

gluten free brunch

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

Red Eye Pork Belly

coffee syrup, pickled cherries, and spicy popcorn 9.95

entrées

Tostadas Verde*

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

229 Benedict*

poached eggs, country ham, béarnaise, collard greens, and crispy potato hash 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

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

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

Cream Cheese Mousse

with braised pineapple and carrot caramel 4.50

Stella Artois Cidre 3.50

Kevin Jones General Manager

Jason Miller Executive Chef

sandwiches

served with no bun and choice of vegetable

229 Cheese Burger*

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

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 CaJohn's aioli 11.25

Roasted Turkey Club

apple butter, smoked balsamic onions, arugula, Brie, and bacon 11.50

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.

*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. 11.17