

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

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

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

gluten free dinner

entrées

Chicken Breast

roasted Ohio free-range chicken, rice pilaf, skillet green beans, and savory gravy 17.95

Faroe Island Salmon*

mushroom rice pilaf, herb salad, and smoked paprika chili butter 22.95

Filet Mignon*

Shagbark Mill white cheddar grits and wilted baby kale with bacon tomato vinaigrette 33.95

Crackling Cauliflower

roasted cauliflower, sweet peas, rice pilaf, and coconut curry sauce 15.95

Shrimp and Grits

wild gulf shrimp, Andouille sausage, tomato fondue, and Shagbark Mill white cheddar grits 19.95

Asada Rubbed Pork Chop

grilled double bone chop with corn salad, sweet potato frites, and salsa verde 24.95

Braised Short Rib

rice pilaf, mushrooms, kale, early peas, and sage cream 22.95

sandwiches

served with no bun and choice of vegetable

229 Cheeseburger*

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

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