



UNIQUE DINING & CATERING

## Lunch Menu

Welcome to Zest where we focus on local sustainable food on our new monthly seasonal menu! We enjoy making these creative homestyle dishes based on what is freshest at the moment from local farmers, natural sources as well as our own garden.

### APPETIZERS

- Lump Crabcakes** three savory crabcakes with an orange scallion aioli.....\$9
- Italian Stuffed Mushrooms** mushrooms stuffed with sun dried tomato pesto.....\$8  
cream cheese, parmesan and mozzarella baked until golden brown
- Cheese Tray** a trio of local artisan cheeses with fruit and crackers.....\$12

### BASICS

- Classic BLT** Bacon, lettuce, tomatoes and mayo.....\$7.50
- Grilled Cheese** Our own bread and Vermont cheddar cheese .....\$6.50
- Supermelt** Grilled cheese, caramelized onions, tomatoes and bacon .....\$7.50
- Parmesan & Garlic** Garlic oil and parmesan encrusted grilled cheese with.....\$7.50  
tomatoes and red onions
- Grilled Pear & Bacon** Grilled cheese with bacon, sautéed pears.....\$7.50  
and honey mustard
- Hummus du Jour** Toasted bread, our own hummus and assorted veggies .....\$7.50
- Half Sandwich with Soup or Salad** (above sandwiches only).....\$8.50

### SALADS

- Michelle's Marvelous Spinach Salad** Portobellos and red onions sautéed in an.....\$10  
orange maple dressing and tossed with spinach, topped with sweet potato chips,  
spiced pecans and bleu cheese
- Southwestern Caesar Salad** romaine lettuce, a chipotle lime caesar dressing, cornbread  
croutons and manchego cheese.....\$10
- Summer Salad** fresh berries, cucumbers, cashews, sunflower seeds, radishes, cheddar  
cheese.....\$10

Add to any salad \$4 Grilled Chicken Breast, \$5 Fish du Jour, \$2 Grilled Tofu

## SENSATIONAL SANDWICHES

**Lobster Melt** Succulent lobster, cheddar cheese and a citrus sweet potato slaw on.....\$13  
our grilled bread

**Burger du Jour** Locally farmed pasture raised ground beef in our creation of the day.....\$12

**Greek Salad Sandwich** feta, olives, pepperoncini, lettuce and your choice of chicken .....\$9  
breast or grilled portobello mushroom

**Chorizo y Papas Wrap** Spicy chorizo, fried onions and peppers, cheddar and oven .....\$10  
roast garlic fingerling potatoes wrapped up in a warm tortilla

**Korean Reuben** Grilled sandwich with grilled steak, cheddar and kimchi.....\$12

**Asian Tofu Wrap** Broiled korean marinated tofu, spicy kimchi, cucumbers, sautéed .....\$9  
peppers and mushrooms

## ENTREES

**Smoked Pulled Pork** marinated flavorful local pork with a whiskey sauce and a savory  
jalapeno corn pudding .....\$15

**Grilled Cornish Game Hen** served with garlic mashed potatoes and a cauliflower .....\$15  
and brussel sprout slaw

**Herbed Crepes** with a roasted sweet corn, edamamé and tomato salad and chevré.....\$13

Zest is proud to participate in the following Department of Agriculture Programs



Separate checks not available • No dress code • Parties of 6 or more 18% gratuity added  
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food-borne illness, especially if you have certain medical conditions.

Lunch Tuesday-Friday 11:30-2:30PM, Dinner: Wed/Sat 5-9:00PM

Brunch: Saturday 9-2PM

PH: 860.875.7244 • [www.zestofct.com](http://www.zestofct.com) • 167 Tolland Stage Road, Tolland CT 06084