

# Appetizers



- SWEET+SPICY CALAMARI**.....19  
Chile Hoisin Sauce, Creamy Ponzu, Toasted Cashew Sesame Crunch
- TUNA TARTARE**.....21  
Avocado, Cucumber, Crème Fraîche, Sweet Ponzu, Sesame, Ginger, Crispy Wonton
- TRUFFLE FRIES**.....16  
Black Truffle Oil, Parmigiano Reggiano, Herb Aioli
- THE MEATBALLS**.....17  
Beef Meatballs, Calabrian Chile Tomato Sauce, Mozzarella, Whipped Ricotta, Garlic Bread

- BEET+BURRATA**.....21  
Roasted Beets, Burrata Cheese, Fennel, Cocoa Nibs, Olive Oil, Balsamic Crema, Rustic Toast
- ICED SHRIMP COCKTAIL**.....19  
Poached Tiger Shrimp, Chiles and Lemon, Classic Cocktail, Fresh Horseradish
- SPICY HONEY CHICKEN WINGS**.....16  
Grilled, Sweet and Spicy Honey, Lemon, Sesame Rosemary Gremolata, Yogurt Ranch
- MINI LOBSTER ROLLS**.....24  
Three Maine Style Lobster Rolls, Lemon Mayo, Split Top Grilled Roll, Crispy Fries



## Chef's Daily Soup

Seasonal Selections from Our Chefs....8

# Salads

### GEM WEDGE SALAD

Dill Yogurt Dressing, Snow Peas, Radish, Chopped Egg, Candied Walnuts, Pickled Shallots, Crumbled Blue Cheese

14

### BIRMINGHAM SALAD

Chopped Romaine, Blackened Shrimp, Calamari, Avocado, Gorgonzola, Tomatoes, Cucumber, Roasted Peppers, Red Onion, Hard Boiled Egg, Dijon Vinaigrette

21

### MEDITERRANEAN CHOP SALAD

Roasted Beets, Cucumber, Tomato, Chickpeas, Red Cabbage, Feta Cheese, Romaine, Lemon Thyme Vinaigrette, Toasted Almond, Garlic Breadcrumbs

13

### PARC'S FAMOUS CAESAR

Baby Kale and Arugula, Black Pepper Caesar Dressing, Garlic Breadcrumbs

13

### SHAVED BRUSSELS + PEAR

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

14

### ADD-ONS\*

Grilled Chicken.... 6  
Tenderloin Tips.... 7  
Grilled Prawns.... 10  
Organic Salmon.... 11

### Build Your Own Salad - Choose up to 4 items for only \$13

Select Your Greens • Dressings + Vinaigrettes • Cheeses • Nuts, Seeds + Croutons • Vegetables + Fruits • Proteins\*

# Handhelds

Served with fries. Add \$2 for truffle fries.

- 220 BURGER**.....18  
Custom House Grind, Brioche Bun, Onion Jam, Lettuce, Special Sauce, Pickle, White Cheddar and American Cheeses
- CRISPY SHRIMP TACOS**.....17  
Street Style Corn Tortilla, Spicy Aioli, Slaw
- MOZZARELLA CHICKEN WRAP**.....16  
Marinated Tomato, Fresh Mozzarella, Grilled Chicken Breast, Romaine, Pesto Mayo
- BRAISED ITALIAN BEEF MELT**.....21  
Garlic Bread, Braised Beef Shortrib, White Cheddar, Giardiniera
- TENDERLOIN TACOS**.....19  
Street Style Corn Tortilla, Pico De Gallo, Shredded Lettuce, Avocado Cream, Chipotle Mayo
- TURKEY CLUB SANDWICH**.....17  
House Roasted Turkey Breast, Smoked Bacon, Lettuce, Tomato, Mayo, Multigrain Bread

