

BRUNCH

Served Saturday + Sunday 8 AM–4 PM

FAVORITES

Ricotta Pancakes with Berries Orange Syrup Whipped ricotta with vanilla bean 21

Hediye's Breakfast
Scrambled eggs, scallions, mushrooms, asparagus, onions, herbs + Havarti; toasted bagel, tomato + olives 19

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

Crab Cake Benedict Toasted + buttered Wolferman’s English muffin, two organic eggs, greens, lemon-chive crème fraîche 25

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

Turkish Brunch Olives, cucumber, tomato, French feta, Havarti, dolmas, hard-boiled egg, farm butter, fig preserves, pastry, fresh bread and coffee or tea 21

Dark Chocolate Babka French Toast
Brioche, cinnamon, raisins, berries, amaretto cream, crème chantilly 22

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

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

Chorizo + Fried Egg Sweet corn purée, piquillo peppers, coriander 17

Classic French Toast
Challah, Northern Michigan maple syrup 18

Spiced Apple French Toast
Roasted Kapnick Farms apples, whipped ricotta, crème chantilly, powdered sugar 23

EGGS

Fried Eggs with Sage + Chili Butter
caramelized sage, pomegranate ezme salatasi, za’atar 16

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

Alan’s Mishmash Scrambled eggs, locally smoked kielbasa sausage, scallions, mushrooms, garlic, Yukon Gold potatoes 17

Turkish Eggs Oven-baked sunny-side up, sautéed organic spinach, warm French feta, cucumbers, Mediterranean olives 23

Frittata Zola Italian style, sweet potatoes, caramelized onions, challah croutons, goat cheese 21

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

Farmhouse Omelette Ham, Vermont cheddar, sautéed onions, bell peppers, tomatoes, garlic 22

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

Cold Smoked Salmon Omelette
Durham's Tracklements smoked salmon, tarragon, scallions, creamy mustard sauce 23

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

GREENS

Halloumi Salad
Arugula, mango, roasted cauliflower, avocado, coriander, turmeric, golden raisins 17

Roasted Vegetable Salad
Organic greens, roasted vegetables, French feta + house Turkish vinaigrette 18

Classic Caesar Salad
Parmigiano-Reggiano, Zola croutons 14

Market Greens
Organic mesclun, olives, cucumbers, tomatoes, carrots, house Turkish vinaigrette 12

Zola Salad Sampler
Chicken, Turkish tuna + egg salads, greens, house Turkish vinaigrette 20

MAINS

Spaghetti and Meatball
Zola’s famous meatball, marinara 26

Tagliarini al Limone
House-made fresh pasta, creamy lemon sauce, asparagus, sweet peas, roasted cherry tomato 27

Meatloaf with Pear Mostarda
Turkish fasulye, creamy polenta with parmesan 27

Fillet of Faroe Island Salmon
Sautéed, butter-braised leeks, beurre blanc 33

Chicken Marsala
Mushrooms, creamy Parmesan polenta, Turkish fasulye 31

Steak Frites
30-day-aged NY strip, hand-rubbed with rosemary + thyme, Parmesan-truffled pommes frites, mixed greens 42

BURGERS + SANDWICHES

Zola’s Monte Cristo Oven-roasted turkey, melted havarti, battered challah, light lemon aioli, raspberry preserves 19

Chicken Salad Croissant
Greens and house Turkish vinaigrette 18

Wagyu Burger
Brioche, fries, house ketchup, spicy mayo 21

Faroe Island Salmon Burger
Chili-honey glaze, pickled ginger, lettuce, tomato, grilled onion, citrus chutney, brioche; fries, house ketchup, spicy mayo 23

Zola’s Egg Salad Buttery croissant, greens and house Turkish vinaigrette 16

Grilled Chicken Lemon-herb marinated, lettuce, tomato + saffron mayonnaise on focaccia 21

Portobello Focaccia
Grilled portobello mushroom cap on focaccia with hummus, roasted eggplant, zucchini, red onion and peppers 19

Turkish Tuna on a buttery croissant, greens + our house Turkish vinaigrette 18

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

Complète 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 CRÊPES

Classic French crêpes made with delicate pastry flour.

Kendrick's Favorite
Powdered sugar, squeeze of fresh lemon 13
add strawberry, raspberry, apricot or orange preserves +3

Strawberry Banana
Michigan maple syrup, crème chantilly 16

Nutella Banana
Chocolate-hazelnut spread, ice cream, toasted almonds, crème chantilly, rasperry coulis 19

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

WAFFLES

made with organic Greek yoghurt + fresh lemon zest for a delicate sweetness and cake-like texture

Pumpkin Waffle with Spiced Pecans
House-made pumpkin waffle, Belgian sugar pearls, caramel, whipped cream, Michigan maple syrup 22

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

Strawberry-Banana Delight
Crème chantilly, Michigan maple syrup 18

À La Gabus
Chocolate-hazelnut spread, vanilla ice cream, crème chantilly, raspberry coulis, powdered sugar 22

Buckwheat Michigan maple syrup 17

BOWLS

Porridge Walnuts, brown sugar + butter 11

Greek Yoghurt + Fresh Fruit
Toasted oat crumble, seasonal berries, orange blossom honey, 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 about today’s selection

DRINKS

ZOLA BRUNCH COCKTAILS

Istanbul Sunset Vodka, Aperol, Honey Lavender, Grapefruit, Mint 14	Espresso Martini Vodka, espresso, Kahlua, Baileys, cream 15
Maize + Blue Martini Grey Goose, Curaçao, Limoncello 15	Mimosa Fresh-Squeezed Orange Juice, Prosecco 12
Pumpkin Espresso Martini Vodka, Baileys, Cinnamon, Ginger 15	Alan’s Screwdriver Belvedere, Fresh-Squeezed Orange Juice, Lime 13
Pear of Aces St. George Spiced Pear Liqueur, Cachaça, House Cinnamon Syrup, Angostura Bitters, Lemon 15	Zola Bloody Mary Our signature recipe with Urfa pepper 12 Add bacon 2 · shrimp 3 · pickle 1
Cilantro Jalapeño Martini Cilantro-infused Vodka, Jalapeño 14	Ginger Dragon Muddled Strawberries, Domaine de Canton, vodka, lime 14
Pear Mimosa St. George Spiced Pear Liqueur, Prosecco 14	Bellini Prosecco, peach nectar 13
Irish Coffee Baileys, Whipped Cream 14	Sleeping Beauty Crème de Violette, Lemon, Prosecco, Lemon Twist 13
Campari Gin Sour Campari, Tanqueray, Lemon 14	Lir’s Cocktail Grey Goose, St. Germain, Muddled Cucumber, Lemon 15
French Ginger Domaine de Canton, Fresh Lemon Juice, Prosecco 14	Kir Royale Prosecco, Crème de Cassis 14
Whiskey Smash Woodford Reserve, Lemon, Mint 14	

WINE glass · quartino · bottle

WHITE

Joseph 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 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, Smoky 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

Lagunitas Hoppy Refresher Non-Alcoholic, USA 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 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

