

# 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** GF

choice of traditional buffalo or  
our maple barbeque 8

## **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** GF

parsley, garlic, white wine and garlic toast 7

## **Steamed Fresh Mussels** GF

garlic, tomato basil broth and garlic toast 7

## **The Hummus**

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

## **Pork Pot Stickers**

sautéed and served with warm Asian slaw  
drizzled with sesame soy vinaigrette 9

## **Peel and Eat Shrimp**

dozen shrimp cooked in a broth of flavorful spices  
served chilled, spicy cocktail sauce 10

## **Manhattan Clam Chowder** GF

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** GF

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

## **Macintosh Apple Valley Salad** GF

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** GF

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** GF

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

## **Sirloin of Beef Cabernet Salad** GF

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

## **Grilled Vegetable Salad** GF

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 Creamery  
crumbled 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 16

### **Honey Lemon Thyme Half Chicken**

roasted and glazed with honey, lemon and  
fresh thyme, pan juices and  
savory herbed stuffing 17

### **Country Meatloaf**

fresh ground beef and pork seasoned with thyme  
and slow roasted, sauced with a  
roasted shallot red wine demi-glace 16

### **Maple Glazed Pork Tenderloin**

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

### **Grilled Filet Mignon** *GF*

beef tenderloin char grilled and topped with  
Vermont Creamery warmed cracked peppercorn  
goat cheese and caramelized shallot herb butter 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 18

### **Barbeque St. Louis Ribs**

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

## **FRESH FISH**

### **Grilled Salmon Fillet** *GF*

served on a bed of sautéed spinach, topped with a savory  
lemon caper butter 18

### **Grilled Rainbow Trout** *GF*

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

### **Pan Blackened Rainbow Trout** *GF*

dredged in our Cajun seasoning and pan blackened in  
olive oil, warm roasted corn and black bean salsa 18

### **Lemon Herb Crusted Haddock**

baked with a cracker crust seasoned with lemon,  
tarragon, parsley and butter 17

### **The "Spa" Haddock** *GF*

simply seasoned and broiled with white wine and topped  
with veggie spaghetti sautéed in olive oil and fresh garlic 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,  
white wine garlic 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 asiago and fresh bread crumbs 20

### **Fettuccini Primavera Marinara**

sautéed veggies and our chunky fresh basil marinara  
topped with grated asiago cheese 17  
**Add grilled chicken breast \$2**

## **SIDES**

**Small Onion Strings 5 Steak Fries 3 Coleslaw 3 Garden Salad 4**

**Green Beans 4 Sautéed Spinach 4 Homemade Potato Chips 4**

**House Made Bread & Butter Pickles 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)

**House Made Bread & Butter Pickles** \$3

## **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 Brontosaurus Burger**

topped with tangy pulled pork, BBQ caramelized onions and cheddar cheese, coleslaw and pickled jalapenos 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 "10 Veggie" Veggie Burger**

Jen's and Marie all natural topped with choice of cheese and herb vinaigrette dressing 10

## **The Mahi-Mahi**

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

## **Sesame Tuna Burger**

6oz. tuna steak sesame seared rare, wasabi cucumber slaw and sesame soy vinaigrette 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)

## **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 10

## **The Double Hex Meatloaf Sandwich**

our slow roasted meatloaf served hot with melted cheddar cheese, caramelized onion, lettuce, tomato and honey mustard barbeque 9

## **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

### **Wendy's Birthday Cake 4.50**

My Mom Says: *"It doesn't have to be your birthday  
to enjoy a slice of birthday cake!"*

Ask about today's flavor

### **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 Vanilla Ice Cream,  
whipped cream and hot fudge