

DINNER

SMALLS

- Honey-Roasted Carrots with Tahini Yogurt** 12
toasted coriander, cumin, thyme
- Roasted Brussels Sprouts** 12
wild mushrooms, Benton’s bacon, thyme, garlic, dry sherry, fried shallots
- Smoked Aubergine** 17
smoky roasted eggplant, piquillo peppers, yoghurt, browned butter
- Elote Asado** 10
grilled corn, Oaxaca-style, adobo, tajin
- Curried Cauliflower and Aged Cheddar Casserole** 14
cumin and brown mustard seeds
- Braised Turkish Green Beans** 15
slow-cooked green beans with tomatoes and extra virgin olive oil, served over creamy tahini
- Karides** 15
sautéed shrimp, mustard, lemon, shallots, dill, focaccia
- Blue Crab Cakes** 21
paprika aioli, citrus chutney
- Charred Moroccan Octopus** 17
chermolula aioli, olive tapenade
- Adana Kofte** 17
spiced lamb, roasted eggplant, tahini yogurt, pickled onion
- Fire-Grilled Harissa Chicken Skewers** 15
jasmine rice, pickled onion, tomato-eggplant conserve
- Champignon Crepe** 17
sautéed mushrooms, onions, crème fraîche
- Complete Crepe** 19
ham, comté, organic egg

MAINS

- Meatloaf with Pear Mostarda** 27
Turkish green beans, parmesan polenta
- Chimichurri Steak and Eggs** 29
aged flat iron, caramelized onions, roasted potatoes, fire-roasted Michigan corn
- Fillet of Faroe Island Salmon** 33
butter-braised leeks, beurre blanc
- Branzino “En Papillote”** 44
chili-garlic marinade, jasmine rice, charred broccolini
- Chicken Marsala** 31
parmesan polenta, mushrooms, Turkish green beans
- Bodrum Shrimp with Raki** 31
tomato, feta, olives, focaccia
- Steak Frites** 42
30-day-aged NY strip, rosemary, thyme, truffle-parmesan fries, greens
- Lamb Chops “À la Turque”** 45
flame-grilled halal New Zealand lamb, garlic, herbs, tahini green beans, saffron rice, pistachios, currants
- Wagyu Burger** 21
brioche, fries, house ketchup, spicy mayo
- Faroe Island Salmon Burger** 23
chili-honey glaze, pickled ginger, brioche, lettuce, tomato, grilled onion, fries, house ketchup, spicy mayo, citrus chutney

SHARES FOR THE TABLE

- Oysters** 4 each / 6 for 20
east + west coast oysters, mignonette
- Olives** 8
warm olives, figs, sun-dried tomatoes
- Focaccia Board** 7
herbed olive oil
gluten-free bread available upon request
- Calamari Fritti** 12
Peruvian aji Amarillo dip
- Antipasto** 22
Creminelli salumi, prosciutto, smoked + buffalo mozzarella, grilled vegetables, artichokes, balsamic onions, olives
- Creamy Hummus with Muhammara** 12
smoky peppers, walnuts, garlic, thyme
- Pommes Frites** classic 5
truffle parmesan or sweet potato 6

GREENS

- Classic Caesar Salad** 14
Parmigiano-Reggiano, house croutons
- Emile’s Arugula** 16
Stilton, agave-glazed walnuts, grilled pear, sherry-walnut vinaigrette
- Market Greens** 12
organic greens, olives, cucumber, tomato, carrot, Turkish vinaigrette

PASTA

- Spaghetti and Meatball** 26
house meatball, marinara
- Penne with Chianti Sauce** 28
Italian sausage, cream, peas, parmesan
- Tagliarini al Limone** 27
house pasta, lemon cream, asparagus, peas, roasted tomato
- Cacio e Pepe** 25
bucatini, butter, black pepper, pecorino Romano
- Zola’s House-Made Butternut Squash Ravioli** 29
brown butter, sage, pecorino Romano, amaretti

Vegan or Vegetarian Chef’s Choice 28



Est. 1996

*celebrating 30 years
in Ann Arbor*

