

SHARED PLATES

SWEET + SPICY CALAMARI | 17

Chile Hoisin Sauce, Creamy Ponzu, Toasted Cashew Sesame Crunch

WAGYU MEATBALLS | 18

Wagyu Beef Meatballs, Calabrian Chili Tomato Sauce, Provolone, Whipped Ricotta, Garlic Bread

CUCUMBER SALAD | 13

Sunomono Cucumbers tossed in Lychee Lemon Vinaigrette, layered with crispy Umami Garlic, Scallion Curls

CHILI HONEY CHICKEN WINGS | 16

Grilled, Sweet + Spicy Honey, Lemon, Sesame Rosemary Gremolata, Yogurt Ranch

TUNA TARTARE | 22

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

TRUFFLE FRIES | 16

Black Truffle Oil, Parmigiano Reggiano, Herb Aioli

MISO SEABASS WRAPS | 24

Bibb lettuce, Togarashi, Spicy Creamy Sauce, Pickled Red Onions, Red Chili, Wonton Crunch

TOMATO + BURRATA | 18

Heirloom Tomatoes, Fresh Burrata, Basil, Pistachio, Balsamic Crema, Crispy Garlic Bread

CRAB CAKES | 23

Maryland Style, Mustard Aioli, Coleslaw

SHELLFISH

OYSTERS ON THE HALF SHELL

Classic Cocktail, Champagne Mignonette, Fresh Horseradish

Half Dozen Oysters ~ 27
Full Dozen ~ 52

ICED SHRIMP COCKTAIL | 22

Poached Tiger Shrimp, Chiles and Lemon, Classic Cocktail, Fresh Horseradish

SUSHI ROLLS

5PC | 10PC

MANGO SHRIMP CRUNCH ROLL 10 | 19

Tempura Shrimp, Sliced Mango, Avocado, Mango Chili Sauce

BLACKENED TUNA ROLL 11 | 20

Cucumber, Avocado, Spicy Tuna, Tataki Charred Tuna, Creamy Ponzu

ORA KING SALMON ROLL 10 | 19

Tamago, Avocado, Wasabi Aioli, Ikura, Chive

HAMACHI JALAPEÑO ROLL 11 | 21

Spicy Yellow Tail, Jalapeño, Avocado, Ginger, Ponzu, Crispy Garlic

SALADS

Chicken ~ 9 • Tenderloin Tips ~ 13 • Salmon ~ 13 • Grilled Shrimp ~ 13

OLD WOODWARD | 24

Romaine, Grilled Chicken, Maple Bacon, Ricotta Salata, Grilled Artichokes, Hearts of Palm, Roasted Tomatoes, Roasted Red Pepper, Tarragon Dill Dressing

MEDITERRANEAN CHOP (V) | 16

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

BIRMINGHAM SALAD | 22

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

KALE CAESAR | 17

Baby Arugula + Kale, Black Pepper Caesar Dressing, Shaved Parmigiano, Radish + Fennel, Crunchy Garlic Breadcrumb

STONE OVEN FLATBREADS

CLASSIC MARGHERITA | 18

San Marzano Tomatoes, Fresh Mozzarella, Pulled Basil Leaves

SPICY BEEF SALUMI | 19

Wagyu Salami Milano, Spicy Tomato Sauce, Mozzarella, Ricotta, Garlic Butter

TRUFFLE + BURRATA | 21

Black Truffle Cream, Spinach, Arugula, Burrata Cheese, Grated Parmigiano, Crispy Shallots

BBQ CHICKEN FLATBREAD | 19

Grilled Chicken, Loubier Barbecue Sauce, Red Onions, Melted Mozzarella

STEAK & CHOPS

We proudly curate the highest-quality steaks, including halal-certified beef, hand-cut onsite, char broiled, finished with herb butter, and beef jus

