

## DINNER

### SNACKS

<b>Spicy Marinated Cucumbers (Veg, GF)</b> chipotle lime ranch, cilantro	6.50
<b>Eastern Standard Pretzel (Veg)</b> honey mustard, warm queso dip	11
<b>Chips &amp; Dip (Veg, GF)</b> pecorino ranch	7.50

### STARTERS

<b>"Cream" of Cauliflower Soup (VG, GF)</b> sunflower seeds, green apple & parsley gremolata	12
<b>Blackened Shrimp Tostada (GF)</b> chipotle lime crema, avocado, cotija, cilantro, pepitas	13.75
<b>Don Gastronom Tinned Octopus</b> paprika aioli, fried bread, parsley and pickled onion salad + \$5 add a glass of Manzanilla Sherry	14.75
<b>Zab's Rotisserie Wings (GF)</b> slow roasted wings, dried herbs, spicy bird bath sauce	14.25
<b>Rosemary &amp; Black Pepper Fries (VG, GF - CC not ok Celiac)</b>	8
<b>Tank's Ultra Premium Chicharrones</b> chorizo queso dip	12.50

### SALADS & BOWLS

bowls come with brown rice & lentils

<b>Mediterranean Salad (Veg)</b> feta, crushed olive, tomato, cucumber, red onion, creamy greek dressing, torn pita	14.25	<b>Umami Bowl (VG, GF)</b> carrot, kale, mushroom, togarashi, ginger-miso dressing	14.75
<b>Shy Bird Chopped Salad (Veg, GF)</b> rotisserie chicken, blue cheese, bacon, apple, vinaigrette	17.95	<b>Tuscan Grain Bowl (Veg, GF)</b> kale, marinated white beans, blistered tomatoes, basil pistou, parmesan	14.75
<b>Classic Caesar Salad</b> romaine, pecorino, croutons	13.95	<b>Spiced Spring Bowl (Veg, GF)</b> english peas, pistachio, swiss chard, rotisserie mushrooms, tarragon, aleppo	14.95

+ herb tofu \$2.5 / + egg \$2\* / + avocado \$2.75 /  
+ rotisserie chicken \$5.5 / + fried chicken \$6 /  
+ shrimp \$9

### SB DUNKS

extra crispy fried chicken bites with buttermilk brine, herbs, and spices

**6 Piece** 8.75   **12 Piece** 14.50   **20 Piece** 22.25

### → SAUCES ←

pecorino ranch, spicy bird bath, chipotle bbq, honey mustard, sweet & sour

+ extra sauce / 95¢ / + sauce flight \$3.75



ask your server about zab's!

### LARGE PLATES

<b>Faroe Island Salmon *</b> creamed scallion & grain mustard sauce, oregano smashed potatoes, pea shoots	27.50	<b>Ranch Fried Chicken Sandwich</b> cheddar, pepper relish, pecorino ranch, with fries or greens	17.25
<b>Hanger Steak au Foie *</b> pecorino smashed potatoes	32	<b>SB Smash Burger</b> special sauce, american cheese, shredded lettuce, with fries or greens + make it Impossible \$2 + make it a double \$5	16.95
<b>Cacio e Pepe (Veg)</b> cascatelli pasta, black pepper, parmesan	18.95	<b>Truffle Burger*</b> smash patty, black truffle red onion jam, white truffle mayo, shaved pecorino +make it Impossible \$2 +make it a double \$5	18.25

### SIDES

<b>Rotisserie Cauliflower (Veg, GF)</b> lemon aioli	9.50	<b>Side Caesar</b>	8
<b>Creamy Mac &amp; Cheese (Veg)</b> pangrattato breadcrumbs	12.50	<b>Side Greens Salad (VG, GF)</b>	7
<b>Braised Swiss Chard (Veg, GF)</b> basil, lemon	12	<b>Rosemary &amp; Black Pepper Fries (VG, GF - CC not ok Celiac)</b>	8

### FROM THE ROTISSERIE

**Half Bird (GF)**  
choice of fries or greens & sauce  
18.95

**Whole Bird (GF)**  
choice of sauce  
27.95

**Rotisserie Piri Piri Chicken**  
bright & spicy sauce,  
half bird, herb fries  
24.25

**Dinner for 2: Whole Bird (GF)**  
choice of sauce,  
fries, & house salad  
36.95

+ extra sauce 95¢  
+ sauce flight \$3.75

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please note a 4% kitchen appreciation fee will be added to all transactions to support operations during this time. This is not a gratuity. Please inquire with a manager for questions.