

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**

Sirloin Steak*

grilled sirloin, baby kale, grilled summer 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, onion on a challah bun **11.95**

Italian Roast Beef

sweet and spicy peppers and onions, Fontina, horseradish mayonnaise, on a poppy seed bun **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**

Lake Erie Fried Perch

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

Roasted Turkey

smoked balsamic onions, arugula, aged cheddar and tomato jam on multi grain 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, 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 **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 white cheddar grits **13.95**

Jumbo Lump Crab Cake

Ohio sweet corn saute, herbed rice pilaf and roasted red pepper aioli **14.95**

Baked Vegetable Croquette

baba ghanoush, roasted red pepper coulis, micro green salad **10.95**

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