



Zest! Exciting Food Creations
downhome goes uptown

Zest! Exciting Food Creations
1134 East 54th Street
Indianapolis, IN 46220

Phone Order: 317-466-1853

www.zestexcitingfood.com

Zest! 'downhome goes uptown' Daytime Menu

BREAKFAST (served until 5:00pm)

- Panini** -- scrambled eggs, white cheddar, cherrywood smoked bacon, organic greens, sliced tomato, & dijonaise on grilled ciabatta bread 7.95
Stuffed Tortilla -- scrambled eggs, sausage, white cheddar, fresh black bean & corn salsa, lime sour cream, & avocado in a flour tortilla 7.95
Double Sausage-Sausage Gravy -- oh, yeah!! Ladled over fluffy biscuits. Sausage gravy connoisseurs & *Indianapolis Monthly* magazine tell us this is the best they've ever tasted 7.95 (1/2 - 5.95)
Crème Brûlée French Toast -- uh-huh...it's as good as it sounds! With a side of cherrywood smoked bacon 8.95 (1/2 - 5.95)
Grammy's Porridge -- a wonderful concoction of wild rice, dried blueberries, cranberries, almonds, & maple syrup 8.95 (1/2 - 5.95)
Homemade Granola -- with tons of nuts, dried blueberries & cherries, served with Trader's Point Creamery's award-winning yogurt 8.95 (1/2 - 5.95)
Danny's Throw Down Breakfast -- downhome biscuits topped with scrambled eggs & smothered with Double Sausage-Sausage Gravy 8.95 (1/2 - 6.95)
Fletcher's Biscuit Sammich -- scrambled eggs with white cheddar, & your choice of house-made sausage, cherrywood smoked bacon, or avocado in a biscuit 3.95
Bowl of Beautiful Fruit -- the most gorgeous fruit we can find! 7.95 (Add Trader's Point Creamery's award-winning yogurt for 1.95)
Wonderful Wake-Up -- scrambled eggs, toast, & a choice of house-made sausage patties, cherrywood smoked bacon, or fruit 8.95 (add cheese .75)
Scrambled Omelets -- served with toast, jam, & your choice of one side... (sub tofu add 1.75)
Uptown -- fresh herbs, tomato, white cheddar 9.95
Downhome -- cowboy potatoes, bacon, tomato topped with double sausage-sausage gravy 11.95
Wild Side -- wild mushrooms, organic greens, goat cheese 9.95
Urban -- chicken, onion jam, smoked gouda 9.95
Creative Scrambled Omelets (available weekends) -- create your own fun scrambled omelets from an amazing array delicious ingredients.

Breakfast Sides

- Cowboy potatoes 2.95
 Silky scrambled eggs 2.95
 House greens 2.95
 House-made sausage patties 2.95
 Cherrywood smoked bacon 2.95
 Toast -- Sourdough or Whole Grain 1.95
 Beautiful Fruit 2.95
 Double Sausage-Sausage Gravy 3.95
 Trader's Point Creamery Yogurt 2.95
 Fresh Seasonal Berries 4.95

Breakfast Drinks

- el Diablo Premium Coffee 2.45
 Black Cat Premium Decaf 2.45
 Fresh-Squeezed Orange Juice (16 oz.) 2.75
 Vegetable Juice (16 oz.) 2.75
 2% or Skim Milk 1.95
 Fountain drinks 1.95
 Fresh-Brewed Iced Tea 1.95

LUNCH (served until 5:00pm)

