

Winter Lunch 2012

Lunch Entrees

Hickory Grilled Filet Mignon Skewer crispy pimento cheese fritters, green beans, steak sauce.....	12
Herb Crusted Salmon asparagus & roasted tomato risotto, citrus vinaigrette.....	13
Maryland Crab Cake Salad baby greens, local fuji apples, pickled onions, sherry mustard vinaigrette...	12
Chopped Salad hickory grilled chicken, cucumber, onion, peppers, tomatoes, green beans, buttermilk dressing.....	11
Cobb Salad turkey, marinated shrimp, avocado, tomato, poached egg, blue cheese, white balsamic dressing.....	12
Asian Chicken Salad shaved cabbage, sweet peppers, cashews, wontons & oriental dressing.....	12
Chicken Tortilla Soup	5/8
Simple, Wedge or Caesar w/Soup	11

Sandwich Bar

Rock House Farm American Wagyu Burger pimento cheese, caramelized onions, herb aioli.....	14
Turkey Burger swiss cheese, lettuce, tomato, truffled mushroom aioli.....	10
Angus Burger jalapeno bacon, guacamole, tabasco aioli, pepperjack.....	13
Crispy Carolina Fish Tacos pico de gallo, shepards cheese, chipotle aioli, guacamole.....	10
Lobster Club fresh maine lobster, crispy pancetta, lettuce, roasted tomatoes.....	14
Buttermilk Fried Chicken Sandwich house made ranch, sweet pickle and jicama slaw.....	10
Turkey Pastrami sauerkraut, whole grain mustard, whole wheat sourdough.....	10
<i>all sandwiches served with hand cut fries, mac 'n cheese, spinach, green beans or asparagus</i>	

Wood Oven Flatbreads

Tomato & Mozzarella ...marinara, oven dried tomatoes, basil.....	10
House Made Duck Sausage ...goat cheese, caramelized onions, arugula..	12
Artisan Pepperoni ...mozzarella, basil, parmesan.....	11
Spicy Chicken ...bbq sauce, red onion, cilantro cream.....	10
Fig & Prosciutto ...arugula, blue cheese.....	11

Small Plates

Blue Cheese Potato Chips	6
Truffle-Parmesan Housemade Fries	6
Vidalia Onion Rings	5
Classic Dips hummus, spicy feta, tzatziki, house made pita....	1/\$6...3/\$12

Five & Dime

choose one of five entrees for \$10
each served with caesar, simple salad, or soup of the day

Waldorf Chicken Salad
mixed greens, sherry mustard vinaigrette, toasted walnuts
~

Grilled Shrimp and Beet Salad
citrus-chipotle vinaigrette, arugula
~

Marsala Braised Rock House Pork Pasta
broccoli rabe, piquillo peppers
~

Steak Frites
hickory grilled butcher steak, Zink fries, baby arugula
~

Jalapeno Ranch Burger
fried pickles, jalapeno bacon, hand cut fries

Seasonal Desserts

7

“Mississippi Mud Pie”

Almond Pear Tart

Vahlrona Chocolate Bread Pudding

Ice Cream Sandwich

Banana Pudding

Eggnog Creme Brulee

Milk Chocolate Mousse

Daily Selection of Gelato, Sorbet and Ice Cream

**THERE IS NO LOVE SINCERER
THAN THE LOVE OF FOOD.**

GEORGE BERNARD SHAW

Zink.
AMERICAN KITCHEN

COOKING CLASS
JANUARY 28TH: VALENTINES COOKING CLASS
APHRODISIAC FOODS

FEED ME CHEF NIGHTLY...
STARTING AT \$45
ADD WINE PAIRINGS \$20

GET CONNECTED...
ASK YOUR SERVER FOR A ZINK E-MAIL CLUB
CARD TO RECEIVE
ALL OF THE LATEST NEWS AT ZINK
FOLLOW US ON TWITTER @ZINK_CLT
LIKE US ON FACEBOOK @ ZINKCLT

BANQUETS AND CATERING
LET US CATER YOUR NEXT PRIVATE EVENT
AT OUR HOUSE OR YOURS!

SUNDAY BRUNCH
JOIN US FROM 11-3 FOR BRUNCH FAVORITES
FEATURING FARM FRESH EGGS

PASTA SUNDAY NIGHT
THREE COURSE DINNER FOR \$21
UNLIMITED SERVINGS OF THREE DIFFERENT
PASTAS

MEATLESS MONDAY
THREE COURSE VEGETARIAN MEAL FOR \$20
ALL ITEMS AVAILABLE ALA CARTE

WEEKLY BAR SPECIALS

MONDAY - 1/2 PRICED SELECT BOTTLES
TUESDAY - \$4 BOTTLE BEERS
WEDNESDAY - 1/2 PRICED GLASSES OF WINE
THURSDAY - \$3 SELECT DRAFT BEER
FRIDAY - \$5 SELECT GLASSES OF WINE
SATURDAY - \$3 SELECT BEERS
SUNDAY - \$5 MIMOSAS & BLOODY MARYS

ZINK PRACTICES A FARM TO TABLE PHILOSOPHY AND
FEATURES THE SEASONAL BEST FROM LOCAL GROWERS.
WE USE LIVE HICKORY IN OUR WOOD BURNING OVEN AND GRILL,
BAKE OUR FLATBREADS, PRETZELS, FOCACCIA, AND PITA IN-HOUSE,
AND CUT OUR SIGNATURE FRIES.
ZINK IS GROUNDED IN AMERICAN TRADITIONS.

ZINK'S LOCAL HEROES

TEGA HILLS- TEGA CAY, SC
NISE'S HERBS- DENVER, NC
NEW BEGINNINGS - VALE, NC
LAUGHING OWL- RICHFIELD, NC
SPRINGER MOUNTAIN- MT. AIRY, GA
ROCK HOUSE FARM-MORGANTON, NC
601 STOP FARM-MT. PLEASANT, NC
WAY OF LIFE FARM- SUNSHINE, NC
FISHER FARMS-ROWAN Co., NC

EXECUTIVE CHEF - TOM DYRNESS
CHEF DE CUISINE - STEPHEN SCHMITT