

# FOR STARTERS

## Hex Onion Strings

shaved Spanish onions  
dusted with seasoned flour  
crispy fried and piled high 7

## Beer Battered Onion Rings

ale battered jumbo rings  
fried golden, served with chipotle aioli 7

## Double Hex Chicken Wings <sup>GF</sup>

choice of traditional buffalo or  
our maple barbeque, served with blue cheese  
dressing and celery sticks 8

## Asian Duck Wing Drummers <sup>GF</sup>

crispy skin duck wings drizzled with an Asian  
glaze of orange, toasted sesame and ginger 10

## Buffalo Chicken Nuggets

boneless buffalo nuggets fried golden, served with  
blue cheese dressing and celery sticks 6

## Fried Mozzarella Sticks

served with marinara sauce 6

## Fried Calamari Diablo

fried golden and tossed with  
garlic butter and spicy banana peppers 7

## Steamed Little Neck Clams <sup>GF</sup>

parsley, garlic, white wine and garlic toast 7

## Steamed Fresh Mussels <sup>GF</sup>

garlic, tomato basil broth and garlic toast 7

## The Hummus

blend of garbanzos and white beans  
with roasted garlic served with  
pita wedges 7

## Manhattan Clam Chowder <sup>GF</sup>

flavorful light red broth chowder with  
rendered bacon and tender clams 3.95 or 4.50

## Soup of the Day 3.95 or 4.50

## Double Hex Chili 4.75 or 5.50

# DINNER SALADS

## Caesar Salad 9

**\*\*with marinated grilled chicken breast 11**

**\*\*with grilled salmon fillet 13**

## Gorgonzola Grilled Chicken Salad <sup>GF</sup>

mixed greens with raspberry vinaigrette dressing, gorgonzola crumbles,  
toasted pecans, grilled chicken breast and poached pear 12

## Macintosh Apple Valley Salad <sup>GF</sup>

harvest salad with grilled chicken breast, mac apples, Vermont hunter cheddar,  
dried cranberries, candied sliced almonds and our cider mill vinaigrette 12

## Cajun Grilled Tuna Salad <sup>GF</sup>

Cajun style Ahi tuna steak served on a bed of mixed greens with  
artichoke hearts, roasted peppers, asparagus and citrus vinaigrette 14

## The Hex Fish Taco Salad

seasoned mahi-mahi garnished with corn and black bean salsa, jalapenos, olives, cukes,  
onion, pepper jack cheese, guacamole, salsa and southwest ranch dressing 14

## Grilled Salmon Salad Nicoise <sup>GF</sup>

fresh salmon over tender greens garnished with red potato,  
green beans, sliced egg, Kalamata olives, balsamic vinaigrette 14

## Sirloin of Beef Cabernet Salad <sup>GF</sup>

sirloin steak grilled and sliced over greens with tomato and  
red onion wedges, crumbled blue cheese and cabernet vinaigrette 14

## Grilled Vegetable Salad <sup>GF</sup>

seasoned vegetables grilled and lightly dressed,  
served on a bed of greens 13

**\*\*with grilled chicken breast 15**

## Spinach, Bacon and Goat Cheese Salad

baby spinach with crisp bacon, garlic croutons, and Vermont  
goat cheese, balsamic vinaigrette dressing 12

*\*substitutions and special requests may require pricing adjustments\**

# DINNER ENTREES

Entrée and Fish Selections Include a Garden Salad (small Caesar salad add \$1.00), choice of Whipped Red Bliss Potatoes. Wild Rice Pilaf. Steak Fries or Baked Potato, Vegetable and Fresh Bread

## Maple Glazed Half Chicken *GF*

glazed with pure Vermont maple, roasted crispy and semi-boned 15

## Honey Lemon Thyme Half Chicken

roasted and glazed with local honey, lemon and fresh thyme, topped with pan juices, bed of herbed stuffing 16

