

STARTERS & SNACKS

CHESAPEAKE BAY OYSTERS | VIRGINIA – JAMES RIVER



ON THE HALF SHELL | Champagne Mignonette, Cocktail

Sauce, Crackers

1/2 dozen | 9.50

1 dozen | 17.50

EVERYDAY HAPPY HOUR

\$1 each 4pm to 6:30pm (1/2 dz min)

ROASTED | Crab & Bacon-Anchovy Butter, Pecorino

1/2 dozen | 15.50

1 dozen | 27.50

EVERYDAY HAPPY HOUR

\$1.50 each 4pm to 6:30pm (1/2 dz min)

CHARCUTERIE & CHEESE

Chef's selection of locally cured meats & Georgia cheeses, house pickles, nuts, fig jam, mustard, lavosh | 15.95

SEARED AHI TUNA*

Spice Rub, Moo Shu Ginger Sauce, Asian Slaw (gf) | 11.50

GARDEN HUMMUS

Spinach, Kale, Chickpeas, Crudit , Toasted Lavosh | 8.50

CHICKEN LOLLIPOPS

Frenched Chicken Wing, Tandoori Spices, Szechuan Sauce (gf) | 10.95

BRAISED SHORTRIB SPRING ROLLS

Adobe Chipotle Honey Drizzle | 10.50

PEI MUSSELS*

Blistered Tomato & White Wine Brodetta | 12.50

GOAT CHEESE GRIT FRITTERS

Habanero Pepper Jelly (gf) | 10.95

CRISPY CALAMARI*

Soy & Ginger Glaze, Banana Peppers (gf) | 11.50

TOMATO BASIL SOUP | 5.50

SOUP du JOUR | 5.95



SALADS

Chef's recommended protein 6.95 | Ahi Tuna | Pan Seared Salmon | Gulf Shrimp | Hanger Steak | 4.95 – Grilled Chicken*

FAMOUS KALE SALAD

Red Beets, Blue Cheese, Onions, Carrots, Granny Smith Apples, Cranberries, Spiced Walnuts, Avocado, Creamy Basil Dressing (gf) | 10.95

ZEAL SIDE SALAD

Mixed Field Greens, Carrots, Cucumber, Tomatoes, Red Onion, Blue Cheese, Fried Green Tomato Croutons, White Balsamic Vinaigrette (gf) | 6.95

WINTER SPINACH SALAD

Goat Cheese, Cranberries, Cherry Tomatoes, Mandarin Oranges, Apples, Blood Orange Vinaigrette (gf) | 11.50

SIDES

ALL GLUTEN FREE

Crispy Brussel Sprouts | 6.95 Garlic Whipped Potatoes | 4.95

Saffron Risotto | \$6.95 Parmesan Frites | 4.95

Haricot Verts | 6.50 Bacon Braised Collard Greens | 5.95

Bok Choy | 5.50

BEVERAGES

Coca Cola Drinks | 2.89

Saratoga Sparkling 750 ml | 4.50

Saratoga Still 750 ml | 3.95

Iced Tea | 2.89

Herbal Hot Tea | 2.95

Lavazza Espresso | 3.50

Lavazza Cappuccino | 3.95

Hot Coffee | 2.95

Zeal

N^o 1255 Johnson Ferry Rd, Suite 42
Marietta, GA 30068

LUNCH MENU



SANDWICHES & BASKETS

*Served with House Cut Fries | Gluten Free Bun Available for \$1.50
Substitute Zucchini Fries, Sweet Potato Fries, or a Zeal Side Salad for \$1.95*

