

THE SYNDICATE

DINNER MENU



The Front Page

SPINACH & ARTICHOKE DIP

Spinach, artichoke, and roasted red pepper warm dip topped with baked parmesan and fried pita chips **14**

THAI CHICKEN LETTUCE WRAPS **GF**

Grilled chicken, shiitake mushrooms, and Asian vegetables stir-fried in a sweet Thai chili glaze finished with cashews and sriracha, served with bibb lettuce **15**

LOADED FRIED GREEN TOMATOES

Fried green tomatoes topped with crispy pork belly and beer cheese, finished with a horseradish aioli, pecorino, and chives **15**

MUSHROOM RAVIOLI

Exotic mushrooms and pine nuts tossed in a parmesan sage butter sauce and finished with pecorino **14**

Hot Off the Press

All sandwiches served with house cut fries

STEAKHOUSE BURGER

8 oz burger topped with cheddar cheese, bacon, lettuce, tomato, and onion on a toasted brioche bun **16**

FRIED GREEN TOMATO BLT

Fried green tomatoes, bacon, and lettuce on toasted sourdough bread with a chipotle mayo **15**

NASHVILLE HOT CRISPY CHICKEN SANDWICH

Spicy fried chicken breast, lettuce, red onion, tomato, and pickles on a toasted brioche bun **15**

IMPOSSIBLE BURGER

Impossible Beef is made from plants for people who love meat. Served with lettuce, tomato, red onion, and house aioli on a toasted brioche bun **14**

Top Stories

FILET MEDALLIONS

Two 4 oz Filet medallions served with smashed redskin potatoes, asparagus, and fried onion straws **29**

RIBEYE

14oz Grilled Ribeye served with smashed redskin potatoes, grilled asparagus, and fried onion straws **36**

STEAK TOPPINGS

Béarnaise **5** | Shrimp Scampi **6** | Black & Blue **5**
Oscar Style **8** | Sautéed Mushroom & Onions **4**

BLACKENED GROUPER **GF**

10oz Blackened grouper filet with grilled asparagus, served on a bed of blistered tomato and pesto risotto **29**

CHICKEN MARSALA

Pan-fried chicken breasts, shiitake and button mushrooms, and marsala sauce served on a bed of roasted garlic parmesan linguine **24**

SHRIMP N GRITS **GF**

Six blackened gulf shrimp, crispy pork belly, cheddar cheese grits, red bell peppers, roasted poblanos, Alabama white BBQ sauce, pecorino, and chives **26**

CHICKEN AND SWEET POTATO WAFFLE

Buttermilk fried chicken breast, house made sweet potato waffle, and maple syrup **22**

GRILLED SALMON FILET

Served on a bed of sundried tomato couscous with grilled asparagus and finished with a lemon caper and dill aioli **27**

THE NOT BROWN

Three fried green tomatoes stacked with layers of shrimp, crab, spinach, grape tomatoes, and bacon tossed with a mornay sauce, finished with parmesan and seasoned bread crumbs **26**

CHICKEN ALFREDO

Fresh fettuccini pasta, grilled chicken, spinach, tomatoes, and garlic tossed in our house made alfredo sauce and finished with parmesan **22** | **sub shrimp 5**

FISH N CHIPS

Hand-breaded and fried Atlantic cod served with house cut fries, coleslaw, and banana pepper tartar sauce **19**



VIEW OUR
UPCOMING
Events!

The Follow Up

Dressings: Sweet Basil Balsamic Vinaigrette, Ranch, Bleu Cheese, and Caesar

HOUSE SALAD

Mixed greens, bibb lettuce, grape tomatoes, English cucumber, carrot ribbons, croutons, and your choice of dressing **side 6 | large 9**

CAESAR SALAD

Romaine hearts, croutons, pecorino, Caesar dressing, and lemon wedge **side 6 | large 9**

ADD PROTEIN

Chicken **6** | Shrimp **7** | Salmon **8** | Impossible **6**

SALMON SALAD **GF**

Grilled 5oz piece of salmon served on a bed of mixed greens, and bibb lettuce topped with blue cheese crumbles, raisins, grape tomatoes, and candied pecans with house dressing **18**

SOUTHWEST SALAD

Lettuce mix, black bean and corn salsa, pico de gallo, crispy tortilla strips, and shredded cheddar, topped with grilled chicken and served with avocado ranch **16**

SOUP OF THE DAY

Extra, Extra!

GRILLED ASPARAGUS **6 GF**

CRISPY BRUSSEL SPROUTS

Finished with a lemon Caesar aioli, pecorino, and cracked black pepper **8**

PESTO AND BLISTERED TOMATO RISOTTO **8 GF**

BAKED POTATO **5 | Load it up for 3 GF**

MASHED POTATOES **5 GF**

HOUSE CUT FRENCH FRIES **5 GF**

SUNDRIED TOMATO COUSCOUS

Tossed with basil, white wine, pine nuts, and smoked paprika **7**

GF = GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Kids Column

12 years and younger

CHEESEBURGER

4oz grilled hamburger with cheddar cheese on a brioche bun served with house cut fries, applesauce, or chef veggies **8**

CHICKEN BITES

Hand breaded fried chicken breast bites with your choice of ranch, BBQ, or buffalo dipping sauce, served with house cut fries, applesauce, or chef veggies **9**

FETTUCCINI ALFREDO

Fresh fettuccini pasta tossed in our house made alfredo sauce and finished with parmesan **8**

MAC N CHEESE

Traditional, creamy macaroni and cheese served with house cut fries, applesauce, or chef veggies **7**

GRILLED CHEESE

Cheddar cheese on Texas toast served with house cut fries, applesauce, or chef veggies **7**

The Scoop

CRÈME BRÛLÉE **8 GF**

FLOURLESS CHOCOLATE TORTE **GF**

Topped with chocolate ganache, whipped cream, strawberries, and powdered sugar **8**

CHEF'S FEATURED DESSERT

After Dinner Drinks

BANANA SWIRL

Spiced rum, banana, honey, orange, and cinnamon topped with house-made spiced rum whipped cream **14**

APPLE SPICE TEA

Watershed Apple Brandy, honey, hibiscus, ginger, and lemon with a cinnamon stick **14**

HOUSE HOT COFFEE **3**

Add Bailey's or Jameson **3**

Beverages

SOFT DRINKS

Pepsi | Diet Pepsi | Sierra Mist | Dr. Pepper | Mountain Dew
Diet Mountain Dew | Lemonade | Ginger Ale **3**

HOT TEA

Green | Earl Grey | Caffeine Free Chamomile **3**