NEW YORK STEAK + BOLOGNESE | 59

8oz New York Strip, Classic Bolognese, Rigatoni Mezzi, Whipped Ricotta, Parmigiano

FILET MIGNON | 57

8 oz Center Cut, Fingerling Potatoes with Ginger Soy Butter

COWBOY RIBEYE | MP

24 oz, 38 Day Dry-Aged, Bone-In Ribeye

TOMAHAWK FOR TWO | MP

Ask server for details

NEW YORK STRIP | 53

12 oz Hand-Cut, Fingerling Potatoes with Ginger Soy Butter

BONE-IN FILET | MP

14 oz, 21 Day Dry-Aged, Linz Heritage Angus

GRILLED LAMB CHOPS | 53

Saffron Rice, Roasted Eggplant, Roasted Red Pepper Jus, Parsley Salad, Spiced Pita + Lemon Gremolata

STEAKS *can* SURE

Roasted Scallops ~ 11 each • Lobster Tail ~ 26 • Grilled Shrimp ~ 13

PASTA

CLASSIC CARBONARA | 34

Herbed Tagliatelle, Dearborn Bacon Lardons, Parm Cream Sauce, Grilled Chicken Parmigiano, Crispy Garlic, Chives

SPICY RIGATONI PALOMINO | 35

Pink Bolognese, San Marzano Tomatoes, Crunchy Garlic Bread, Parmigiano

SHRIMP LINGUINE | 37

Garlic + White Wine + Lemon, Fresh Linguine, Crunchy Garlic Breadcrumbs

MISO ROASTED SEABASS | 48

Grilled Baby Bok Choy, Coconut Jasmin Rice, Black Garlic Molasses

PAN ROASTED SALMON | 36

Vegetable Orzo, Baby Carrots, Lemon Butter Sauce

MEDITERRANEAN BRANZINO | 42

Rapini Pesto, Roasted Brussels Sprouts, Confit Baby Potatoes, Smoked Almond Gremolta

MERRILL STREET SPECIALTIES

CHICKEN PARMIGIANA | 36

San Marzano Tomatoes, Basil, Fresh Mozzarella, Spaghettini

MERRILL SHORT RIB | 48

Tender Beef Short Rib, Truffle Risotto, Wild Mushroom + Roasted Tomato Jus, Crispy Onion Rings

220 BURGER | 26

Custom House Grind, Brioche Bun, Onion Jam, Lettuce, Special Sauce, Pickle, White Cheddar and American Cheese, Crispy Fries

CHICKEN MILANESE | 34

Crispy Tempura Crunch, Korean Pepper Sauce, Fried Egg, Fried Rice

CAST IRON MAC + CHEESE | 25

Add Lobster | MP

Four-Cheese Creamy Cavatappi, Cave Aged Cheddar + Crunchy Garlic Breadcrumb

SIDES *for the* TABLE

BILLIONAIRE FRIED RICE | 22

Brown Rice, Vegetables, Shrimp, Wagyu Beef, Black Garlic, Creamy Ponzu, Scallions, Cashews

CRISPY BRUSSELS SPROUTS | 16

Sumac Honey, Lemon

STONEY CREEK MUSHROOMS | 15

Garlic Roasted, Butter, Herbs

CRISPY FINGERLING POTATOES | 13

Ginger Soy Butter, Spicy Aioli

GRILLED ASPARAGUS | 16

Toasted Garlic Chili Crisp, Detroit Style Garlic Sauce

MASHED POTATOES | 15

Sour Cream, Butter, Chives

(v) = vegetarian. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Ask your server about menu items that are cooked to order or served raw. Parties of 5 or more are subject to a 20% service charge.