WAGYU CHEESEBURGER*

Applewood Smoked Bacon, B&B Pickles, Cheddar Cheese | 14.95

VEGGIE BURGER

Quinoa, Lentils, Black Beans, Roasted Corn, Provolone, Field Greens | 12.95

TEMPURA FISH & CHIPS*

Fresh Cut Fries, Tartar, Malt Vinegar | 21.50

OYSTER BASKET*

Fresh Cut Fries, Spicy Cajun Remoulade (gf) | 16.95

SHRIMP PO BOY*

Cornmeal Dusted Coastal Shrimp, Remoulade, Tomatoes, Arugula, Ciabatta | \$14.95

SIRLOIN STEAK SANDWICH*

Caramelized Onions, Mushrooms, Peppers, Herb Mayo, Provolone, Ciabatta | \$12.95

AHI TUNA SANDWICH*

Caper Wasabi Mayo, Arugula, Cucumber | 12.50

SWEET TEA FRIED CHICKEN

Fried Chicken Breast, Homemade Ranch, Sweet Tea Glaze, Garden Set | 11.95

SALMON CLUB ON CROISSANT*

Pan Seared Salmon, Smoked Bacon, Spinach, Avocado, Tomatoes, Herb Mayo | 12.50

GRILLED CHEESE & TOMATO BASIL SOUP

Gruyere, Aged Cheddar, Roasted Peppers, Caramelized Sweet Onions, Sourdough | 10.95

BRAISED SHORT RIB GRILLED CHEESE

Melted Fontina, Brandied Fig Jam, Slow Braised Short Ribs, Ciabatta | 11.95

ZEAL'S BLT & A

Bacon, Lettuce, Tomato, Avocado, Herb Mayo, Sourdough | 9.95

THAI CHICKEN SALAD CROSSAINT

Red Peppers, Cilantro, Red Onions, Sweet Chili, Basil | 10.95



LUNCH PLATES

STEAK & POMME FRITES*

10 oz. Hanger, Herb Butter, Parmesan, Bordelaise (gf) | 19.95

PAN SEARED BAY OF FUNDY SALMON*

Sesame Ginger Glaze, Bok Choy, Carrot Linguine, Scallions (gf)

WILD MUSHROOM RAVIOLI

Oyster Mushrooms, Spinach, Sundried Tomato Cream, Crispy Leeks | 18.95

VEGETABLE PLATE

Pick any three sides... | 14.50

WPF Local Favorite | (GF) Gluten Free

90% of THIS Menu is Gluten Free

Parties of 8 or more are subjected to an automatic 18% gratuity charge | Consumer Advisory | GF: Gluten Free means either the entire dish is prepared 100% Gluten Free or can be modified with substitutions to make it Gluten Free. Please be aware, it is your responsibility to let your server know regarding any Celiac Diets, Nut Allergies, or any other Dietary or Allergy requirements. There is a possibility for food items to come into contact with Gluten, though it is highly unlikely, we cannot guarantee any item is gluten free. **Consumer Advisory** | *: Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food borne illness. Thank you for your support and love!

wines & cocktails

REDS

PINOT NOIR

Light Horse | Sonoma County | 9/36
Gerard Bertrand | France | 11/40
Meiomi | California | 13/48
La Crema | Willamette Valley | 15/56
Schug | Carneros | 45
Simi | Sonoma County | 48
Van Duzer (Dijon Blocks) | Willamette Valley | 99

MERLOT

Leyendas | Chile | 9/36
Opolo | Paso Robles | 44
Trefethen (Oak Knoll District) | Napa Valley | 69

ZINFANDEL

Whiplash | Lodi | 10/40
Opolo, Summit Creek | Paso Robles | 12/44
Frank Family Vineyards | Napa Valley | 72

OLD WORLD

Chateau Gravelier | Bordeaux, France | 10/36
Siglo | Crianza | Rioja, Spain | 12/44
Bocelli | Sangiovese | Italy | 12/44
Monte Del Fra | Amarone Della Valpolicella | Italy, DOCG | 85

MALBEC

Alta Vista Classic | Argentina | 9/32
EL Tractor | Argentina | 11/44
Paul Hobbs Felino | Argentina | 48
Alta Vista Alto '2007' | Argentina | 99