# Flatbreads

**PROSCIUTTO + ARUGULA**  
Mozzarella, Bechamel, Prosciutto, Baby Arugula, Extra Virgin Olive Oil  
18

**CLASSIC MARGHERITA**  
San Marzano Tomatoes, Fresh Mozzarella, Pulled Basil Leaves  
16

**TRUFFLE**  
Black Truffle Cream, Spinach, Fresh Mozzarella, Crispy Shallots  
19



# 220 Specialties

- PAN ROASTED SALMON**.....27  
Pomegranate Glazed, Grilled Broccoli Rabe, Sweet Potato, Lemon and Olive Oil Emulsion
- DOC'S FISH AND CHIPS**.....19  
East Coast Cod, Beer Batter, Crispy Fries, Lemon, Tartar Sauce
- GRILLED FILET TIPS**.....23  
Crispy Garlic Bread, Spiced and Grilled Tenderloin Tips, Classic Zip Sauce
- STICKY SOY BABY BACK RIBS**.....23  
Garlic Ranch, Shaved Scallions and Fresno Chiles, Toasted Peanuts, Truffle Fries and Cole Slaw
- ITALIAN BEEF PAPPARDELLE**.....26  
Braised Creekstone Shortrib, Hot Giardiniera, Garlic Breadcrumbs, Whipped Ricotta
- BUTTERNUT STUFFED SHELLS**.....24  
Roasted Butternut Squash, Tuscan Kale, Ricotta, Mozzarella
- CHICKEN PARMIGIANA**.....26  
San Marzano Tomatoes, Basil, Fresh Mozzarella, Spaghettini

## Lunch Menu

220

# Iconic Cocktails

**CLASSIC SIDECAR.....10**

Hennessy VS, Cointreau, Fresh Lemon

**FUZZY BUBBLES.....10**

La French Vodka, Blood Orange, Elderflower Liqueur, Peach Purée, Champagne

**OLD WOODWARD.....10**

Luxardo Cherry Infused Knob Creek Rye, Carpano Antica Vermouth, Angostura Bitters

**SPICED MARAGARITA FRESCA.....10**

Hornitos Blanco, Cointreau, Watermelon, Jalapeño, Lime, Cilantro

**BLACKBERRY SOUR.....10**

Bulleit Bourbon, Blackberries, Lemon, Egg White

**EXQUISITE MARTINI.....10**

Ketel One Vodka, Elderflower Liqueur, Raspberry, Rose Water, Prosecco, Rose Petals

**THE GIN + TONIC.....10**

Roku Gin, Cucumber Syrup, Berries, Fresh Cucumber, Juniper, Tonic

**220 SPRITZ.....10**

Aperol, Strawberry, Balsamic Crema, Soda, Basil Leaves

## BUBBLY BAR.....75

Mimosas Served Tableside, Champagne, Fresh Berries, Juice

*Veuve Clicquot....135 | Veuve Rose....165 | Dom Pérignon....265*



## 220 Mocktails

*(Non-Alcoholic)*

**CAFE CRUSH.....9**

Espresso, Spiced Cane Spirit, Cinnamon, Caramelized Sugar, Cardamom, Orange Peel

**LILY MAYFLOWER.....9**

Pink London Non-Alcoholic Spirit, Elderflower Syrup, Peach Purée, Blood Orange Soda

**THIRSTY RITA WATERMELON.....9**

Lyre's Agave Non-Alcoholic Blanco, Orange Sec, Watermelon, Jalapeño, Lime, Cilantro

**BUSSIN' BLACKBERRY.....9**

American Malt Non-Alcoholic Spirit, Fresh Blackberries, Peach Purée, Lemon, Egg White



## Champagne Punches

**BOTTLE CHOICES**

Veuve Clicquot.....145

Veuve Rose.....175

Dom Pérignon.....295

**FUZZY BUBBLES**

Blood Orange Vodka, Elderflower Liqueur, Lemongrass, Peach Purée, Lemon Wheels, Flowers

*Serves 4-6*

## Sparkles & Wine

**LITTLE Z.....16**

Chandon Split, Fresh Squeezed Orange Juice, Splash of Cointreau

**BELLINI.....8**

White Peach Purée, Avissi

**AVISSI PROSECCO.....8**

**WHISPERING ANGEL ROSÉ.....8**

220 HOUSE RED.....60\$/9 • 90\$/11

220 HOUSE WHITE.....60\$/9 • 90\$/11

*Ask Your Server for Today's Selection*