

220 BRUNCH

Shared bites to start the party...

AVOCADO TOAST 13

Whole Grain Bread, Cilantro Smashed Avocado, Tomato, Radish, Chive

MINI LOBSTER ROLLS 19

Three Maine Style Lobster Rolls, Lemon Mayo, Split Top Grilled Roll

SWEET AND SPICY CALAMARI 16

Crispy Tempura, Chili Hoisin, Scallion, Sesame

AHI TUNA TARTARE 18

Ahi Tuna, Avocado, Cucumber, Crème Fraîche, Crispy Wonton, Sweet Ponzu, Sesame, Ginger

TRUFFLE FRIES 15

Parmigiano, Herb Aioli

JUMBO SHRIMP COCKTAIL 19

Classic Poached Shrimp, Cilantro Lime Cocktail Sauce

CLASSIC ROASTED OYSTERS

Absinthe Cream, Artichoke, Parmigiano, Bread Crumbs
1/2 dozen 20 • dozen 40

OYSTERS ON THE HALF SHELL

Horseradish, Mignonette, Lemon, Cocktail Sauce
1/2 dozen 18 • dozen 36

Sparkling
SWEETNESS... \$21
to share

FRUITY PEBBLES FRENCH TOAST

Fruity Pebbles, White Chocolate Mousse, Maple Syrup

NUTELLA MINI WAFFLE TOWER

Belgian Waffles, Nutella, Toasted Hazelnut, Chantilly Cream, Maple Syrup

RED VELVET PANCAKES

Cream Cheese Glaze, Powdered Sugar, Fresh Strawberries, Maple Syrup

BANANA FOSTER PANCAKES

Pan Fried Banana, Butter, Brown Sugar, Toasted Pecans, Chantilly Cream, Maple Syrup

GREENS

ADD: GRILLED CHICKEN 6 | GRILLED PRAWNS 10 | ORGANIC SALMON 11 | TENDERLOIN TIPS 11

THE BIRMINGHAM SALAD 19

Chopped Romaine, Blackened Shrimp, Avocado, Gorgonzola, Grape Tomatoes, Cucumbers, Roasted Red Peppers

SHAVED BRUSSELS & PEAR 14

Baby Arugula, Asian Pear, Smoked Gouda, Sunflower Seeds, Creamy Dill Vinaigrette

THE 220 CHOP 14

Romaine, Red Cabbage, Egg, Cherry Tomato, Red Onion, Hearts of Palm, Roasted Red Pepper, Pepperoncini, Shaved Almonds, Dijon Vinaigrette

RUSTIC CAESAR 13

Kale, Romaine Hearts, Torn Croutons, Parmesan Tuile, Light Caesar Dressing

EGGS...

Made with organic eggs.
Add \$2 for egg white.

SMOKED SALMON BENEDICT 18

Smoked Salmon, Poached Eggs, Avocado, Hollandaise, Capers, Dill, English Muffin, Field Greens, Breakfast Potato

BREAKFAST SLIDERS 17

Custom Grind Burgers, Brioche Bun, Sunny Side Egg, Bacon, Sriracha Mayo, Cheddar Cheese, Breakfast Potato

220 WESTERN OMELETTE 16

Green and Red Peppers, Onions, Cheese, Ham, Breakfast Potatoes

GARDEN OMELETTE 15

Red Peppers, Spinach, Mushroom, Avocado, Mozzarella

DETROITER OMELETTE 16

Detroit Sausage, Applewood Smoked Bacon, White Cheddar, Sweet Onion

THE unch IN YOUR LUNCH...