COCKTAILS

RESERVE OLD FASHIONED | 16

Bulleit Bourbon, Old Fashioned Bitters, Luxardo Cherry

FUZZY BUBBLES | 15

Ketel One, Aperol, Elderflower, Peach Puree, Champagne

MANGORITA | 16

Astral Tequila, Lime, Mango, Jalapenos

MONTE CARLO | 15

Bulleit Bourbon, Amaro, Lemon, Aperol

MERRILL | 14

La French, Vanilla, Pineapple

APEROL SPRITZ | 15

Aperol, Prosecco, Orange



ZERO PROOF COCKTAILS

ESPRESSO NOIR | 13

Cold Brew, Vanilla, Cream

PINK ON MERRILL | 12

Coconut Puree, White Cranberry, Strawberry Puree, Strawberries

WHAT WE DO IS SECRET | 15

Tito's, Norden Pink Aquavit, Lemon, Lime, Pineapple, Dragonfruit

MILES A MINUTE | 16

Astral Tequila, Aperol, Peach, Lime, Dragon Fruit

BERRY BERRY SPRITZ | 14

Elderflower Liqueur, Huckleberry, Prosecco, Mint, Soda

VIOLET ESTATE | 16

Highclere Castle Gin, Lemon, Lavender, Cucumber

ESPRESSO MARTINI | 16

Cold Brew, Vanilla, Kahlua, XXI Martini Espresso

LILLY MAY FLOWER | 12

Peach, Blood Orange Soda, Elderflower Syrup, Lime

LAVENDER MIST | 13

Lavender, Lemonade, Cucumber

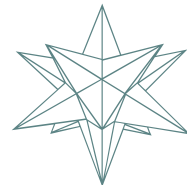
BUBBLY *by the* BOTTLE

Armand De Brignac Rosé "Ace of Spades"	695
Armand De Brignac Brut "Ace of Spades"	395
Dom Pérignon	395
Veuve Clicquot 'Yellow Label'	115
Veuve Clicquot Rosé	135
Bubbly Bar	85

(Serves 4, Mimosas Tableside, Fresh Berries)

BOTTLE SERVICE

La French, Titos, Ketel One	295
Don Julio Reposado	295
Don Julio Anejo	350
Don Julio 1942	595
Casamigos Reposado	295
Casamigos Anejo	395
Clase Azul Reposado	495
Clase Azul Anejo	990



WINES *by the* GLASS

WHITES

6 oz/9 oz

PINOT GRIGIO

Girlan • Alto Adige, Italy 14/18

SAUVIGNON BLANC

Whitehaven • Marlborough, New Zealand 16/20
Boursicottes • Sancerre, France 18/25

CHARDONNAY

J Vineyards • Tri Appellation, California 15/20
Quattro Theory • Napa Valley, California 21/30

ROSÉ

Château Minuty • Cotes de Provence, France 16/20

RIESLING

Château Grand Traverse • Old Mission Peninsula 15/20

MOSCATO D'ASTI

Ceretto 'Santo Stefano' • Piedmont, Italy 14/18

ALBARIÑO

Martin Codax • Rias Baixas 14/18

CHAMPAGNE

MOËT & CHANDON BRUT 'IMPERIAL' (split) 32
Epernay, France

MOËT & CHANDON BRUT ROSÉ (split) 32
Epernay, France

VEUVE CLICQUOT BRUT 'YELLOW LABEL' 28
Reims, France

REDS

6 oz/9 oz

PINOT NOIR

MacMurray Ranch • Central Coast, California 16/20
Outlier • Lake County, California 19/26

MERLOT

Hahn • California 14/18

SUPER TUSCAN

Argiano Non Confunditur • Tuscany, Italy 16/20

BORDEAUX

Château Odilon • Haut-Medoc, France 24/35

CABERNET SAUVIGNON

Iron and Sand • Paso Robles 16/20
Napa Quilt By Belle Glos • Napa Valley 22/30
Caymus • Napa Valley 40/59

SPARKLING

PROSECCO

Avissi • Veneto, Italy 14

SPARKLING BRUT

Chandon • Argentina (split) 19

SPARKLING BRUT ROSÉ

Chandon • Argentina (split) 19