- Baja Tacos** -- corn meal-crustured basa, white cheddar, & our chipotle slaw on white corn tortillas with a side of Edamame Succotash 8.95
Meatloaf & World Famous Mac & Cheese -- mama's amazing meatloaf along with our world-famous mac & cheese 8.95
Our Luscious Quiche -- big slice of velvety quiche filled with imaginative ingredients nestled in the flakiest homemade crust you'll find, with your choice of house greens, beautiful fruit, or a cup of today's homemade soup 7.95
Meatloaf Sandwich -- Mama's Amazing Meat loaf with white cheddar & sun-dried tomato marmalade on sourdough with your choice of side 8.95
Chicken Sandwich -- marinated-grilled chicken, chipotle aioli, smoked gouda, organic greens, red onion, & tomato on whole grain with your choice of side 8.75
Eggplant Sandwich -- grilled eggplant with smoked gouda, onion jam, & spicy tomato conserve on a crusty roll with your choice of side 8.50
Mushroom Sandwich -- marinated, roasted wild mushrooms, goat cheese, organic greens, tomato, & balsamic vinaigrette on crusty roll with our choice of side 8.50
Edamame Hummus Sandwich -- our homemade edamame hummus, carrots, cucumbers, bell peppers, radishes, sliced red onions, sliced tomatoes, organic greens, & lemon-asiago vinaigrette on grilled whole grain bread with your choice of side 8.50
Zest! Veggie Burger -- our own recipe with 3 different beans & TONS of veggies, served on grilled whole grain bread with grilled red onion & melted white cheddar with your choice of side 8.95
Shredded Beef Sandwich -- we roast it low & slow in stock & red wine, shred it, & then top it with onion jam & bleu cheese mousse, toasted in a crusty roll with your choice of side 8.95
BLT -- cherrywood smoked bacon with homemade boursin cream, juicy tomatoes, & crisp butter lettuce on grilled sourdough with your choice of side 9.50
Char-Grilled Cheeseburger -- juicy handmade cheeseburger, char-grilled & topped with grilled sweet red onion & melted white cheddar on toasted sesame bun with your choice of side. You can add lettuce, tomato, spicy or yellow mustard, onion, or mayo on the side 10.75
Today's Homemade Soup -- always homemade & ALWAYS delicious! Ask your server for today's selection cup 3.95 bowl 4.95
Soup & Salad Combo*** - small house greens salad & cup of today's homemade soup 7.95
House Greens*** -- organic greens, carrots, radishes, scallions, cucumber, bell peppers & grape tomatoes small 4.95 large 7.95
Beautiful Fruit -- the most gorgeous fruit we can find! 7.75 (add Trader's Point Creamery award-winning yogurt 1.95)
Asian Slaw, shredded cabbage & romaine, veggies, grilled pineapple, crispy wontons, & spicy peanut dressing with grilled Thai chicken 8.75
Fresh Herb Salad*** organic greens, our fresh herb mix, Granny Smith apples, our sweet & spicy pecans, dried currants, & crumbled bleu cheese 7.95
Grilled Pineapple Salad*** -- organic greens with smoked Gouda, grilled pineapple, scallions, & fresh berries 7.95
Grilled Caesar Salad*** -- yep...it's really grilled! Topped with shredded parmesan & our own Caesar dressing 7.95
Deli Salad on Greens -- choice of one of our delicious homemade deli salads: grilled chicken salad, bleu cheese chicken salad, deviled egg salad, or ahi tuna salad served over greens with fresh berries & our seeded flatbreads 9.95
Salad Trio -- pick 3 of our deli salads & we'll put a scoop of each onto organic greens & serve it with our seeded flatbreads 8.95
 Add Grilled Chicken to any salad 1.95

Homemade Dressings: lemon-asiago vinaigrette, green goddess, creamy bleu cheese, balsamic vinaigrette, ranch

Lunch Sides 2.95

- Edamame Succotash
 Chipotle Slaw
 World-Famous Mac & Cheese (add .95)
 Beautiful Fruit
 Pommies Frites & Roasted Bell Pepper Aioli
 Homemade Potato Chips

Lunch Drinks

- Fountain Drinks 1.95
 el Diablo Premium Coffee 2.45
 2% or Skim Milk 1.95
 Fresh Brewed Iced Tea 1.95
 Black Cat Premium Decaf 2.45



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Zest! At Night Dinner Menu (begins at 5:00 pm)

FOR NOSHING

- Cake BEFORE dinner???** -- absolutely! a trio of our signature **Z's Cakes** with fresh grapes & our seeded flatbreads 8.
- Crab Patties** -- lots of crab in Chef Valerie's way better crab cakes on greens with horseradish cream & mango salsa 12.
- Australian Lamb Lollipops** -- char-grilled frenched lamb chops with our ohhh-so-yummy chimichurri 9.
- Ahi Tuna Crudo** -- ahi tuna & tobiko-lemon cream on avocado, lime, & cilantro with red chili vinaigrette & wonton crisp 12.
- Pommes Frites** -- with roasted pepper aioli, wasabi cream, & sea salt and vinegar for dipping 7.
- Edamame Hummus** -- our uptown version of hummus with crudités & our seeded flatbreads 8.
- Warm Goat Cheese** -- bruléed in our homemade red sauce with crusty garlic baguette for accompaniment 9.
- Tomato Bon-Bons** -- baby tomatoes & asiago cheese, wrapped in sausage & coated in crunchy corn meal bread crumbs served with tomato tzatziki 7.
- Date Rumaki** -- dates stuffed with goat cheese & a whole almond, then wound with cherrywood smoked bacon & served with green olive relish 7.
- Big Girl Pigs-in-a-Blanket** -- smoked sausage & cheese wrapped in puff pastry served with house-made mustards 5.
- Citrus-Marinated Olives with Asiago** - 5 different olives marinated with citrus zest, herbs, spices, & asiago cheese. "Don't underestimate these olives, 'cause they'll knock your socks off!" we heard a customer say. 8.
- Bacon-Wrapped BBQ Shrimp** -- our garlicky sauce is laced with orange & smoky heat 8.

