

# LES ZYGOMATES

WINE • BISTRO • JAZZ

## Appetizers

- Onion Soup Gratinée** - Vidalia Onions, Sherry, Croutons, Gruyère, Chives **\$12**
- Rhode Island Crispy Calamari** - Pepperoncini, 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 Poutine** - Hand Cut Frites, Duck Confit, Cheese Curd, Sunny Side Up Egg **\$15**

## Entrée Salads

- \*Salmon Salad** - Quinoa, Roasted Delicata Squash, Kale, Bacon, Apples, Cherries, Yogurt, Apple Cider Dressing **\$17**
- \*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** - Spinach, Butternut Squash, Cranberries, Bleu Cheese, Balsamic Dressing **\$18**
- Zyg's Salad** - Iceberg Lettuce Wedge, Grilled Chicken Breast, Bacon, Tomatoes, Pickled Red Onion, Hardboiled Egg, Bleu Cheese Dressing **\$16**

### ••Add To The Salad••

- Herb Marinated Chicken Breast **\$6** \*Grilled 7 oz Flat Iron Steak **\$11** \*Grilled Jumbo Shrimp (4) **\$9**  
\*Pan Seared Salmon **\$9**

## Sandwiches

- Turkey Club** - Bacon, Homemade Fried Stuffing, Cranberry Aioli, Lettuce, Tomato, Marbled Rye **\$15**
- Crispy Chicken** - Double Breaded Chicken Thighs, Lettuce, Tomato, Bacon, Pickled Jalapeño, Spiced Pickles, Cole Slaw, Cheddar Cheese Sauce, Pretzel Bun **\$15**
- Apple Bacon Melt** - Caramelized Apples, Grilled Onions, Crispy Bacon, Brie, Pain Français **\$14**
- \*Croque Monsieur** - Ham, Gruyère, Béchamel, Brioche **\$14**
- \*8oz Maine Farms Burger** - Bacon, Lettuce, Tomato, Cheddar, Truffle Aioli, Brioche **\$17**
- Braised Short Rib Sliders** - Arugula, Crispy Onions, Bleu Cheese Dressing, Pickled Red Onion **\$18**
- 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)**

## Entrées

- Butternut Squash Ravioli** - Brown Butter, Sage, Cream, Parmesan **\$19**
- Truffle Mac & Cheese** - Black Truffle, Taleggio, Bread Crumbs, Béchamel, Chives **\$19**
- Duck Casserole en Croûte** - Carrots, Celery, Potatoes, Duck Confit, Puff Pastry **\$19**
- \*Grilled 8oz Flat Iron Steak Frites** - Grilled Asparagus, Hand Cut Frites, Bordelaise Sauce **\$23**
- \*Georges Bank Sole Francaise** - White Wine, Artichokes Francaise, Lemon Garlic Reduction **\$21**

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