220 BURGER 18

Custom Grind Burger, Brioche Bun, White Cheddar Cheese, Special Sauce, Bacon, Lettuce, Sliced Tomato, and Red Onions

ALEX'S FRENCH DIP 18

Thinly Sliced Slow Roasted Beef, Horseradish Cream, Rosemary Jus, Brioche Bun, served with Fries

CHICKEN PARM SANDWICH 16

Crispy Chicken Breast, Tomato, Basil, Fresh Mozzarella, Brioche Bun

IMPOSSIBLE BURGER 18

Meatless Burger, Brioche Bun, White Cheddar, Arugula, Tomato, Herb Aioli

MARGHERITA PIZZA 16

Fresh Roma Tomatoes, Mozzarella Cheese, Basil

TENDERLOIN TACOS 17

Street Style Corn Tortilla, Pico De Gallo, Shredded Lettuce, Avocado Cream, Chipotle Mayo

SIDES

2 EGGS • ANY STYLE 8

DETROIT STYLE BREAKFAST SAUSAGE 6

BACON 6

COUNTRY SMOKED HAM 7

CHICKEN SAUSAGE 6

SEASONAL FRUIT 8

TOAST 4

–Whatever the opposite
of a hunger strike is,
I'm on that–

Brunch
HOUSE

SPECIALTIES

SHORT RIB HASH & EGGS 23

220 Signature Short Rib, Crispy Red Skin Potatoes, Red Peppers, Onions, Blistered Tomatoes, Sunny Baked Eggs

SHRIMP & GRITS 19

Shrimp, Pepper Cream Sauce, Grits, Cherry Tomatoes, Green Onions, Poached Egg

CREEKSTONE FILET & EGGS 32

6oz Filet, 2 Eggs Your Way, Mild Jalapeño Gravy, Breakfast Potatoes

CHICKEN & WAFFLES 19

Case Farm Chicken, Waffles, Drizzled Honey, Maple Syrup

SHRIMP SCAMPI LINGUINE 24

Linguine, Jumbo Shrimp, Garlic Butter and White Wine, Toasted Breadcrumbs, Parsley

DRINK TO HEAL

eat to thrive!



Keep It Cool...

Spiked frozen drinks to keep the party goin'...

