BREAKFAST

served 8 – 11 am

FAVORITES

Whipped Ricotta + Roasted Apple Toast
hot honey, pistachios, mint 16

Smoked Aubergine smoky roasted eggplant, piquillo peppers, yoghurt, browned butter 17

Merguez Sausage flatbread, hummus, tahini yoghurt + pickled red cabbage 17

Chorizo, Sweet Corn Purée, Fried Egg, Piquillo Peppers + Coriander 17

Turkish Brunch
olives, cucumber, tomato, French feta, Havarti, dolmas, hard-boiled egg, farm butter, fig preserve, pastry, fresh bread + coffee or tea 21

Shakshuka peppers, onions, cumin + herbs baked with French feta, olives + two organic eggs 19

Chimichurri Steak + Eggs
aged flat iron, caramelized onions, roasted potatoes, fire-roasted Michigan corn 29

Classic French Toast
challah, Northern Michigan maple syrup 18

Cold Smoked Salmon Platter
Durham's Tracklements salmon, bagel, cream cheese, capers, tomato, cucumber, red onion 23

EGGS

Frittata Zola
Italian style, sweet potatoes, caramelized onions, topped with challah croutons + tangy goat cheese 21

Fried Eggs with Sage + Chili Butter
caramelized sage, pomegranate ezme salatası, za'atar 16

Americana two eggs any style, Benton's bacon, ham, Edwards breakfast sausage or locally smoked Polish sausage and rosemary-garlic potatoes 19

Hediye's Breakfast scrambled eggs, scallions, mushrooms, asparagus, caramelized onions, herbs +Havarti on a toasted bagel; tomato + olives 19

Alan's Mishmash scrambled eggs, smoked kielbasa, scallions, mushrooms, garlic, Yukon Gold potatoes 17

Turkish Eggs
oven-baked eggs, sautéed organic spinach, French feta, cucumber, Mediterranean olives 23

Farmhouse Omelette ham, Vermont cheddar, onions, peppers, tomato, garlic 22

Southwestern Omelette
chorizo, roasted poblano, sour cream, pico de gallo, green chile sauce, crème fraîche 22

Omelette Duxelles sautéed mushrooms, shallots, onions, crème fraîche 22

Cold Smoked Salmon Omelette
Durham's Tracklements salmon, tarragon, scallions, mustard cream 23

Wild Mushroom Toast avocado, poached eggs, thyme, garlic, marsala + Urfa pepper 17

BRETON BUCKWHEAT GALETTES

True to the traditions of Brittany, our savory galettes are made with freshly ground buckwheat flour.

Champignon sautéed mushrooms, onions, crème fraîche 17

Complete ham, comté, organic egg 19

Florentine sautéed spinach, feta, crème fraîche 16

Cold Smoked Salmon
Durham's Tracklements smoked salmon, crème fraîche + fresh dill 22

SWEET BATTER CREPES

Classic French crêpes made with delicate pastry flour.

Kendrick's Favorite
powdered sugar, fresh lemon 13
add strawberry, raspberry, apricot or orange preserve +3

Strawberry Banana
Michigan maple syrup, creme chantilly 16

Nutella Banana chocolate-hazelnut spread, ice cream, toasted almonds, creme chantilly, raspberry coulis 19

Blintz cinnamon-scented farmer cheese, brandied cherry preserves, crème fraîche 18

WAFFLES

made with organic greek yoghurt + fresh lemon zest for a lightly sweet flavor and cake-like texture

Pumpkin Waffle with Spiced Pecans
house-made pumpkin waffle, Belgian sugar pearls, caramel sauce, whipped cream, michigan maple syrup 22

Zola's Classic michigan maple syrup or preserves, powdered sugar 16

Strawberry-Banana Delight
creme chantilly, michigan maple syrup 18

A La Gabus chocolate-hazelnut spread, vanilla ice cream, creme chantilly, raspberry coulis, powdered sugar 22

Buckwheat michigan maple syrup 17

BOWLS

Porridge walnuts, brown sugar + butter 11

Greek Yoghurt with Fresh Fruit, Toasted Oat Crumble + Orange Blossom Honey
seasonal berries, cinnamon, pistachios, mint 14

Fresh Seasonal Fruit tossed with lime juice and finished with a dollop of greek yoghurt 14

Toasted Oat Crumble
choice of whole, almond, oat or coconut milk 9

FRESH BAKED

Focaccia with preserves 6

Coffee Cake house-made 8

Toasted Bagel with cream cheese 5.50

Bagel with Strawberries
cream cheese + raspberry preserves 9

Bagel with Tomato
red onions, greens + cream cheese 9

Pastries ask for current variety

Notice: Ask staff about items cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DRINKS

ZOLA MORNING COCKTAILS

Istanbul Sunset
Vodka, Aperol, Honey Lavender, Grapefruit, Mint 14

Zola Bloody Mary
Our Classic Recipe, Urfa Pepper 12
Add Bacon 2. Shrimp 3. Pickle 1.

