

Summer Sunday Brunch

EVERY SUNDAY FROM 11:00 AM TO 2:30 PM



SOMETHING SWEET

Chocolate Peach Melba Crêpes • 10

Three folded crêpes filled with vanilla mascarpone, warm peaches, then sauced with red and black raspberry topping and chocolate sauce

Railroad French Toast • 9.5 / 7

From the dining cars of the 1940's; better than a warm doughnut and served with Vermont maple syrup and fresh fruit

Belgian Waffle of the Day • market price

An ever changing sweet creation to start your day!

OR SAVORY

Featured Breakfast Special • market price

Always fresh, will never disappoint!

Classic Bacon & Eggs • 10

Keeping it simple: four crispy slices of bacon, breakfast potatoes, and 2 eggs to your liking with choice of toast

Eiffel Croque Madame • 12

The classic French grilled ham and cheese on sourdough Pullman toast, topped with a poached egg and gratinéed with gruyere and mornay sauce. Served with fresh fruit and breakfast potatoes

Sunrise Caprese • 11

Pesto egg scramble with beefsteak tomato slices, fresh house-pulled mozzarella cheese and micro sprout salad garnished with citrus butter brioche

Green Chile Chicken Omelette • 12

A tasty rolled omelet filled with three cheese and bacon, topped with guacamole. Served with summer corn griddle cake

Grilled Pork Steak & Eggs • 12.5

Pork loin medallions, hash brown pie, roasted mixed squash and peppers and 2 over easy eggs. Garnished with charred peach-habanero chutney

Traditional Eggs Benedict • 13

Served on a classic English muffin with poached eggs and Nueske's Canadian bacon, topped with hollandaise sauce. Served with breakfast potatoes and fresh fruit

CLASSIC BRUNCH COCKTAILS

Mimosa • 7

Sparkling wine with your choice of fresh squeezed orange juice, grapefruit juice or a float of St. Germaine

Bloody Mary • 7

The Zinc original, dirty and spicy

Bellini • 7

Chilled Prosecco, Stirrings White Peach puree and cane syrup

Boese Brothers Red Beer • 6

BEERS ON TAP • 5.5

Bosque Brewing Scotia	6.5	Marble Double White	6
La Cumbre Elevated IPA	6	Boese Brothers Duke City Lager	5.5
Boxing Bear Ambeare Ale	5.5		

COMPLIMENTARY NATURA HOUSE FILTERED SPARKLING WATER IS AVAILABLE BY REQUEST.

Summer Sunday Lunch

EVERY SUNDAY FROM 11:00 AM TO 2:30 PM



APPETIZERS, SALADS & SANDWICHES

Onion Soup Gratinée • 8

Topped with a toasted baguette and melted layers of gruyere and fontina cheeses

Crispy Duck Confit Eggrolls • 12 / 8

Served with peanut curry and chile-lime dipping sauces

Simple Mixed Green Salad • 7 / 5

Matchstick cucumbers and teardrop tomatoes, champagne-shallot vinaigrette

The Perfect Caesar Salad • 8 / 6

The classic, made with anchovies and plenty of garlic; buttery croutons, grated Grana Padano cheese

RomaCrunch® Wedge Salad • 9.5

Marinated heirloom cherry tomatoes, crispy Parma prosciutto, buttermilk-herb dressing and Gorgonzola Dolce cheese

Add to Any Salad 8 OUNCE GRILLED CHICKEN BREAST +8

Seared Rare Ahi Tuna • 14 / 10

Tempura fried shoestring vegetables on a bed of avocado, tatsoi and sprouts; accompanied with a sesame-soy glaze and a spicy mustard sauce

American Cheese Burger • 12

Hand-pressed half pound Angus beef, on sesame bun with lettuce, sliced tomato, pickles, crispy fried onions and special sauce. House made French fries

Grilled Mahi Mahi Island Tacos • 11

Tropical glazed fish in four soft, warm corn tortillas filled with pineapple slaw and coconut crema. Mango dipping sauce & tomato salsa on the side

Ultimate Cubano Sandwich • 11

Roasted mojo-marinated pork loin, shaved ham, Swiss cheese, sliced pickles and brown mustard on griddled soft baguette. Served with potato chips

Lunch Plate of the Day • market price

Ask your server what the kitchen is offering today

ZINC WINE SELECTIONS

3 OUNCE "HALF GLASSES" AND 375ML "HALF BOTTLE" EQUIVALENTS ARE AVAILABLE AT EXACTLY HALF THE GLASS AND BOTTLE PRICES

	GLASS	BOTTLE
Ruffino Extra Dry Prosecco DOC, ITALY	7	28
Segura Viudas Brut Cava NV, SPAIN	8	32
Saumur 'Les Pouches' Chenin Blanc, LOIRE, FRANCE	8	32
Loveblock Sauvignon Blanc, NEW ZEALAND	10	40
Chateau Pilet Sauvignon Blanc, BORDEAUX, FRANCE	9	36
Nik Weis 'Urban' Riesling, MOSEL, GERMANY	8.5	34
Domaine Saint Aix Rosé, CÔTEAUX EN PROVENCE, FRANCE	9.5	38
Hartford Court Chardonnay, SONOMA, CALIFORNIA	10	40
Mer Soleil 'Silver' Unoaked Chardonnay, MONTEREY, CALIFORNIA	10	40
Jean Luc Columbo, CÔTES DU RHÔNE BLANC, FRANCE	7.5	30
Terlato Pinot Grigio, ITALY	11	44
Roessler 'Black Pine' Pinot Noir, SONOMA COAST, CALIFORNIA	11	44
Argyle Pinot Noir, WILLAMETTE VALLEY, OREGON	12	48
Lagone Super-Tuscan Merlot Blend, TOSCANA IGT, ITALY	10	40
Alberti 154 Malbec, MENDOZA, ARGENTINA	8	32
Kermit Lynch, CÔTES DU RHÔNE ROUGE, FRANCE	9	36
Duckhorn Vineyards Merlot, NAPA VALLEY, CALIFORNIA	15	60
Beringer "Knights Valley" Cabernet Sauvignon, NAPA VALLEY, CALIFORNIA	11	44
Seven Falls Cabernet Sauvignon, WAHLUKE SLOPE, WASHINGTON	8	32
Cantele Primitivo Zinfandel, ITALY	9	36