

## snacks + starters

### Really Good Hummus

marinated artichoke hearts, olives, roasted red peppers and vegetables **9.50**

### Four Snacks

Gorgonzola stuffed bacon wrapped dates, house made pickles, roasted cashews, pimento cheese and vegetables **11.25**

### Shrimp Tacos

sautéed shrimp, cucumber slaw, micro cilantro, chipotle aioli and local corn tortillas **12.95**

### Buttermilk Fried Pork Belly

pickled watermelon, jalapeño syrup and micro cilantro **9.95**

## salads

### 229 House Salad

field greens, Napa cabbage, granny smith apples, red onion, goat cheese, sherry vinaigrette and toasted sunflower seeds **6.25**

### Quartered Wedge

baby iceberg with double-smoked hickory bacon, Roma tomato, boiled egg, scallions and crumbled Gorgonzola. Double dressed with balsamic vinaigrette and creamy bleu cheese **8.25**

### Gigi's Broccoli Salad

crisp broccoli, double smoked bacon, raisins, sunflower seeds and grandma Gigi's secret dressing **8.25**

### Sirloin Steak\* Caesar

baby kale, grilled Ohio sweet corn, cherry tomatoes, shaved Parmesan cheese, croutons and chef's Caesar dressing **14.95**

### Sirloin Steak\*

grilled sirloin, baby kale, grilled summer vegetables, roasted Ohio corn, Cherry tomatoes, green goddess dressing, crumbled Gorgonzola and shoestring potatoes **15.95**

### Roasted Chicken

pulled slow-roasted Ohio chicken breast, mixed greens, strawberry slices, double smoked bacon, red onion, goat cheese, poppy seed vinaigrette and cashews **13.75**

## treats

### Mascarpone Mousse

with braised pineapple **4.50**

### Stella Artois Cidre **3.50**

**Kevin Jones** General Manager

**Jason Miller** Executive Chef



## gluten free lunch

### entrées

#### Chicken Breast

roasted Ohio free-range chicken, rice pilaf, skillet green beans and savory gravy **12.95**

#### Faroe Island Salmon\*

mushroom rice pilaf, crispy potato herb salad and smoked paprika chili butter **14.95**

#### Baked Vegetable Croquette

baba ghanoush, roasted red pepper coulis, micro green salad **10.95**

#### Shrimp and Grits

wild gulf shrimp, Andouille sausage, tomato fondue and white cheddar grits **13.95**

### sandwiches

served with no bun and choice of vegetable

#### 229 Cheeseburger\*

house grind of sirloin, chuck and brisket, special sauce, lettuce, cheese, pickle, onion **11.95**

#### Italian Roast Beef

sweet and spicy peppers and onions, Fontina, horseradish mayonnaise **12.25**

#### Hungry Like a Wolf

pulled pork, thick-cut bacon, Carolina Gold BBQ sauce and chopped slaw **12.95**

#### Buffalo Chicken

marinated Ohio free-range chicken breast, house buffalo sauce, bleu cheese celery slaw, and CaJohns aioli **11.25**

#### Roasted Turkey

smoked balsamic onions, arugula, aged cheddar and tomato jam **11.50**

Our chef chooses many local seasonal farmers to assure the finest and freshest ingredients and to support our community. Our menu includes free-range Ohio Chicken, Ohio Proud beef and produce from local suppliers and herb gardens.

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. please inform your server of any food allergies. while we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). we offer gluten-free menus; however, our kitchen is not completely gluten-free. 4.17