

LES ZYGOMATES

WINE • BISTRO • JAZZ

Appetizers

- Onion Soup Gratinée** - Vidalia Onions, Sherry, Croutons, Gruyère, Chives **\$12**
- Rhode Island Crispy Calamari** - Peperoncini, Arugula, Cherry Tomatoes, Honey Chipotle Aioli, Lemon **\$15**
- Mezze Platter** - House Made Hummus, Marinated Olives, Pickled Vegetables, Grilled Pita **\$12**
- Parmesan Truffle Frites** - Hand Cut Potatoes, Fresh Thyme, Parmesan, Truffle Aioli **\$8**
- Duck Empanadas** - Whipped Guacamole, Chipotle Aioli **\$14**

Entrée Salads

- Burrata & Heirloom Tomatoes** - Grilled Artichokes, Cherry Tomatoes, Chives, Fried Basil, Fresh Squeezed Lemon & Olive Oil Dressing, Crostini **\$15**
- *Salmon Salad** - Quinoa, Orange, Avocado, Kale, Hazelnuts, Blueberry Balsamic Dressing **\$16**
- *Salad Niçoise** - Yellow Fin Tuna, *Little Leaf Farm* Greens, Olives, Potatoes, Hard Boiled Egg, Caper Vinaigrette, White Anchovies **\$16**
- Caesar Salad** - Chopped Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons, White Anchovies **\$13**
- *Steak Tip Salad** - Arugula, Tomatoes, Bleu Cheese, Balsamic Dressing, Tortilla Bowl **\$19**
- Zyg's Salad** - Grilled Chicken Breast, Roasted Tomatoes, Cucumbers, Grilled Red Onions, Grilled Corn, Romaine & Arugula, Goat Cheese, Honey Dijon Dressing **\$15**

••Add To The Salad••

- Herb Marinated Chicken Breast **\$6** *Grilled 7 oz Flat Iron Steak **\$11** *Grilled Jumbo Shrimp (3) **\$9**
*Seared Ahi Tuna **\$9** *Pan Seared Salmon **\$7**

Sandwiches

- Turkey Club** - Lemon Hummus, Avocado, Marinated Pequillo Pepper, Bacon, Lettuce, Tomato, Marbled Rye **\$14**
- *Pressed Niçoise Salad Sandwich** - Olive Oil Cured Tuna, Roasted Tomatoes, Romaine, Cucumber, Basil, Hard Boiled Egg, Olives, Ciabatta **\$16**
- Crispy Chicken** - Double Breaded Chicken Thighs, Lettuce, Tomato, Bacon, Pickled Jalapeño, Spiced Pickles, Cole Slaw, Double-Decker Sesame Brioche **\$14**
- Crêpe Suisse** - Ham and Swiss Cheese Skewers with a Nutmeg Batter **\$14**
- *8oz Salmon Burger** - Fennel & Pepper Slaw, Lettuce, Tomato, Lemon Caper Aioli, Sesame Brioche **\$16**
- *Croque Monsieur** - Ham, Gruyère, Béchamel, Brioche **\$14**
- *8oz Maine Farms Burger** - Bacon, Lettuce, Tomato, Cheddar, Truffle Aioli, Brioche **\$15**
- Smoked Salmon & Avocado Panini** - Arugula, Dijon Aioli, Capers, Baguette **\$15**
- Zyg's Veggie Burger** - Quinoa, Beans, Rice, Carrots, Cheddar, Pickles, Lettuce, Tomato, Chipotle Aioli, Brioche Bun **\$14**

(Choice of House-Made Chips, Frites or Mixed Greens)

Pains Plats

- Prosciutto Flatbread** - Prosciutto di Parma, Olives, Artichokes, Basil, Parmesan **\$14**
- Margherita** - Heirloom Tomatoes, Fresh Mozzarella, Basil, Parmesan **\$13**

Entrées

- Wild Mushroom Ravioli** - Grilled Artichokes, Peas, Garlic, Shallots, Pearl Onions, Parmesan Lemon Crème **\$16**
- Truffle Mac & Cheese** - Black Truffle, Taleggio, Bread Crumbs, Béchamel, Chives **\$18**
- *Grilled 8oz Flat Iron Steak Frites** - Grilled Asparagus, Hand Cut Frites, Bordelaise Sauce **\$19**
- *Georges Bank Sole Meunière** - Succotash, Roasted Fingerling Potatoes, Parsley, Lemon Caper Crème **\$18**

GUARA PIMENTA / EXECUTIVE CHEF

*THESE ITEMS MAY BE SERVED RAW, UNDERCOOKED OR MAY BE COOKED TO YOUR SPECIFICATIONS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. **20% GRATUITY** ADDED ONTO PARTIES OF 6 OR MORE. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY