

ZINC

CAFE & MARKET

BREAKFAST

MONDAY-FRIDAY: 7AM-11:30AM
SATURDAY-SUNDAY: 7AM-2PM

HOT DRINKS

intelligentsia coffee

HOUSE COFFEE	2.25 3.25
FRENCH PRESS COFFEE (serves 2-3)	8
AMERICANO	3
HAMMERHEAD	3.75
HOT TEA <i>servings Art of Tea</i> <i>earl grey, english breakfast,</i> <i>green, ethos, pacific mint, peach,</i> <i>lemon ginger, blood orange</i>	3.25
MATCHA GREEN TEA LATTE	4.50 4.95
CHAI LATTE	4 4.50
ESPRESSO	2.75 3.50
MACCHIATO	3.25
CAFÉ LATTE	4 4.50
WHITE CHOCOLATE LATTE	4.50 4.95
CAFÉ AU LAIT	3.50 4
CAPPUCCINO	3.75
MOCHA	4.50 4.95
HOT CHOCOLATE	2.50 3.50 4
EXTRA ESPRESSO SHOT	.75
SOY OR ALMOND MILK	.75
FLAVORS <i>hazelnut, vanilla, sugar free vanilla,</i> <i>caramel, peppermint</i>	.75

COLD DRINKS

MILK	2 3 4
PEACH JUICE	2 3 4
FRESH LEMONADE	3.25
ARNOLD PALMER	3.25
ICED TEA <i>zinc passionfruit, black, hibiscus, green</i>	3.25
ICED MATCHA GREEN TEA LATTE	4.95
ICED CHAI	4.50
ICED COFFEE	3.20
ICED LATTE	4.50
ICED MOCHA	4.95
ICED CAPPUCCINO	3.75
ICED WHITE CHOCOLATE LATTE	4.95
ICED ESPRESSO	2.75
ZINC SUNRISE <i>orange, peach, raspberry purée</i>	3.95
ORGANIC JUICE ORANGE or GRAPEFRUIT	2.95 4.25 6.25

SPECIALTIES

10

FRENCH TOAST

with orange butter and maple syrup

ZINC WAFFLE

oats and nuts, seasonal tropical fruit,
fresh ricotta and ginger syrup

BELGIAN WAFFLE

with butter and maple syrup

AVOCADO BREAKFAST TOAST

smashed avocado, butter, radish salad,
chives, lemon zest | add poached eggs +2 each

BREAKFAST BAHN MI

egg crepe, seitan, pickled carrots, jalapeño,
hoisin sauce, butter and mayonnaise | +2

EGGS

organic eggs
gluten free bread +1

POACHED EGGS ON TOAST on buttered toast with cherry tomato	7 single 9 double
BOILED EGG PLATE with sliced banana, strawberries, orange wedges, and toast	9
BREAKFAST BURRITO BOWL OR WRAP scrambled eggs, vegetarian sausage and onion sauté, white cheddar cheese, avocado, pico de gallo and fire roasted salsa	10
BREAKFAST QUICHE a la carte or with toast and melon	7 10
HEALTHY SCRAMBLED PLATE egg whites, black beans, brown rice, marinara, and melon	11
SCRAMBLED EGG PLATE with leeks, toast, and melon	11
HUEVOS RANCHEROS flour or corn tortilla with black bean chili, mango salsa, smoked gouda, poached egg, marinara add extra egg +2	11
BAKED SPANISH EGG CASSEROLE spanish peppers, ricotta cheese, gouda, paprika, cracked pepper	11

OMELETTES

served with fruit and toast or potatoes
11

ASPARAGUS & MUSHROOM asparagus, mushrooms, goat cheese, lemon zest	
SPANISH spanish peppers and potatoes, topped with toasted bread crumbs.	
FINE HERB ricotta cheese blended with fine herbs, parmesan, lemon zest	
MEDITERRANEAN spinach, feta cheese, roasted tomatoes, lemon zest	

COLD-PRESSED JUICES

The Raw Juicery | daily selection varies
9

KOMBUCHA ON DRAUGHT

health-ade
pink lady, beet, or seasonal option
3.50 | 5

BREADS & BAKED GOODS

all baked goods are house made daily
baked goods cannot be heated
4

TOAST *by Bread Lounge*
sourdough | wheat | walnut fig
gluten free

BAGEL
whole wheat | sesame | plain
everything — with jam, butter, or
cream cheese

SCONE
ask server for today's flavor
ginger | cranberry walnut | currant

BREAKFAST BAR

OAT CAKE

CINNAMON POP-OVER

CROISSANT

DAILY MUFFIN

GLUTEN FREE MUFFIN

CEREAL

GRANOLA plain or with banana	7
with berries	8
OATMEAL with brown sugar, raisins, milk	7
with dried cherry nut topping	8
with dried cherry nut topping and berries	9
MUESLI contains blueberries, grated apple, chopped orange in cream soaked oats	7
with nut topping	8

FRUIT

SEASONAL	cup 4.50 bowl 6.25
BERRIES	cup 6.25 bowl 7

YOGURT

cup 3 | bowl 4

PLAIN NON-FAT	
VANILLA LOW-FAT	

SIDES

available with eggs & omelettes
2

EXTRA EGG OR EGG WHITE	
MUFFIN SUBSTITUTE	
BREAKFAST POTATOES	2 5

ZINC

CAFE & MARKET

LUNCH

MONDAY-FRIDAY: 11:30AM-5PM
SATURDAY-SUNDAY: 12PM-5PM

WOOD FIRED PIZZAS

14

MARGHERITA

red sauce, fresh mozzarella,
basil, parmesan

BLANCO

mozzarella, grana padano,
ricotta, olive oil, lemon zest
with salad greens +2

16

PESTO PIZZA

housemade pesto, roasted peppers,
goat cheese, sun-dried tomatoes,
toasted pine nuts, lemon rind

POTATO ARUGULA

olive oil, chili flakes, raclette,
parmesan, roasted potato,
fresh arugula, balsamic vinegar

VEGETARIAN SAUSAGE & FENNEL

red or white sauce, fontina cheese,
vegetarian sausage, roasted fennel,
onion, chili flakes, sea salt,
parmesan, fennel tops

SOUTHWEST

chipotle sauce, blackbeans, roasted
corn, tomato and aged gouda

FUNGI

white sauce, garlic confit,
gruyère cheese, sautéed assorted
mushrooms, jalapeño, red onion
parmesan, fresh dill

BLOOMSBURY SPINACH

white sauce, mozzarella, ricotta,
garlic confit, spinach, pine nuts
+1

SEASONAL

please ask you server
price varies

DAIRY FREE CHEESE +1.50
GLUTEN FREE CRUST +2

PLEASE BE AWARE THAT CROSS
CONTAMINATION MAY OCCUR WITH
ALLERGENS IN THE ZINC KITCHEN

AN 18% GRATUITY WILL BE ADDED
FOR GROUPS OF 8 OR LARGER

SPECIALTIES

ZINC FRIES

double fried and tossed with thyme or truffle salt
7

GUACAMOLE with CHIPS

housemade with lime, jalapeño, cilantro, red onion
10

SPROUTED HUMMUS PLATE

served with pita bread, olives, roasted peppers
and feta cheese
10

TOSTADA

black bean chili, sharp cheddar, lettuce, sour cream,
guacamole, pico de gallo, fire roasted salsa
11

ZINC LUNCH BURRITO BOWL OR WRAP

black beans, brown rice, white cheddar cheese,
sour cream, avocado, cabbage, pico de gallo
10

QUICHE PLATE

greens with tomato, feta and zinc vinaigrette,
with soup or chili
11

ASPARAGUS SANDWICH

toasted sourdough, cauliflower purée, asparagus
spears, white cheddar cheese, poached egg, toasted
bread crumbs, served with mixed greens
13

ZINC BURGER

*a house made vegetarian patty with brown rice, walnuts,
mushrooms, cheese and eggs—served with mixed greens
soup or chili +2*

TRADITIONAL

lettuce, tomato, red onion, avocado, zinc sauce

12

MUSHROOM DIJON BURGER

sautéed mushrooms, braised onion, melted gruyere
cheese, dijon aioli

14

ROASTED PEPPER & BRIE

melted brie, peppers and arugula with dijon aioli

14

SANDWICHES

*bread by Bread Lounge—served with mixed greens
12 | add soup or chili +2*

GRILLED CHEESE ON SOURDOUGH

gruyère, cornichons, tomato, marinated onion, mustard
served with mixed greens | whole only

ZINC REUBENESQUE ON PUMPERNICKEL

baked beets, sauerkraut, gruyère, russian dressing, coriander
seed, sea salt—toasted | whole only

EGG SALAD ON WHOLE WHEAT SOURDOUGH

traditional egg salad with lettuce, tomato, tabasco, dijon

CAPRESE ON FRENCH BAGUETTE

tomatoes, basil, olive oil, balsamic, salt & pepper—toasted

BRIE, ARUGULA & PEPPERS ON FRENCH BAGUETTE

brie, arugula, roasted bell peppers, dijon, salt & pepper—toasted

ENTRÉES

*served with mixed greens—add soup or chili +2
14*

MACARONI & CHEESE

goat cheese, white cheddar, fontina, parmesan, béchamel,
bread crumbs

MUSHROOM NUT LOAF

baked loaf of brown rice, mushrooms, onion, gruyère, marinara

EGGPLANT PARMESAN

roasted eggplant, ricotta cheese, tomato sauce, parmesan

STUFFED PEPPER

brown rice, mushrooms, celery, creamed swiss chard, marinara

SPINACH LASAGNA

sautéed spinach, ricotta cheese, parmesan, marinara

SOUP & CHILI

SOUP DU JOUR 4.95 | 6.95
see our daily specials menu

ZINC CHILI 6.25 | 8.75
chili with chopped tomatoes, sour
cream, green onion and garlic knot

SALADS

ZINC SALAD half 7 | full 10
greens, pine nuts, feta cheese,
kalamata olives, croutons, tomatoes
—dressed with zinc vinaigrette

BABY ROMAINE SALAD 13.95
greens, avocado, grapefruit, red
onion, fromager d'affinois—dressed
with zinc house blue cheese

HEIRLOOM TOMATO 13.95
& BURRATA
gluten free availabe +1
heirloom tomatos, arugula, french
olives, burrata—dressed with olive oil
and balsamic, with country bread

CHEF'S SALAD 13.95
french green beans, fingerling potato,
avocado, gruyère, hard boiled egg,
cherry tomato, french olives—dressed
with a lemon dressing

THAI SALAD 13.95
brown rice, shredded napa cabbage
and carrots, bean sprouts, braised
tofu, peanuts, fresh basil and mint
—dressed with a thai ginger dressing

SALAD BAR

12.50 per lb

visit the marketplace for a
sampler plate of our many freshly
made salads & vegetables

PASTA

16

QUINOA CAPELLINI WITH MARINARA

gluten free pasta with marinara,
gluten free bread crumbs
optional garlic bread baguette

PAPPARDELLE WITH BITTER GREENS

blanched bitter greens, assorted
mushrooms, poached egg, black
pepper, bread crumbs, lemon zest

CITRUS CRÈME LINGUINE

gluten free pasta availabe +1.50
asparagus, peas, shallots,
crème fraîche, parmesan

DESSERTS

6.95

TIRAMISU

LEMON SQUARE
whipped cream

WARM BROWNIE
vanilla ice cream

FLOURLESS
CHOCOLATE CAKE
crème anglaise and raspberry purée

RUSSIAN CREAM
with citrus and mint

AFFOGATO
vanilla ice cream, espresso and
candied orange peel

ITALIAN GROUND
ALMOND TEA CAKE
fresh berries and raspberry purée