

## 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

### Gigi's Broccoli Salad

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

### Poke Tuna\*

Napa cabbage, pineapple, jicama, red onion, red bell pepper, salty sweet cashews, and sesame peanut dressing 15.95

### Sirloin Steak\*

grilled sirloin, baby kale, grilled 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



## 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

### Windy City Beef

shaved brisket, giardiniera, provolone, and horseradish mayo 12.25

### 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

### Fried Fish Sandwich

beer battered cod, lettuce, onion, pickle, and roasted corn jalapeño tartar on a challah bun 13.95

### 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

### Roasted Turkey Club

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

## pizzas

### Cherry Tomato Caprese

extra virgin olive oil, mozzarella, basil pesto, and balsamic reduction 12.25

### Crispy Pig

229 house smoked sausage, country ham, smoked bacon, shaved Brussels sprouts, red onion, chow-chow, provolone, and mozzarella cheese 12.95

### Bye Bye Miss American Pie

Italian sausage, pepperoni, and banana peppers 12.95

### Roasted Mushroom

sweet leeks, garlic confit, provolone, and Gorgonzola 12.50

## entrées

### Chicken Breast

roasted Ohio free-range chicken, mac 'n' cheese, 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

### Shrimp and Grits

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

### Jumbo Lump Crab Cake

rice pilaf, creamed Brussels sprouts with bacon, and roasted red pepper aioli 14.95

### Crackling Cauliflower

roasted cauliflower, sweet peas, crispy potatoes, rice pilaf, and coconut curry sauce 10.95

## 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

