



snacks + starters

Skillet Mac 'n' Cheese

double-smoked hickory bacon, diced tomato, and scallions 8.95

Really Good Hummus

marinated artichoke hearts, olives, roasted red peppers, and house pita 9.50

Frito Misto

fried olives, artichokes, banana peppers, and curry aioli 8.95

Shrimp Tacos

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

Red Eye Pork Belly

coffee syrup, pickled cherries, and spicy popcorn 9.95

Four Snacks

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

Warm Pretzel Bread

Bavarian whole-grain butter 8.95

soup + salads

Soup of Yesterday

it's always better the next day 5.25

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

Poke Tuna*

Napa cabbage, pineapple, jicama, red onion, red bell pepper, salty sweet cashews, and sesame peanut dressing 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

sunday brunch

Belgian Waffle

seasonal fruit, pure Ohio maple syrup, and whipped cream 8.95

Chicken-in-a-Biscuit*

buttermilk fried chicken breast, white cheddar, an egg, house biscuit, and hot honey, served with potato hash 11.95

Marge's French Toast

blueberry pound cake French toast, bacon, and bourbon maple syrup 11.95

Milestone "Bagel & Lox" Pizza

herbed cream cheese, smoked salmon, red onion, egg, fried capers, arugula on an everything bagel crust 14.95

Tostadas Verde*

2 eggs over, cheese sauce, black beans, verde, lettuce, pico de gallo, queso fresca, and crema 11.95

229 Benedict*

poached eggs, country ham, cheddar buttermilk biscuit, béarnaise, collard greens, and crispy potato hash 13.95

Biscuits and Gravy*

cheddar biscuits, two over-easy eggs, smokehouse breakfast sausage, country sausage gravy, and potato hash 12.95

Bacon and Egg Pizza

sausage gravy "sauce", smoked bacon, aged cheddar, scrambled eggs, and scallions 13.95

Beef Brisket Hash*

slow roasted beef brisket, hash potatoes, white cheddar, peppers, onions, grilled vegetables, two eggs over easy, and béarnaise 11.95

Shrimp and Grits

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

sandwiches

served with salt 'n' vinegar fries
sweet potato fries one buck more

229 Cheeseburger*

house grind of sirloin, chuck and brisket, special sauce, lettuce, cheese, pickle, and onion on a challah bun 11.95

Roasted Turkey Club

apple butter, smoked balsamic onions, arugula, Brie, and bacon on multigrain bread 11.50

Hungry Like a Wolf

pulled pork, 229 house smoked sausage, thick-cut bacon, Carolina Gold BBQ sauce, and chopped slaw on a poppy seed bun 12.95

Buffalo Chicken

marinated Ohio free-range chicken breast, house buffalo sauce, bleu cheese celery slaw, CaJohn's aioli, and crispy onion straws on ciabatta 11.25

desserts

Banana Pudding

caramelized banana and vanilla wafers 5.95

Big Chocolate Cake

rich chocolate cake with chocolate frosting 6.50

Carrot Cake Whoopee

cream cheese mousse, carrot caramel sauce, whipped cream, and pralines 5.95

Tres Leches Mexican Cake

braised pineapple and whipped cream 5.95

We are proud to feature *Certified Angus Beef*®, free-range Ohio Chicken, and produce from local suppliers and herb gardens. Our chef supports many local farmers to ensure the finest and freshest ingredients and to support our community.

Kevin Jones General Manager

Jason Miller Executive Chef

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. please inform your server of any food allergies. 11.17

