



ZAVA CAFE

DINNER

STARTERS

SEA SALT ROSEMARY ROLLS 12
Four Dinner Rolls, Served with Honey Truffle Oil

WHIPPED RICOTTA 15
Topped with house made hot honey and served with arugula salad with lemon vinaigrette and baguette slices

SPINACH & ARTICHOKE DIP 14
A warm, creamy blend of spinach, artichoke, and melted cheeses served with tortilla chips & ciabatta crostinis

SALADS

THE HEIRLOOM GARDEN 14
Arugula, Whipped Goat Cheese, Tomatoes, Pistachios, Cucumbers, Pickled Red Onion, Lemon Vinaigrette **GF**

ARANCINI 13
Fried parmesan risotto balls served in a traditional marinara sauce with fresh shaved parmesan

SEARED SEA SCALLOPS 19
Dusted with Cassava Flour, with Oyster Mayo, Fennel, Asparagus, Chili, and Ginger with parmesan risotto **GF**

CRAB & CORN FLABREAD 16
Pesto sauce, crab meat, roasted corn, cheese blend, & cherry tomatoes dusted with Old Bay

BURRATA BRUSCHETTA 15
Burrata spread, tomatoes, basil & red onion on toasted ciabatta crostinis with balsamic reduction

FARM CHARCUTERIE BOARD 35
Black Pepper Salami, Dry-Aged Prosciutto, Bleu & Goat Cheeses, Truffle Honey, House Whiskey Pear Chutney, Rosemary Roll



SUNFLOWER ICEBERG WEDGE 14
Bacon, Heirloom Tomato, Cucumber, Pickled Red Onion, Bleu Cheese Dressing **GF**

ADD TO YOUR SALAD:

ATLANTIC SALMON 12 | BAKED TOFU 10 | SEARED CHICKEN BREAST 10
CHICKEN SALAD 11 | PRIME USDA NY STRIP MKT

ENTREES

CATCH OF THE DAY MKT
Today's Catch Pan Seared and Served with Sautéed Vegetables

Choose your Base: Garlic Herb Mashed Potatoes, Wild Rice, or Seasoned Roasted Potatoes

Choose your Sauce: Fennel Cream, Lemon Caper, or Black Peppercorn Sauce **GF**

SPANISH PAELLA 29
Spanish seafood paella with shrimp, scallops, clams, mussels, wild rice, saffron in a red tomato broth **GF**

SEAFOOD LINGUINE 36
Shrimp, Scallops, Crab Meat, Asparagus, Pioppino Mushroom in a Creamy White Wine Lemon Caper Sauce topped with shaved parmesan

STUFFED CHICKEN BREAST 29
Creamy Three-Cheese Blend with Sautéed Spinach, Herbs, Garlic, Fresh Diced Tomatoes, and Fennel Cream Sauce. Served with Garlic Mashed Potatoes and Sautéed Vegetables.

WILD MUSHROOM & PEA RISOTTO 22
Creamy risotto with wild mushrooms, green peas, parmesan & a touch of truffle oil **GF**
Add chicken +10, salmon +12, tofu +10

ESPRESSO RUBBED PORK LOIN 33
Green Beans, Baby Carrots, Garlic Mashed Potatoes, Oyster Mushroom Gravy

NY STRIP AU POIVRE 45
Green Beans, Baby Carrots, Garlic Mashed Potatoes, Black Peppercorn Sauce **GF**



SIDES

HAND CUT FRIES 8

ROASTED TRICOLOR POTATOES 10

PARMESAN GREEN BEANS 10

BRUSSELS SPROUTS WITH BACON, 10
PARMESAN & BALSAMIC

ZAVA'S SIGNATURE CREME BRULEE 10

ASK YOUR SERVER FOR ADDITIONAL DESSERTS!



WHILE WE DO OUR ABSOLUTE BEST TO ACCOMMODATE DIETARY RESTRICTIONS, CROSS-CONTAMINATION IS POSSIBLE CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS