



Zachary's BBQ & Soul @ HMAC
Harrisburg Restaurant Week September 12-23, 2022
5-9PM Price Fixe \$40

amuse

delta crabcake

blue swimmer crab, lemon oil, herb mix, red chile remoulade

starters

cornmeal crusted whitefish

crisp farm raised catfish, louisiana vegetable relish, chefsoul bay dust

italian roadhouse salad

romaine hearts, parmesan artichoke fritters, seedless cucumber, carrot gaufrette, aged sharp provolone, sweet plum tomato basil vinaigrette

parish seafood gumbo

family recipe with crab, shrimp, oysters, cajun andouille sausage, dark roux, long grain rice

main

smoke island beef

boneless certified angus beef, green island jerk glaze, caribbean ginger slaw, four cheese baked macaroni

low country jambalaya

inspired by the coastal region of the carolinas...chicken, shrimp, andouille, trinity vegetables, rice, stewed creole tomato, chefsoul delta bay spice, fresh herbs

shaker fried chicken

if you don't know you better ask somebody about what we call "southern fried love", made to order golden crisp, collard greens w/ smoked turkey, gram's potato salad

sweet ending

apple brown betty

granny smith apples, brown sugar, dried cranberries, spiced crumb, pennsylvania bourbon mascarpone creme, fresh berries

Don't forget to ask about the "Chefsoul Table" reservation (limited availability) and our 2022 Harrisburg Restaurant Week Cocktail Pairings of Soul Sangria and other treats from our great beverage professionals at HMAC