

## SHAREABLES

### CHILI HONEY CHICKEN WINGS | 16

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

### SWEET + SPICY CALAMARI | 17

Chile Hoisin Sauce, Creamy Ponzu, Toasted Cashew Sesame Crunch

### TUNA TARTARE | 19

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

### TRUFFLE FRIES(V) | 16

Black Truffle Oil, Parmigiano Reggiano, Herb Aioli

### SHRIMP COCKTAIL | 22

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

### TOMATO + BURRATA | 18

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

### MISO SEABASS WRAPS | 23

Gem Lettuce, Togarashi, Spicy Creamy Sauce, Pickled Red Onions, Red Chili, Wonton Crunch

### CUCUMBER SALAD | 12

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

## SALADS

### BIRMINGHAM SALAD | 24

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

### OLD WOODWARD | 22

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

### MEDITERRANEAN CHOP (V) | 16

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

### KALE CAESAR | 15

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

## Add

Chicken | 9

Tenderloin Tips | 13

Salmon | 13

Grilled Shrimp | 13

## Shellfish

### SHRIMP COCKTAIL | 22

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

### OYSTERS ON THE HALF SHELL | 27

Half Dozen Oysters, Classic Cocktail, Champagne Mignonette, Fresh Horseradish

## SANDWICHES

Served with Classic Fries • Add \$3 for Truffle Fries, Petite Greens or Caesar

### SHRIMP + LOBSTER ROLLS | 27

East Coast Style Shrimp + Lobster, Lemon + Tarragon Mayonnaise, Michigan Bread Co. Brioche Rolls

### TURKEY CLUB SANDWICH | 17

House Roasted Turkey Breast, Smoked Bacon, Lettuce, Tomato, Mayo, Multigrain Bread

### CRISPY SHRIMP TACOS | 19

Street Style Corn Tortilla, Gulf Shrimp, Red Cabbage Slaw, Key West Sauce

### TENDERLOIN TACOS | 19

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

### 220 BURGER | 19

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

### MOZZARELLA CHICKEN WRAP | 18

Marinated Tomato, Fresh Mozzarella, Grilled Chicken Breast, Romaine, Pesto Mayo

## STONE OVEN FLATBREADS

### CLASSIC MARGHERITA | 18

San Marzano Tomatoes, Fresh Mozzarella, Pulled Basil Leaves

### SPICY BEEF SALUMI | 21

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

### TRUFFLE + BURRATA | 19

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

### BBQ CHICKEN FLATBREAD | 20

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

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## MERRILL STREET SPECIALITIES



### GARDEN OMELET (V) | 17

Classic Rolled Omelet, Tomatoes, Zucchini, Spinach, Feta Cheese, Breakfast Potatoes, Field Green Salad, Onion

### DOC'S FISH + CHIPS | 22

East Coast Cod, Beer Batter, Crispy Fries, Lemon, Herb Tartar Sauce

### SPICY RIGATONI PALOMINO | 24

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

### RED CHILI SHORT RIB CHILAQUILES | 24

Braised Beef Short Rib, Guajillo Chili Sauce, Queso Fresco, Cilantro Lime Crema, Avocado, Pico de Gallo

### SHRIMP LINGUINE | 28

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

### CHICKEN PARMIGIANA | 24

San Marzano Tomatoes, Basil, Fresh Mozzarella, Spaghettini

### PAN ROASTED SALMON | 27

Vegetable Orzo, Baby Carrots, Lemon Butter Sauce

### GRILLED FILET TIPS | 25

Crispy Garlic Bread, Spiced and Grilled Tenderloin Tips, Classic Zip Sauce

## Sides

GRILLED ASPARAGUS (V) | 12

CRISPY BRUSSEL SPROUTS (V) | 11

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## WINES *by the* GLASS

### WHITES

#### 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' • Epernay, France (split) 32

Moët & Chandon Brut Rosé • Epernay, France (split) 32

Veuve Clicquot Brut 'Yellow Label' • Reims, France 28

6 oz/9 oz

### REDS

#### 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

6 oz/9 oz

### SPARKLING

#### PROSECCO

Avissi • Veneto, Italy 14

#### SPARKLING BRUT

Chandon • Argentina (split) 19

#### SPARKLING BRUT ROSÉ

Chandon • Argentina (split) 19

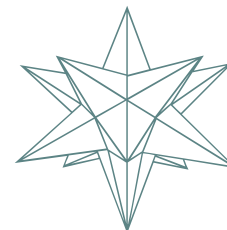
## BUBBLY *by the* BOTTLE

## BOTTLE SERVICE

Armand De Brignac Rosé "Ace of Spades"	695
Armand De Brignac Brut "Ace of Spades"	395
Dom Pérignon	395
Dom Pérignon Rosé	450
Veuve Clicquot 'Yellow Label'	115
Veuve Clicquot Rosé	135
Krug Grand Cuvee	290
Bubbly Bar	85

(Serves 4, Mimosas Tableside, Fresh Berries)

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



## Cocktails

#### RESERVE OLD FASHIONED | 13

Bulleit Bourbon, Old Fashioned Bitters, Orange Peel

#### FUZZY BUBBLES | 12

Aperol, Ketel One, St. Elder Elderflower, Peach Purée, Champagne

#### MANGORITA | 13

Astral Tequila, Lime, Mango, Jalapenos

#### MONTE CARLO | 14

Bulleit Bourbon, Amaro, Lemon, Aperol

#### APEROL SPRITZ | 12

Aperol, Prosecco, Orange

#### MERRILL | 13

Ketel One, Vanilla, Pineapple

#### WHAT WE DO IS SECRET | 13

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

#### MILES A MINUTE | 12

Astral Tequila, Aperol, Peach, Apricot, Lime, Dragon Fruit

#### BERRY BERRY SPRITZ | 12

Elderberry Liqueur, Blueberry, Prosecco, Soda, Mint

#### VIOLET ESTATE | 13

Highclere Castle Gin, Lemon, Lavender, Cucumber

#### ESPRESSO MARTINI | 13

Cold Brew, Vanilla, Kahlua, XXI Martinis Espresso

## ZERO PROOF COCKTAILS | 11

#### ESPRESSO NOIR

Cold Brew, Vanilla, Cream

#### PINK ON MERRILL

Coconut Puree, White Cranberry, Strawberry Puree, Strawberries

#### LILLY MAY FLOWER

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

#### LAVENDER MIST

Lavender, Lemonade, Cucumber