THE CRAVEABLES

- Cowboy Ribeye** -- spice-rubbed & char-grilled, frenched bone-in 16 oz. ribeye with our zesty Chimichurri sauce, your choice of side & tonight's veg 28.
- Asiago 'Fried' Chicken** -- crispy asiago-crusted chicken breast with wild mushroom ragoût, your choice of side & tonight's vegetable 17.
- Five-Hour Braised Short Ribs** -- braised in a coffee, ancho chili & citrus gravy and served over rosemary-gorgonzola polenta with tonight's vegetable 20.
- Salmon & Sauces** -- roasted salmon served with our secret spicy peanut, wasabi cream, lemon tobikko, & red chili vinaigrette sauces, with cilantro-lime rice, & tonight's vegetable 18.
- Chicken & 'Noodles'** -- chicken in lemony alfredo sauce with fresh tomatoes & broccoli on fettuccini 'noodles' 15.
- Pan-Blasted Pork** -- pan-seared pork tenderloin in fig & port sauce with your choice of side & tonight's vegetable 17.
- Meat & Potatoes** -- grilled frenched lamb chops, pommes frites & wild hibiscus beurre blanc with tonight's vegetable 20.
- Saturday Night 'Spaghetti'** -- our lusty bolognese sauce with chunks of ground chuck, italian sausage, & pepperoni over Nicole-Taylor's red wine pappardelle 18.
- Polenta Cheese Pie** - layers of rosemary-gorgonzola polenta, roasted vegetables, red & green pesto, fresh mozzarella & asiago topped with dressed greens (add some spicy grilled shrimp for \$9....you know, like shrimp & grits!) 15.
- Chicken in Gravy** - chicken breast in our CRAZY delicious wild mushroom cream with your choice of side and tonight's vegetable 17.
- Daikon Radish 'Scallops'** - pan-seared balsamic-braised daikon radish, puréed caramelized cauliflower & tonight's vegetable 17.
- Moroccan-Spiced Tofu** -- tofu baked with our own ras-el-hanout spice mix on whole grain spaghetti from Nicole-Taylor's with roasted dates, sautéed almonds, & green olive pesto 16.
- Zest! At Night Baja Tacos** - cornmeal-crusteds basa, white cheddar, & chipotle slaw on white corn tortillas with cilantro-lime rice, refried black beans, pico de gallo, & lime sour cream 14.
- 3-Napkin Burger** -- handmade & char-grilled with white cheddar, smoked gouda, creamy bleu cheese, grilled onions, our smoky-garlicky bbq sauce, & cherrywood smoked bacon on a toasted sesame bun with your choice of side (*Indianapolis Monthly* magazine awarded this burger the most stars among the top 25 burgers in Indy!) 14.

GREENS

- Grilled Caesar** -- grilled romain & spicy grilled shrimp with parmesan cheese, house-made dressing, & croutons 13.
- Southwest Fish & Chips** -- southwest-spiced salmon on a nest of crispy corn tortillas on greens with black bean & corn salsa, feta, tomatoes, & bell peppers with citrus-cilantro vinaigrette 15.
- House Greens** -- starter salad of organic greens, carrots, radishes, scallions, cucumber, bell peppers, grape tomatoes, & pepitas with one of our homemade dressings: **lemon asiago vinaigrette, green goddess, creamy bleu cheese, balsamic vinaigrette, or ranch** 5.

BESIDES THAT...5.

Roasted Garlic Mashed Potatoes
Cilantro-Lime Rice
Sautéed Broccoli & Blistered Tomatoes

Our World Famous Mac & Cheese
Rosemary-Gorgonzola Polenta
Caramelized Cauliflower Purée

Pommes Frites with Roasted Pepper Aioli
Tonight's Vegetable
Homemade Soup Cup 4. Bowl 5.

HAPPY ENDINGS...

Hot Chocolate Crème Brûlée • Carrot Cake • Banana Spring Rolls • Pico de Gallo of Fruita • Cherry 'Pie' • Crème Brûlée French Toast • Berries & Cream • Brownie Sundae • Wild Hibiscus Jellie 'Shot' • Adult Swim • Root Beer Float

HAND-SELECTED WINES & SPECIALTY BEERS

Zest! also offers a wonderful array of hand-selected wines and specialty beers on our menu. Just go to the Restaurant page or Zest! At Night page at www.zestexcitingfood.com and click on the full menu or the dinner menu and see for yourself. You can enjoy by the glass, bottle, or carry them out to enjoy at home or at your party.

Tuesday– Friday	ZEST! RESTAURANT HOURS:
Saturday	10:00 a.m. – 10:00 p.m. (dinner begins at 5:00pm)
Sunday	8:00 a.m. – 10:00 p.m. (dinner begins at 5:00pm)
Monday	8:00 a.m. – 3:00 p.m. (breakfast available all day Sunday)
	Closed