

# ZINC BRASSERIE

## SNACKS

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WARM OLIVES orange, fennel, chilies 4

SPICY MIXED NUTS cayenne, clover honey, sea salt 3

HOUSE PICKLES sweet, spicy, sour 3

SNACK TRIO 9

## STARTERS

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ARTISAN CHEESE PLATE almonds, quince paste, crisps 14.5

CRISPY CALAMARE zucchini, capers, tomato-basil, lemon aioli 10

ONION SOUP GRATINEE caramelized onions, crouton, gruyere 8.5

LOBSTER BISQUE EN CROUTE main lobster, sherry, flaky pastry crust 11

## SALADS

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BABY GREENS organic lettuces, cucumber, tomato, sherry vinaigrette, caramel balsamic 7.5

GREEK BEET baby lettuce, calamata olives, feta, cucumber, red wine vinaigrette 8.5

BUTTERHEAD apple-wood bacon, marinated tomatoes, pickled red onions, smoky buttermilk dressing 9

BABY SPINACH apple-wood bacon, granny smiths, gorgonzola, whole grain mustard vinaigrette 8.5

## ENTREES

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BUCCATINI duck confit, butternut, asiago, bread crumb 10

ORECCHIETTE broccolini, house sausage, roasted tomato 10

SPAGHETTI PUTANESCA gulf shrimp, olives, capers, tomato-basil 13

SPAGHETTI CARBONARA house pancetta, reggiano parmesan, egg 10

LINGUINE mussels, calamare, white wine, garlic, tomato, bread crumb 13

BRASSERIE BURGER puckerbrush farms "all natural" beef, challah bun 9.5 blue or swiss .75

CUBAN PANINI black forest ham, roast pork, swiss, dijonnaise & pickle 9.5

## SIDES

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TRUFFLE FRENCH FRIES 4

BROCCOLINI 4

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\*Consuming raw or under cooked animal foods increases risk of food borne illness