## Country Meatloaf

fresh ground beef and pork seasoned with thyme and slow roasted, sauced with a roasted shallot red wine demi-glace 15

## Maple Glazed Pork Tenderloin

marinated, grilled and finished in the oven, served with pan juices and hex onion strings 16

## Barbeque St. Louis Ribs

pork ribs braised slow until tender, finished on the grill with our maple barbeque sauce, served with coleslaw 18

## Grilled Filet Mignon *GF*

beef tenderloin drizzled with garlic butter, topped with a spinach and blue cheese baked stuffed portabella mushroom 23

## Grilled Rib-Eye Steak *GF*

choice rib-eye steak, cut in house and char grilled to your liking, glazed with our signature garlic butter 19

## Grilled NY Sirloin Steak *GF*

choice sirloin steak, cut in house and char grilled to your liking, glazed with our signature garlic butter 19

## Surf and Turf *GF*

our tender petite bistro steak grilled and sliced, served with sautéed garlic shrimp 17

## Baked Macaroni and Cheese

baked golden brown with a Cheese sauce of Cabot's Hunter sharp cheddar, topped with fresh bread crumbs, choice of hickory ham or linguica sausage 15

# FRESH FISH

## Grilled Salmon Fillet *GF*

served on a bed of sautéed spinach, topped with a savory lemon caper butter 17

## Grilled Rainbow Trout *GF*

10oz. fresh Idaho trout simply grilled and topped with lemon dill butter 17

## Pan Fried Rainbow Trout

dredged in seasoned flour and pan fried in olive oil, drizzled with a lemon caper parsley butter 17

## Lemon Herb Crusted Haddock

baked with a cracker crust seasoned with lemon, tarragon, parsley and butter 16

## Tomato Basil Haddock *GF*

fresh haddock broiled with a roasted tomato and fresh basil butter, bed of sautéed spinach 17

## Sesame Seared Ahi-Tuna *GF*

pan seared rare with sesame soy vinaigrette, bed of sautéed Asian slaw 18

## Pan Seared Sea Scallops *GF*

butter tender sea scallops quickly seared, garlic white wine butter sauce 24

# PASTA

## Shrimp Scampi Fettuccini

pasta sauté with jumbo shrimp, herbs, spinach and fresh parsley in a white wine garlic butter sauce 18

## Seafood Steam Pot

mussels, clams, shrimp, haddock and scallops steamed in white wine with garlic, tomato and basil served over fettuccini 20

## Sea Scallop and Asparagus Alfredo

fettuccini tossed in a white wine and parmesan cream with seared sea scallops, tomato and scallions finished au gratin with parmesan and fresh bread crumbs 20

## Sautéed Fettuccini Primavera

pasta topped with fresh veggies sautéed with white wine and garlic butter, parmesan and parsley 16

**Add grilled chicken breast \$2**

# SIDES

**Small Onion Strings 5 Steak Fries 3 Coleslaw 3 Garden Salad 4  
Today's Vegetable 4 Sautéed Spinach 4 Homemade Potato Chips 4  
House Made B&B Pickles 1 Roasted Vegetable Quinoa Salad 3**

*(There is a \$2.00 fee for split items)*

*"Consuming raw or undercooked meats or seafood may increase the chance of health risks"*

# GRILLED HEX BURGERS

half pound of hand formed lean ground beef, "Big John" style, served with lettuce, tomato, red onion and choice of homemade potato chips or coleslaw (substitute steak fries \$1.00 extra or roasted vegetable quinoa salad \$1.25 extra)

