Zinc’s menu is fresh, delicious and environmentally conscious.
Organic, seasonal, local produce
Humanely raised meat: grass-fed, free-range and hormone-free
Sustainably raised, caught and handled seafood

Starters

Zinc Flatbread 12 | Half Portion 6.5
Braised Short Ribs, Arugula-Pumpkin Seed Pesto, Squash Jam, Gorgonzola Dolce, Pickled Red Onion, Arugula, Fig Balsamic on House-made Flatbread

Meat and Cheese Board 14
Just Cheese 11
Assortment of Meats and Cheeses, Gingered Pear and Fig Jam, Pumpkin Ale Mustard, Pickled Vegetables, Herbed Lavash

Soup of the Day 3.5
Salad of the Day 3.5
Choice of Dressing: Ranch, Caesar, Maple Cranberry Vinaigrette, Truffle Herb Vinaigrette, or Oil and Vinegar

Lighter Fare

Harvest Kale Caesar Salad 15
Tuscan Kale, Roasted Fall Vegetables, Pomegranate, Roasted Brussel Sprout Leaves, Grated Ricotta Salata, Rustic Croutons, Spiced Pumpkin Seeds, Classic Caesar Dressing
Add Grilled Chicken 5.5 | Salmon 7.5

Maple Cranberry Spinach Salad 16
Baby Spinach, Candied Bacon, Poached Cranberries, Green Apples, Dried Fig, Red Quinoa, Pickled Red Onion, Doe’s and Diva’s Feta Cheese, Toasted Almonds, Maple Cranberry Vinaigrette | Add Grilled Chicken 5.5 | Salmon 7.5

Zinc Mac and Cheese 15
Smoked Gouda Cheese Sauce, Gemelli Pasta, Three Cheese Panko Crust, Toasted Baguette | Add Bacon 1

Open-Faced Steak Sandwich 19
Sliced Petit Tender with House Rub, Roasted Tomato Bacon Marmalade, Pickled Wild Mushrooms, Arugula, Horseradish Cream, Crispy Onions, House-made Flatbread. Served with Kennebec Potato Truffle Fries

1200 Burger 16

Brie and Bacon Burger 18
Grass Fed Beef Patty, Brown Sugar Candied Bacon, Brie Cheese, Crispy Sweet Onions, Cherry Pepper Aioli, Tomato, Arugula, Shaved Red Onion, Pickles, Brioche Bun. Served with Kennebec Potato Truffle Fries 

Substitute Vegan Quinoa & Beet Patty or Grilled Chicken Breast for No Extra Charge

Entrées

Mr. Holland’s Meatloaf 18
Meatloaf Medallions, Peach Ketchup, Crispy Sweet Onions, Roasted Carrots, Roasted Shallot and Boursin Mashed Potatoes

Pear and Fontina Ravioli 19
Chestnut, Pear, Polenta, and Fontina-stuffed Ravioli, Roasted Sweet Potatoes, Pear, Poached Cranberries, Hubbard Squash-Fontina Cream, Spiced Pumpkin Seeds, Sage

Autumn Airline Chicken 25
Roasted Plum Creek Farms Airline Chicken Breast, Red Currant Pan Sauce, Orange Thyme Granola. Served with Thanksgiving Bread Pudding and Bacon-Date Grilled Brussel Sprouts

Tuna Casserole 22
Wild Mushroom Bianco Bolognese, Yellowtail Tuna Conserva, Gemelli Pasta, Peas, Three Cheese Panko Crust

Sweet Potato Crusted Salmon 28
Pan Roasted Salmon, Sweet Potato Crust, Miso Pecans, Maple-Bourbon Butterscotch Drizzle. Served with Fall Spice Sweet Potato Puree and Haricots Verts with Pickled Mushrooms

Chermoula and Barramundi 28
Seared Barramundi, Carrot Top Chermoula, Pomegranate, Pomegranate Molasses. Served with Saffron Scented Basmati Pilaf with Almonds and Za’atar Carrots

Imperial Wagyu Tri-Tip 29

Gourmet Sides 4.5 ea

Fall Spiced Sweet Potato Puree with Maple-Bourbon Butterscotch and Cinnamon Pecans
Grilled Brussel Sprouts with Crispy Bacon, Date Vinaigrette, and Golden Raisins
Sautéed Asparagus

Hand-cut Kennebec Potato Truffle Fries with Garlic Aioli
Haricots Verts with Pickled Brown Beech Mushrooms
Mashed Potatoes with Shallot Confit and Boursin Cheese

New England Potato Cake
Thanksgiving Bread Pudding with Sage and Aromatic Vegetables
Za’atar Roasted Carrots with Pomegranate Molasses

Even though your selection may not contain nuts, there are various nuts used elsewhere in our kitchen.

CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.