INTERESTING REDS

Purple Cowboy | Central Coast | 9/36
Saved | Red Blend | California | 14/52
Donati | Claret | Paicines, California | 12/44
Pessimist | Zinfandel/Syrah | Central Coast | 14/52
Kale | Syrah/Viognier | Mendocino County | 62
Baby Blue | Red Blend | Alexander, Valley | 78
Cain Cuvee | Cabernet Sauvignon & Merlot Blend | Napa Valley | 70
Cain Five | Red Blend | Napa Valley | 170

CABERNET SAUVIGNON

Tom Gore | California | 9/36
Indian Wells | Columbia Valley, WA | 12/44
Bonano | Napa Valley | 16/60
Trefethen (Oak Knoll District) | Napa Valley | 18/66
Frank Family | Napa Valley | 88
District | Napa Valley | 95
Stag's Leap Wine Cellars 'Artemis' | Napa Valley | 99
Burly | Napa Valley | 125
Mine Stagecoach | Napa Valley | 145
Cliff Lede | Napa Valley | 159
Lail Blueprint | Napa Valley | 149
Darioush | Napa Valley | 178
Darioush | Napa Valley | 178

Ask about our Tuesday & Wednesday Wine Specials!

WHITES

PINOT GRIGIO

Calini | Italy | 8/32
Firesteed | Oregon | 10/36

SAUVIGNON BLANC

Maison Nicolas | France | 8/32
Manu | New Zealand | 10/36
Duckhorn | Napa Valley | 49

CHARDONNAY

Bouchon | California | 8/28
Wild Horse | Central Coast | 10/40
Cambria Benchbreak | Santa Maria Valley & Central Coast | 12/44
Coppola Directors Cut | Russian River | 14/56
Laguna Ranch | Russian River | 48
Rombauer | Napa Valley | 79

INTERESTING WHITES

St. Christopher Spatlese | Riesling | Mosel, Germany | 9/36
Eichinger | Grüner Veltliner | Austria | 12/44
Chateau De Fontenille | White-Bordeaux | France | 11/40

ROSE / SPARKLING / CHAMPAGNE

Chevalier Famaey | Rose | France | 8/28
Ruffino | Prosecco | France | 9/36
Francois Montand | Champagne, France | 9/32
Aimery Cremant | Brut | Limoux, France | 48
Heidseick Monopole | Champagne Brut | Reims, France | 85
Moet & Chandon | Imperial Champagne | Epernay, France | 99

COCKTAILS

CLASSICS

SCOFFLAW* | 10
Rye, Carpano Bianco, Fresh Lemon, Bitters, Grenadine
ZEAL IN FLIGHT | 9.5
Gin, Maraschino, Lemon, Crème de Violette
SMOKED SAZERAC | 10.5
Rye, Absinthe, Bitters, Cedar Smoked
ELYX VESPER* | 12.50
Absolut Elyx Vodka, Gin, Lillet
CORPSE REVIVER NO.2* | 11
Gin, Lillet, Orange Liqueur, Fresh Lemon, Absinthe

CONTEMPORARY

GO FIGURE | 12
Fig Infused Gin, Fresh Lime, Lillet, Amaro, Balsamic, Cinnamon Tincture
BECKY SMITH* | 11.5
Apple Cardamom Shrub, Whiskey, Becherovka
BLAZIN BANDITO | 10.5
Mezcal, Punt E Mes, Benedictine
S'MORES BY THE CAMPFIRE* | 12.95
Campfire Rye, Laphroaig, Chartreuse, Bitters, Maraschino
BITTER SWEET SYMPHONY | 11
Cognac, Punt E Mes, Orgeat, Fresh Lemon
EAST COBB COOLER | 10.5
Vodka, Hibiscus Syrup, Carpano Bianco, Fresh Lemon, Orange, Cava
MOSCOW MULE | 10.5
Vodka, Fresh Lime, Q Ginger Beer

*Bartender's Favorite