Maize + Blue Martini
Grey Goose, Curaçao, Limoncello 15

Alan's Screwdriver
Belvedere Polish Vodka, Fresh Squeezed Orange Juice, Lime 13

Pear of Aces
St. George Spiced Pear Liqueur, Cachaça, House Cinnamon Syrup, Angostura Bitters, Lemon 15

Cilantro Jalapeño Martini
Cilantro-Infused Vodka, Jalapeño 14

Pumpkin Espresso Martini
Vodka, Bailey's, Cinnamon, Nutmeg, Ginger, Vanilla 15

Mimosa
Fresh-Squeezed Orange Juice, Prosecco 12

Espresso Martini
Vodka, Espresso, Kahlua, Baileys, Cream 15

Ginger Dragon
Muddled Strawberries, Domaine de Canton, Vodka, Fresh Lime 14

Pear Mimosa
St. George Spiced Pear Liqueur, Prosecco 14

Bellini
Prosecco, Peach Nectar 13

Irish Coffee
Baileys, Whipped Cream 14

Kir
Pinot Grigio, Crème de Cassis Black Currant Liqueur 13

WINE

glass · quartino · bottle

WHITE

J. Mellot
Sancerre
2023 France
16 · 26 · 60

La Follette
Chardonnay
2022 California
16 · 26 · 60

Cantina La-Vis
Pinot Grigio
2024 Italy
12 · 20 · 48

Seguinot
Chablis
2024 France
14 · 24 · 54

RED

J.L. Chave
Côtes du Rhône
2024 France
16 · 26 · 60

Obsidian Ridge
Cabernet Sauvignon
2022 California
22 · 36 · 72

Tarima Hill
Monastrell
2020 Spain
14 · 24 · 54

Cambria
Pinot Noir
2023 California
15 · 25 · 56

BUBBLY + ROSÉ

Adriano Adami
Prosecco
Veneto Italy
11 · 17 · 49

Parigot
Sparkling Rosé
France
11 · 17 · 49

Le Versant
Rosé
2023 France
12 · 20 · 48

SPIRIT-FREE

Golden Pear Matcha
matcha, pear, lemon, cardamom honey + sparkling water 13

Garden Party cucumber, lime, ginger beer 12

Blueberry Thyme Refresher lemon, soda, blueberry-thyme syrup 13

New Fashioned Little Saints St. Oak, Lapsang Souchong syrup, botanical bitters, orange peel, Luxardo cherry 13

Anatolian Virgin Mary Urfa pepper 12
Add bacon 2, shrimp 3, pickle 1

Athletic Brewing Upside Dawn Non-Alcoholic Golden Ale, Connecticut 6

COFFEE + ESPRESSO

non-dairy milk, flavored syrup, extra shot +1.25
single · double

PUMPKIN SPICE LATTE 8
spiced organic pumpkin purée

TURKISH COFFEE 5.25

CAPPUCCINO 6 · 7

CAFÉ MOCHA 7 · 8

ESPRESSO BORGIA 6 · 7

FRENCH PRESS POT
rotating variety of specialty coffee beans
14.25 · 10.5 · 7.5

ESPRESSO MACCHIATO 6 · 7

LATTE MACCHIATO 6 · 7

COLD BREW COFFEE 6

ESPRESSO 3.75 · 4.25

CORTADO 6

CAFÉ LATTE 6 · 7

AMERICANO 5 · 6

CAFÉ AU LAIT 6.5

REVEILLE 6 · 7

TRADITIONAL COFFEE 4.95 free refills

DAVID'S MOROCCAN COFFEE 6.25

MATCHA

LATTE 7

TEA

exclusively from TeaHaus
FRENCH PRESS POT
14.25 · 10.5 · 7.5

SMOOTHIES 13

ZOLA'S SIMPLY DELICIOUS
strawberries, bananas, mango nectar

NAOMI'S COCONUT DREAM
ice cream, strawberries + coconut

FIVE BERRY CRUSH
banana + choice of soymilk or yogurt

LITTLE J'S PB
ice cream, bananas, chocolate

EM'S SUMMER LOVIN'
orange, carrot, mango nectar

MISSY'S SUNSHINE
berries, bananas, peach, yogurt, soymilk, orange juice

FRESH JUICE 9

ORANGE JUICE

GRAPEFRUIT JUICE

ORGANIC RAW CARROT JUICE

COLD DRINKS

ITALIAN SODA 6
please ask for our current flavor selection

FRENCH SODA 7
flavored syrup, half & half, whipped cream

FOUNTAIN SODA 4.5
coke, diet coke, sprite, ginger ale

FEVER-TREE GINGER BEER 5

LURISIA sparkling mineral water 9

SAN PELLEGRINO 6

SANT ANIOL spring water 5 · 9

ICED TEA ask for today's flavor 5.75

TOMATO JUICE 6

CRANBERRY JUICE 6