

DRINK TO HEAL

eat to thrive!

BUBBLY BAR 85

Mimosas Served Tableside
Champagne,
Fresh Berries, Juice



VEUVE CLICQUOT 145

VEUVE ROSE 165

DOM PÉRIGNON 295

SPARKLING

LITTLE Z 16

Chandon Split, Fresh Squeezed
Orange Juice, Splash of Cointreau

ROYALE 13

Chambord, Berries, & Brut

BELLINI 12

White Peach Purée, Avissi

TRADITIONAL MIMOSA 9

HOUSE WINES

Ask Your Server for
Today's Selection

6OZ 12 9OZ 14

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, Strawberry Puree, Mint

BUBBLY

CHAMPAGNE PUNCHES

SERVES 4-6

Bottle Choices

VEUVE CLICQUOT 145

VEUVE ROSE 165

DOM PÉRIGNON 295

FUZZY BUBBLES

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



Bottle Service

CHAMPAGNE

Avissi Prosecco 49

Veuve Clicquot 115

Veuve Rosé 145

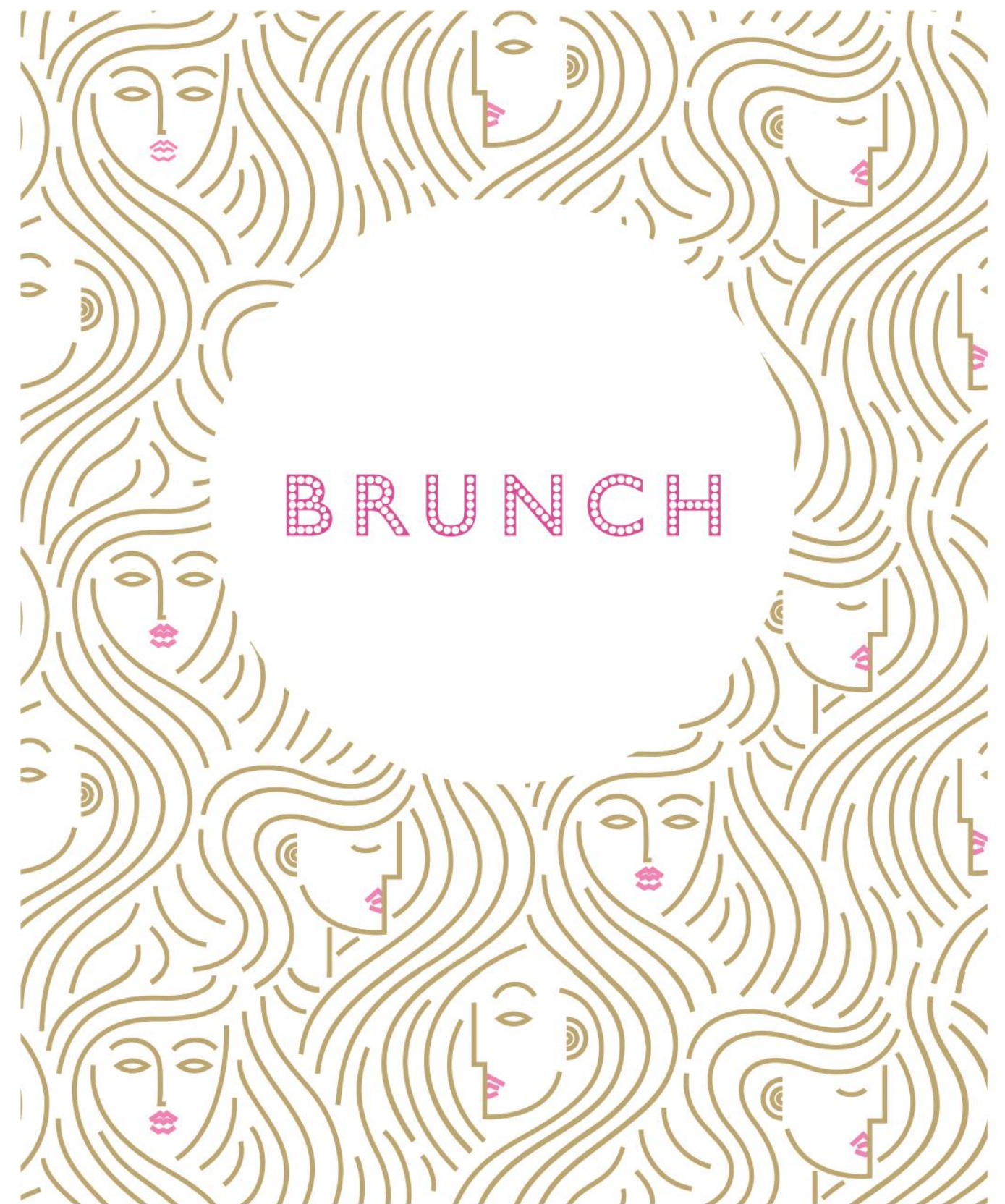
Dom Pérignon 265

SPIRITS

Tito's 295

Don Julio Anejo 395

Don Julio 1942 695



220
MERRILL

220 BRUNCH

Shared bites to start the party...

AVOCADO TOAST 14

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

MINI LOBSTER ROLLS 22

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

SWEET AND SPICY CALAMARI 18

Crispy Tempura, Chili Hoisin, Scallion, Sesame

AHI TUNA TARTARE 19

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

TRUFFLE FRIES 16

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 21 • dozen 40

OYSTERS ON THE HALF SHELL

Horseradish, Mignonette, Lemon, Cocktail Sauce
1/2 dozen 19 • dozen 36

Sparkling SWEETNESS... \$23 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 7 | GRILLED PRAWNS 13 | ORGANIC SALMON 13

THE BIRMINGHAM SALAD 21

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

SHAVED BRUSSELS & PEAR 15

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

THE 220 CHOP 15

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

RUSTIC CAESAR 15

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

EGGS...

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

THE PROPER BREAKFAST 21

Three Eggs, Yukon Cracked Potatoes, choice of Cherrywood Smoked Bacon, Turkey Sausage, or Detroit Sausage, Grilled Rustic Toast, Arugula Salad

SMOKED SALMON BENEDICT 19

Smoked, Cured 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, Cheddar Cheese, Ham, Breakfast Potatoes

OMELETTE VERDUE 16

Three Eggs, Tomatoes, Zucchini, Spinach, Feta Cheese, Arugula Salad

THE unch IN YOUR LUNCH...

ULTIMATE BRUNCH BURGER 21

Custom Wagyu Burger, Swiss and American Cheese, Bacon, Fried Egg, Onion Brioche Bun

IMPOSSIBLE BURGER 21

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

TENDERLOIN TACOS 19

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

ALEX'S FRENCH DIP 19

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

CRISPY CHICKEN SANDWICH 18

Lettuce, Tomato, Herb Aioli with Crispy Fries

GRILLED CHICKEN WRAP 17

Chicken Breast, Bacon, Lettuce, Tomato, Mayo

SIDES

DETROIT STYLE BREAKFAST SAUSAGE 7
TURKEY SAUSAGE 7
BACON 7

SEASONAL FRUIT 8
TOAST 4
GRILLED ASPARAGUS 11

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

Brunch HOUSE

SPECIALTIES

SHORT RIB HASH & EGGS 28

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

CREEKSTONE FILET & EGGS MP

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

SHRIMP SCAMPI LINGUINE 26

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

CHICKEN PARMIGIANO 27

Tomato, Basil, Fresh Mozzarella, and Spaghettini