

"Tantalizing taste buds is my passion...watching the delight in people's eyes when they taste a dish for the first time continues to inspire me". – Chef Chris Brown

starters

charcuterie 9

Selection of regional sausages, relishes and mustards

gulf coast blue crab cake oscar 14

jumbo lump crab cakes, crisp tempura asparagus, basil béarnaise sauce

garlic crusted oysters 16

fresh select oysters, lightly breaded, flash fried, Louisiana cane pepper jelly

bbq shrimp 17

jumbo gulf shrimp, buttery Abita beer broth, grilled french bread

soups

cup 7, bowl 12

filé gumbo

andouille, chicken, and shrimp

corn and crab bisque

soup du jour

salads

caesar 10

hearts of romaine, shaved parmesan reggiano, homemade croutons

add jumbo grilled shrimp or chicken breast 6

zoë salad 10

baby greens, tomato salsa, spiced pecans, your favorite dressing

add jumbo grilled shrimp or chicken breast 6

grilled chicken cobb 17

blue cheese, bacon, avocado, tomato, egg, creole/honey mustard

zoë restaurant & bar

open daily 7am – 10pm

333 poydras street

new orleans, la 70130

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zoëneworleans.com

lunch

tempt

taste

sip

savor

zoë

sandwiches

all sandwiches served dressed with choice of crisp french fries or zapp's potato chips

blackened redfish po'boy 14

pan seared redfish, sauce remoulade, and toasted french bread

black angus sirloin burger 15

what's your favorite cheese?

enhance by adding bacon, onions or mushrooms 2

kobe burger 19

caramelized onions, sliced avocado, apple smoked bacon, brioche bun

muffaletta 13

provolone, swiss, ham, salami, mortadella, olive salad, seeded bun

marinated grilled chicken sandwich 15

grilled marinated breast of chicken open faced, spicy mirliton slaw

just veggies 12

let your server know what you enjoy and chef will mix up something special just for you

table d'hôte 18

ask your server about our three course daily special