

2 COURSE LUNCH \$25



FIRST

(Choose One)

Wild Mushroom Truffle Soup Chives, white truffle oil •V •GF

Soup of the Day

½ Wedge Salad Tomatoes, apple smoked bacon, red onions, citrus Roquefort dressing •GF

**½ Zin Bites Mini “Beef Wellingtons” of filet, goat cheese & Zinfandel-shallot reduction +\$5 additional

MAIN

(Choose One)

Burrata Salad Arugula, frisée, persimmons, pomegranate seeds, pistachios, honey-thyme vinaigrette •GF •V

Chicken or Shrimp Caesar Salad Cherry tomatoes, croutons, house-made Caesar & parmesan crisp •V*

Tuna Melt Albacore tuna, sun-dried tomatoes, shallots, avocado & white cheddar served on whole wheat bread, fries or potato salad

Chicken Club Herb grilled chicken, applewood smoked bacon, lettuce, tomato & chipotle aioli on brioche, fries or potato salad **Gluten free bun \$3**

Sandwich of the Day with fries or potato salad **Gluten free bun \$3**

Avocado Toast Toasted sourdough, marinated cherry tomatoes, fried egg, micro greens & arugula •V

Breakfast Sandwich Ham, fried egg & sharp cheddar on bagel, fries

Zin Breakfast 2 eggs, breakfast potatoes choice of bacon, apple chicken sausage or vegan beyond breakfast patties & sourdough toast

Huevos Rancheros Fried corn tortillas, refried black beans, salsa ranchera, 2 sunny side up eggs, queso fresco, white cheddar, fresh cilantro & pico de gallo •GF •V

ENHANCED SELECTIONS (please note additional pricing)

**Country Fried Chicken Mashed Yukon Gold potatoes, creamed spinach, country gravy +10
*All White Meat (2 Breasts) \$10 additional

**Classic Moules Marinières & Frites Prince Edward Island mussels steamed with leeks, shallots, butter and white wine OR coconut lemongrass sauce + 10

**Classic Nicoise Salad Sesame crusted tuna, heirloom cherry tomatoes, potatoes, green beans, olives, egg, white balsamic + 15 •GF

**Chicken Schnitzel ‘Parm’ Macadamia crusted free range chicken breast, pesto, arugula, cherry tomatoes, burrata, balsamic drizzle +15

**Seafood Linguini Shrimp, mussels, fresh fish, cherry tomatoes, white wine, garlic, parsley & Parmesan, served with garlic bread +10

**Chicken & Waffles Zin’s signature buttermilk fried chicken, two Belgian waffles, whipped butter & hot honey + 10

**Eggs Benedict Canadian bacon, 2 poached eggs, house made hollandaise, Served with crispy tater tots +5

**Eggs Florentine Sautéed spinach, heirloom tomato, 2 poached eggs, sun-dried tomato hollandaise, Served with breakfast potatoes + 5

**Short Rib Benedict Seared polenta cakes, shredded slow braised short rib, 2 poached eggs & sun dried hollandaise. Served with breakfast potatoes + 10 •GF

**Crab Benedict Crab meat, 2 poached eggs, house-made hollandaise & capers Served with breakfast potatoes + 20

No Sharing or split plates for Prix Fix Pricing • Gluten-free selections are noted • GF Vegetarian selections are noted • V Menu is subject to change based on availability. Charges will apply for menu substitutions and special requests. A service charge of 22% will be added to parties of 5 or more. Maximum three credit cards per table please. No separate checks for parties of 4 or more Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. If you have a food allergy, please discuss it with your server before ordering.