

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**

Pointe Judith Calamari

flash fried with pickles, pickled peppadew peppers, "nawlens" rémoulade **11.75**

Shrimp Tacos

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**

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 Ahi Tuna*

field greens, soy pickled vegetables, peanut vinaigrette, roasted cashews and fried wontons **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**

entrées

Chicken Breast

roasted Ohio free-range chicken, mac 'n cheese, skillet green beans and savory gravy **17.95**

Shrimp and Grits

wild gulf shrimp, Andouille sausage, tomato fondue and white cheddar grits **19.50**

Braised Short Ribs

cheese tortellini, roasted Ohio corn, cherry heirloom tomatoes, sautéed kale and sage brown butter cream **22.95**

Faroe Island Salmon*

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

Jumbo Lump Crab Cakes

Ohio sweet corn saute, herbed rice pilaf and roasted red pepper aioli **25.95**

Filet Mignon*

crispy goat cheese polenta cake, grilled summer vegetables and tarragon compound butter **33.95**

Double Bone Pork Chop

spice rubbed and grilled, BBQ baked beans, Checko's B.T.Y.M. collard greens and peach butter **24.95**

Fried Perch Basket

cornmeal dusted, house chips, slaw and tartar **19.95**

Captain's Catch

corn and coconut rice cake, sautéed baby kale, pickled pineapple relish and rum butter **mkt**

Baked Vegetable Croquettes

baba ghanoush, roasted red pepper coulis, micro green salad **15.95**

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, onion on a challah bun **11.95**

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, CaJohns aioli and crispy onion straws on ciabatta **11.25**

pizzas

Cherry Tomato Caprese

extra virgin olive oil, Mozzarella, basil pesto and balsamic reduction **12.25**

Crispy Pig

229 house smoked sausage, smoked bacon, roasted corn, red onion, chow-chow, provolone and mozzarella cheese **12.95**

Bye Bye Miss American Pie

Italian sausage, pepperoni and banana peppers **13.95**

Roasted Mushroom

sweet leeks, garlic confit, provolone and gorgonzola **12.50**

desserts

Banana Pudding

caramelized banana and vanilla wafers **5.95**

Big Chocolate Cake

rich chocolate cake with chocolate frosting **6.50**

Cookies and Cream

chocolate chip cookies, mascarpone mousse and cocoa powder **5.95**

Pineapple Cake

sweet corn cake, rum caramelized pineapples and freshly whipped cream **6.25**

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.

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. 4.17