WATERMELON MOJITO 15

Rum, Watermelon Purée,
Mint, Lime, Simple

MARGARITA 15

Tequila, Cointreau, Lime

BUBBLY BAR 75

Mimosas Served Tableside
Champagne,
Fresh Berries,
Juice

VEUVE CLICQUOT 125

VEUVE ROSE 155

DOM PÉRIGNON 265



SPARKLING

LITTLE Z 16

Chandon Split, Fresh Squeezed
Orange Juice, Splash of Cointreau

ROYALE 11

Chambord, Berries, & Brut

BELLINI 8

White Peach Purée, Avissi

TRADITIONAL MIMOSA 8

HOUSE WINES

Ask Your Server for
Today's Selection

6OZ 9 9OZ 11

BUBBLY

CHAMPAGNE PUNCHES

SERVES 4-6

Bottle Choices

VEUVE CLICQUOT 125

VEUVE ROSE 175

DOM PÉRIGNON 265

FUZZY BUBBLES

Blood Orange Vodka,
St. Germain,
Lemongrass,
Peach Purée,
Lemon Wheels, Flowers



COCKTAILS 15

MERRILL

Pineapple And Vanilla Infused Vodka,
Pineapple Juice, Turbinado

FUZZY BUBBLES

Vodka, Elderflower Liqueur, Peach, Lemon,
Lemongrass Syrup, Bubbles, Flowers

MOSCOW MULE

Vodka, Ginger Beer, Fresh Lime

220 BLOODY MARY

Za'atar Rim, Vodka, House Made Mix,
Signature Garnish

SANGRIA

Fresh Fruit, Vino Verde, Hennessy Black

EDISON

Vodka, St. Germain, Lemon, Cucumber,
Green Tabasco

MARGARITA FRESCA

Avion Blanco, Ancho Verde, Fresh Mint
and Fresh Pineapple

Bottle Service

CHAMPAGNE

Whispering Angel Rosé 49

Avissi Prosecco 49

Veuve Clicquot 115

Veuve Rosé 145

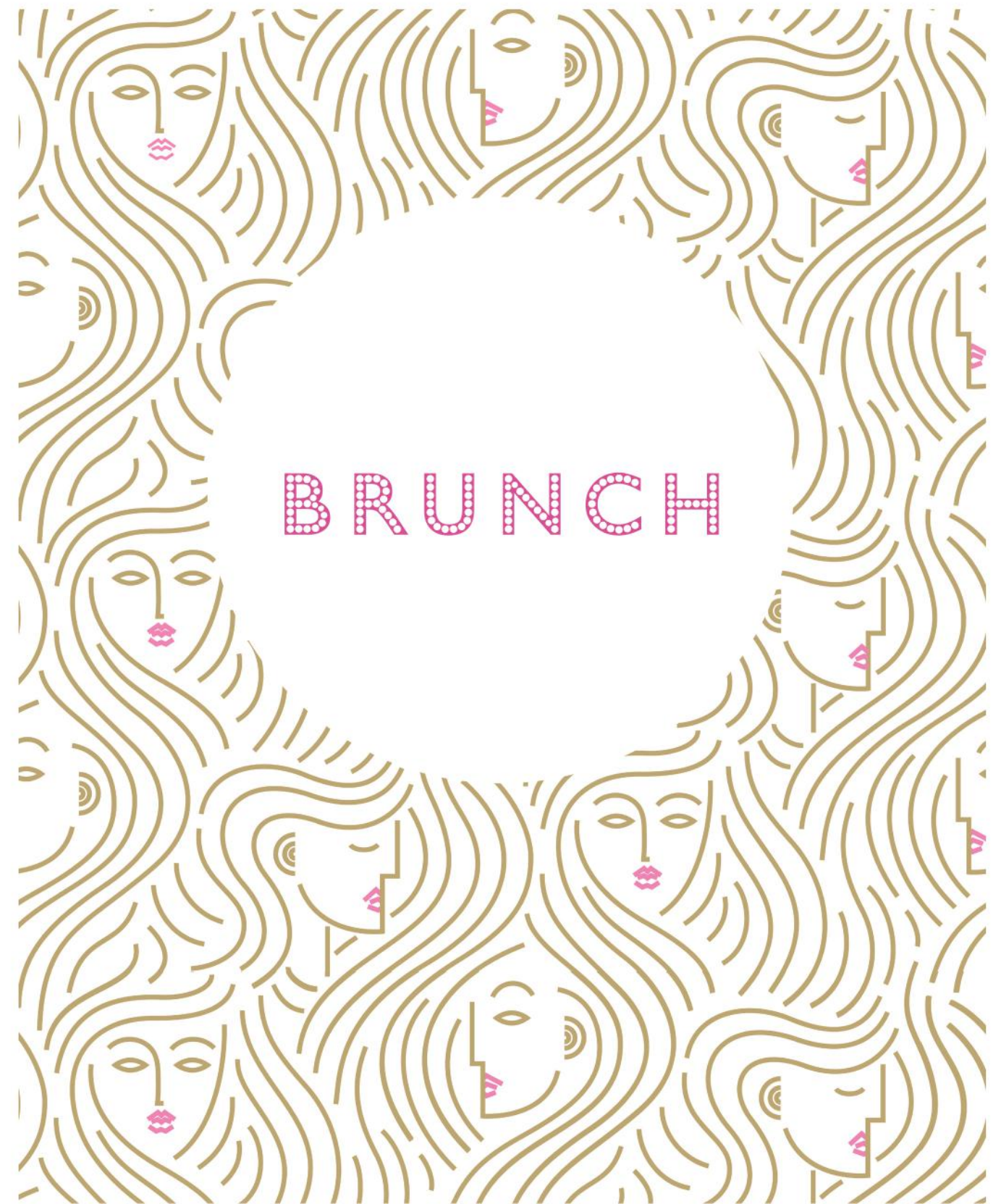
Dom Pérignon 265

SPIRITS

Tito's 295

Don Julio Anejo 395

Don Julio 1942 695



220
MERRILL