



*Zada Jane's, through the direction of Chef Donnie Simmons,  
truly embraced it's locally driven heritage.  
Our seasonal menu proudly peppers North Carolina's bountiful culinary riches  
and we take pride in sourcing within our wonderful state.*

*❧ Catfish ❧*

AYDEN, NC

*❧ Pork ❧*

HERITAGE FARMS, WAXHAW, NC

*❧ Beef ❧*

BRASSTOWN BEEF, BRASSTOWN, NC

*❧ Bison ❧*

CAROLINA BISON, ASHEVILLE, NC

*❧ Country Ham ❧*

DANIEL BOONE, ASHEVILLE, NC

*❧ Chorizo ❧*

MONROE, NC

*❧ Chicken ❧*

COLEMAN, KINGS MOUNTAIN, NC

*❧ Duck ❧*

WILKESBORO, NC



Highly acclaimed chef, Donnie Simmons spins an eclectic regional flair to Zada's evening line up.  
Chef Simmons owns the commitment to the term "Farm to Fork."

## Amuse-Gueule

Taste Tickler

### BUFFALO MILK BURRATA

With crisp locally harvested apples, forged honey, pecans and pita wedges ❧ \$15.00

### BARN YARD NACHOS

A hefty marriage of both pig and cow with black eye pea succotash, pepper-laced cheese, chiffonade lettuce and crème ❧ \$10.00

### TWIN JUMBO LUMP CRAB CAKES

Simple preparation over our signature black eyed pea succotash and chipotle aioli ❧ \$15.00

### PIQUILLO PEPPERS & SAVORY ARTICHOKE DIP

Our version of pimento cheese with pita wedges ❧ \$9.00

### SMOKEY AND THE BANDIT CAKES

Chipotle dusted taters and local chorizo over a bed of black beans and pineapple reduction ❧ \$7.00

### MIDWOOD SALAD

A trilogy of mixed greens, grilled Coleman (Never-ever) chicken, hard boiled egg "coins," Heritage bacon, tomato and red onion confetti, pepper jack cheese and your choice of dressings  
❧ \$12.00

## Side Kicks

\$4

ACQUERELLO RISOTTO

CAROLINA GOLD RICE

CHILLED BLACK EYE PEA SUCCOTASH

ROASTED BRUSSELS SPROUTS WITH  
SUN DRIED MULBERRIES

CHIPOTLE MAC AND CHEESE WITH  
HERITAGE FRAMS BACON

A COLLECTION OF LOCALLY  
HARVESTED GREEN BEANS

SMASHED RED BLISS OR CAROLINA SWEET TATERS

## Entrée my Friend

### HERITAGE FARMS FRENCHED BONE-IN PORK CHOP

With muscadine jam, Carolina gold rice and a collection of green beans ☘ \$22.00

### SALTED SORGHUM GLAZED CAROLINA DUCK BREAST

With wilted spinach, toasted pecans, and acquerello risotto ☘ \$18.00

### LOBSTER MAC AND CHEESE WITH HERITAGE BACON

Crafted with gluten-free red lentil pasta ☘ \$20.00

### THE BEST DARNED BISON HAMBURGER STEAK (*Bar none*)

With smashed taters, sautéed mushrooms, crispy onions and succulent gravy  
(And for the hippies, we can substitute portobello mushroom) ☘ \$16.00

### COLEMAN FARMS FREE RANGE ROASTED CHICKEN QUARTER

With gently smashed Carolina sweet taters, a collection of green beans  
and cashew cream gravy ☘ \$18.00

### BRASSTOWN FOUR-HOUR POT ROAST

With smashed potatoes, succulent gravy and gently braised brussels sprouts ☘ \$20.00

### GRANDMA'S CAST IRON SKILLET BLACKENED CATFISH

With Carolina gold rice, black eyed pea succotash and a collection of green beans ☘ \$16.00

## Sweet Dreams

☘ \$8 ☘

### PISTACHIO BREAD PUDDING WITH ICE CREAM

CHEESECAKE (*Yes, it's good*)

TODAY'S CAKE

CAFÉ, CAPPUCINO, EXPRESSO, CORDIALS