



Starters

Salads, Soups & Small Plates

Island Tomato

Tomato, Fresh Mozzarella & Greens, White
Balsamic Vinegar & peppery Tuscan Olive Oil \$8

Warm Potato Salad

Russian Fingerlings w/ Smoked Pork Belly, grilled
Escarole & Spruce tips \$8

Late Summer Greens

Grilled Pear, Marcona Almonds & Shaved Sheep's
Milk Cheese & Roasted Shallot-Dill Vinaigrette \$6

Beet Salad

Baby Leaf Spinach, Pickled Onion, Dijon
Vinaigrette, Goat Cheese & Toasted Pecans \$9

Add to Any Salad

grilled shrimp \$5

grilled chicken \$5

Corn Chowder

Morning Glory Corn, Crookneck Squash &
Applewood Smoked Bacon \$6

Zephrus Clam Chowder

Rich in Clams & Island tradition \$8

Crab & Haddock Cake

Chatham Hook & Line Haddock & Jonah
Crab, Poached Egg, Smoked Pork Belly & Red
Pepper Rouille \$8

New England Artisanal Cheeses

Fruit, Katama Honey &
Island Beach Plum Jam \$6pp

Braised Grassfed Beef Short Rib

Farro-Blue Hubbard Risotto, Roasted Garlic
Gremolata & Chokecherry Reduction \$24

Steamed Mussels

Tomato Confit, Fennel, Garlic & Focaccia \$9

Homemade Hummus

Olives & Grilled Focaccia \$7

Roasted Garlic & Warm Goat Cheese

Perfect for Spreading over the Toasted Baguette \$8

Tomato Tartlette

Puff Pastry layers w/ cured Island Tomato, Herbed
Goat Cheese & Yukon Gold Potatoes \$10

Smoked Bluefish Pâté

Local Hook & Line fish, Cream Cheese, Preserved
Lemon, Crostini & Pickled Onion \$7

for your convenience, an 18% gratuity
may be added to parties of 6 or more.

"consuming raw or undercooked foods
may increase risk of foodborn illness"

9/18/09



Entrées

As Local as Can Be

Island Pastured Chicken Breast

Pan Roasted in Shallot Thyme Reduction, Swiss Chard & Mashed Potatoes \$28

Pork

Braised Pork Roast, Smoked Bacon, Fennel Sausage & White Bean-Carrot Ragout \$24

Cayuga Duck

Duck leg Confit, Applewood Smoked Drumette, Cider braised Red Cabbage, Duck fat roasted Potatoes & Grilled Peach \$28

Grilled Pole & Line Swordfish

Sardinian Couscous, Mushroom-Leek Ragout, Garlic Saucisson & Toasted Pine Nuts \$28

Island Catch

Local Seafood in Island Tomato-Fennel Broth, Red Bliss Potatoes & Roasted Garlic-Red Pepper Rouille \$32

Day Boat Cod

Roasted Loin over Fingerling Potatoes, Oil Cured Olives, Lacinata Kale & Preserved Lemon \$22

Vineyard Scallop Risotto

Cedar Glazed Sea Scallops & Housemade Linguica w/ Mushroom Risotto, Buckwheat Sprouts \$26

Z Specials

Sugo di Carne

Braised Grass Fed Beef, Pork & Lamb, Island Tomato & Potato Gnocchi \$8

Bluefish

Seared Filet, Cranberry Bean Succotash, Applewood Smoked Bacon & Smoked Haddock \$20

Braised Grassfed Beef Short Rib

Farro-Blue Hubbard Risotto, Roasted Garlic Gremolata & Chokecherry Reduction \$24

Grilled Sirloin Club Steak

Grass fed Beef glazed w/ a Chokecherry Demi, Souffléd Potato wrapped in Bacon & Zepher Squash-Mushroom Ragout \$26

Specials Change Often

Check Zephrus.com

or call

508.693.3416

Proprietors S & S Goldstein and Executive Chef Robert Lionette are proud to partner Year Round with local fishers, local farmers & Island Grown Initiative. Local Food Supports Island Life

9/18/09



Fish n' Chips

Crispy Atlantic White Fish, House- Cut French Fries & Coleslaw \$15

Vegetable Lasagna

Layers of Roasted Vegetables w/ Ricotta, Mozzarella & Parmesan & Zephrus' Island Cured Tomato Sauce \$14

Lobster Trap

House Made, "Claw & Tail," Atlantic Lobster Salad on Buttered New England Roll \$15/26

West Chop

Grilled Chicken Breast, Spinach, Roasted Red Pepper Relish & Cheddar on Toasted Ciabatta \$10

Chicken Pot Pie

Island Pastured Chicken, Autumn Vegetables & Potatoes in rich Velouté Sauce & Butter Puff Pastry \$14

Construct the Perfect Burger

Local Grass Fed Beef, Lettuce, Tomato, Onion, Pickle & Toasted Brioche Bun
Choose House-Cut Fries or "Z" Salad \$12

Top With: Fresh Mozzarella, Swiss Cheese, Blue Cheese, Cheddar, Sautéed Mushrooms, Roasted Pepper, Sautéed Onions, Bacon, Avocado
\$1 per topping

Sides

Veggies \$5
Coleslaw \$2

Mashed Potatoes \$4
Handcut Fries \$3

Kid's Menu Available



Mansion House dates to 1794 and has always served as a gathering place to Islanders and visitors alike
Zephrus caters private parties
Bring your next gathering home to Mansion House.

Open at 11:30am Everyday
Zephrus serves an All Day Menu Year Round
www.mvmansionhouse.com
www.zephrus.com



Desserts

Chocoholics Platter

Housemade Chocolate Crème Brûlée, warm
Chocolate Cake, Chocolate Strawberries \$17

Fruit Cheesecake

Enough for 2, if you want to share! \$12

Baked Flourless Chocolate Mousse

No Description Needed \$7

Vineyard Profiteroles

Filled w/ 3 Flavors of Karen's Ice Cream \$9

Cranberry-Orange Bread Pudding

With Caramel Crème Anglaise \$8

Apple Pie & Ice Cream

"As American As Apple Pie"

All proceeds donated to The Island Food Pantry \$12

Beverages

Panna Still.

750 ml Bottle \$7

Pellegrino

250 ml / 750 ml \$4 / \$7

IBC Root Beer

Regular / Diet \$3

Freshly Brewed Iced Tea

Unsweetened \$3

Juice

Cranberry, Apple or
Orange Juice \$3

Soft Drinks

Ginger-ale, Coke, Diet
Coke, Sprite & Tonic \$2

Cappuccino

Regular / Decaf \$5

Espresso

Regular / Decaf \$3

Coffee

Regular / Decaf \$2

Teas

Herbal & Caffeinated
\$3

BYOB Set-Ups

Corkage, Glasses & Service \$7 per table



The legendary West Wind, Zephyrus, that gently blew sailors
home to shore, is beloved by all Islanders
seeking good food & safe haven.

Artwork Courtesy of The Granary Gallery
at The Red Barn, West Tisbury

A plate fee of \$5 will be applied to any entrée
or sandwich shared

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