**House Made Bread and Butter Pickles \$1.00**

## **The Classic Hex Burger 8**

**Hex Burger with Cheese**  
choice of Vermont cheddar, Swiss,  
provolone or American 9

## **Button Mushroom Burger**

topped with sautéed button  
mushrooms and Swiss cheese 9.50

## **Super Onion Burger**

the classic Hex burger loaded  
with crispy fried hex onions 9.50

## **Smothered Onion Burger**

smothered with caramelized onions  
and Swiss cheese 9.50

## **Zoey's Big Blue Burger**

classic hex burger with crumbled blue 9.25

## **Philly Cheese Burger**

sautéed peppers and onions  
with melted provolone cheese 9.50

## **Chili Burger**

with Vermont cheddar cheese,  
served open faced on garlic toast 9.50

## **Barbeque Bacon Burger**

melted three cheeses, crispy  
bacon and barbeque sauce 10

## **The "Hex-Apeno" Burger**

Hex Burger with jalapeno poppers,  
pepper jack cheese and chipotle aioli 11

## **The "Uncle Manny" Burger**

Hex Burger topped with Gaspar's linguica sausage (mild  
Portuguese), cheddar cheese, braised kale,  
fried egg and spicy ketchup 12

## **The "Holy Moly" Burger**

onion rings, American cheese, coleslaw  
and signature sauce...Holy Moly!! 12

## **The Creole Burger**

Cajun grilled Hex burger, cheddar cheese,  
Cajun mayonnaise and Hex onions 10

## **The Big Fat Greek Burger**

Greco flavors of feta cheese, kalamata olives, red onion,  
herbs, sautéed spinach and roasted red peppers, drizzled  
with Greek dressing 11

## **The Portabella Mushroom**

vegetarian's choice of whole grilled  
portabellas seasoned and topped  
with choice of cheese 9

## **Grilled Turkey Burger**

with Vermont cheddar, grilled sweet  
potato, caramelized onions, cranberry mayo 9

## **The Smothered Veggie Burger**

topped with quinoa salad and melted cheese  
of your choice, herb vinaigrette 10

## **The Mahi-Mahi**

Cajun mahi-mahi, pepper jack cheese,  
corn and black bean relish, guacamole, salsa and  
jalapenos 13

## **The Ahi Tuna Burger**

Cajun tuna steak grilled to temperature, topped with  
cheddar cheese and Cajun mayonnaise 14

# ZOEY'S SANDWICH FAVORITES

your choice of fresh baked honey oat, whole wheat, rye or country white, served with homemade potato chips or coleslaw (substitute steak fries \$1.00 extra or roasted vegetable quinoa salad \$1.25 extra)

## **Grilled Marinated Chicken Breast**

roasted sweet peppers, baby greens, tomato, onion,  
Vermont cheddar cheese and herb vinaigrette 9

## **Cajun Grilled Chicken Breast**

lettuce, tomato, red onion, Vermont cheddar  
cheese and Southwest mayonnaise 9

## **Barbeque Pulled Chicken Sandwich**

chicken slowly braised until tender, shredded and served  
with melted Vermont cheddar, coleslaw and red onion 9.50

## **The Granny Melt**

grilled Virginia ham, melted Cabot Cheddar, Granny Smith  
apples and our own honey mustard 9

## **The Veggie Melt**

salad veggies stacked high on grilled bread with melted  
Swiss cheese and creamy dill dressing 8.50

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# **ZOEY'S DOUBLE HEX DESSERTS**

## **Zoey's Maple Bread Pudding 4.95**

served warm with whipped cream  
**topped with Wilcox Ice Cream..add 1.25**

## **"New Skete" Chocolate Cheesecake 5.50**

made by the Nuns of New Skete, served with  
raspberry melba and whipped cream

## **My Mom's Carrot Cake 4.95**

with cream cheese frosting  
and spiced just right

## **"BluBarb" Pie 4.95**

blueberry rhubarb pie served warm  
with lemon sorbet and whipped cream  
*(yes, my mom makes this one too)*

## **Chocolate Pecan Pie 4.95**

served warm with whipped cream

## **Dish of Wilcox Ice Cream 4.50**

choice of vanilla or special flavor  
**topped with hot fudge or maple syrup..5.50**

## **Signature Brownie Sundae 5.95**

warm brownie, Wilcox Ice Cream,  
whipped cream and hot fudge