

Vintage 222 Lunch

Tuesday – Saturday Breakfast 8-11 and 11-2 for Lunch. Sundays 8-2 Brunch Menu

Thursday – Saturday Dinner Menu 5-10

Luncheons Board Meetings Company Picnics Holiday Parties

Salads

Grilled Salmon Wilted Spinach Salad with spiced pecans, blue cheese crumbles, fresh berries, and a warm bacon vinaigrette 12

Blackened Tournedos of Filet Mignon served over chopped Romaine with Parmesan, garlic croutons, Gorgonzola and a House Caesar dressing 13

Summer Salad with baby field greens, fresh sliced strawberries, spiced pecans, Feta Cheese and Sweet Garlic Dressing 8

Fried Green Tomato Salad served Napoleon style with braised spinach, lump crab meat and Cajun Remoulade 12

Shrimp and Crab Greek Salad with Kalamata Olive, pepperoncini, baby tomatoes, cucumber and Feta Cheese in our house Greek Vinaigrette 12

Side Salad of baby field greens, cucumber, tomatoes and sliced red onion with your choice of House Balsamic or Red Wine Vinaigrette 4

Sandwiches

Roasted Portabella Mushroom and Bacon Burger topped with Sharp Cheddar Cheese, served on a Kaiser roll served with hand cut steak fries 11

Blackened Sirloin Hamburger topped with grilled Red Onion and Blue Cheese crumbles, served on a Kaiser roll with hand cut steak fries 9

Rothschild Chicken Salad Club Sandwich served on Wheat Berry Bread, served with coleslaw or Twice Baked Potato Salad 7

Black Pepper seared Tuna BLT served on Ciabatta Bread with Roasted Garlic Aoli, served with coleslaw or Twice Baked Potato Salad 9

Grilled Chicken Gyro served on traditional Pita Bread with shaved Iceberg Lettuce, diced tomato, and a Dill Creme Fraiche served with sauteed summer vegetables 9

Flatbread Pizzas

Slow Roasted Filet Mignon with grilled onion and Blue Cheese crumbles, drizzled with a Sweet Cabernet Reduction 11

Grilled Shrimp with sauteed peppers, mushrooms and red onion in a Roasted Garlic Cream topped with blend of Feta and fresh Mozzarella 12

Margherita with oven roasted tomatoes and fresh basil in a light Pomodoro Sauce topped with fresh Mozzarella 9

Marsala roasted Potabella Mushroom, tomato and caramelized onion topped with shaved Baby Swiss cheese drizzled with a Balsamic reduction 8

Consuming raw or undercooked poultry, pork, beef, seafood, or eggs, can cause food borne illness

We offer a full range of catering services for parties, corporate events, board meeting and wedding banquets on site and off. All dishes are prepared to order using only the finest and freshest ingredients.

Call us for a quote at (706) 507-2991 222 7th Street Columbus, GA 31901