

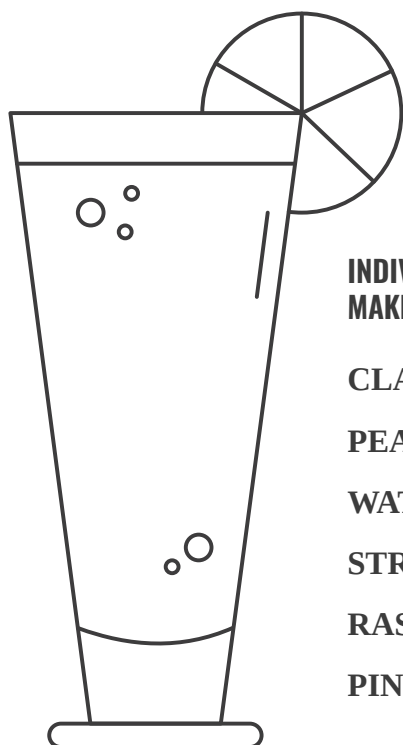


## MAINS

<b>BISCUITS &amp; GRAVY</b>	House made biscuits smothered in white sausage gravy <b>14</b> Add two eggs your way on top <b>2</b>
<b>FRIED GREEN TOMATO BLT &amp; E</b>	Fried green tomatoes, bacon, lettuce, and egg on toasted sourdough bread with a chipotle mayo, served with house fries <b>16</b>
<b>SHRIMP &amp; GRITS</b>	Six blackened gulf shrimp, crispy pork belly, cheddar cheese grits, red bell peppers, roasted poblanos, Alabama white BBQ sauce, pecorino, and chives <b>18 GF</b>
<b>STEAK &amp; EGGS</b>	Grilled sirloin, two eggs your way, breakfast potatoes, and choice of toast <b>21 GF</b>
<b>BACK TO BASICS</b>	Two eggs your way, two sausage links, two pieces of bacon, breakfast potatoes, and choice of toast <b>14</b>
<b>EGGS BENEDICT</b>	English muffin, Canadian bacon, fried green tomatoes, poached eggs, and hollandaise served with breakfast potatoes <b>16</b>
<b>PRALINE PECAN FRENCH TOAST</b>	Corn Flake crusted French toast topped with praline sauce, powdered sugar, whipped cream, and syrup <b>15</b>
<b>VEGGIE STUFFED OMELET</b>	Goat cheese, mushrooms, spinach, onion, red bell pepper, and tomatoes in an omelet, served with breakfast potatoes <b>13 GF</b>
<b>BIG BAD BURRITO</b>	Scrambled eggs, breakfast potatoes, cheddar cheese, bacon, onion, and red bell peppers wrapped up in a flour tortilla smothered in white sausage gravy <b>14</b>
<b>CHICKEN &amp; SWEET POTATO WAFFLE</b>	Buttermilk fried chicken breast, house made sweet potato waffle, and syrup <b>17</b>
<b>QUICHE OF THE DAY</b>	Served with fresh fruit and a muffin <b>16 GF</b>
<b>GRANOLA &amp; YOGURT BOWL</b>	Vanilla Greek yogurt topped with fresh fruit and granola <b>10 GF</b>
<b>HANGOVER BURGER</b>	8oz chargrilled burger on brioche bun topped with cheddar cheese, bacon, lettuce, tomato, onion, and a fried egg served with house cut fries <b>17</b>
<b>EGG AND CHEESE QUESADILLA</b>	Scrambled eggs and cheddar cheese in a flour tortilla, served with pico de gallo and sour cream <b>11</b>

## KIDS *12 years and younger*

<b>PB&amp;J FRENCH TOAST</b>	Powdered sugar, whipped cream, and syrup <b>8</b>
<b>SCRAMBLED EGGS</b>	Two eggs served with breakfast potatoes and choice of bacon or sausage links <b>6 GF</b>
<b>FRUIT AND YOGURT</b>	Vanilla Greek yogurt topped with fresh fruit <b>6 GF</b>



# FAMOUS MIMOSAS!

**INDIVIDUAL MIMOSAS 8**  
**MAKE IT A FLIGHT WITH (4) 5OZ POURS FOR 22**

<b>CLASSIC</b>	<b>JALAPEÑO</b>
<b>PEACH</b>	<b>BLUEBERRY</b>
<b>WATERMELON</b>	<b>PASSIONFRUIT</b>
<b>STRAWBERRY</b>	<b>GRAPEFRUIT</b>
<b>RASPBERRY</b>	<b>MANGO</b>
<b>PINEAPPLE</b>	

## SIDES

<b>FRESH FRUIT 4 GF</b>
<b>BACON OR SAUSAGE 5 GF</b>
<b>CHEDDAR GRITS 4 GF</b>
<b>TWO FARM FRESH EGGS 3 GF</b>
<b>HOUSE CUT FRENCH FRIES 7 GF</b>
<b>BREAKFAST POTATOES 7</b>
<b>MUFFIN 4</b>
<b>TOAST 2</b>

## DESSERT

<b>CRÈME BRÛLÉE 8 GF</b>
<b>FLOURLESS CHOCOLATE TORTE GF</b> Topped with chocolate ganache, whipped cream, strawberries, and powdered sugar <b>8</b>
<b>CHEF FEATURED PIE</b> Rotating flavors <b>8</b>

---

## COCKTAILS

---

**SYNDICATE  
BLOODY MARY**

Veggie-infused Watershed Vodka, Bloody Point mix, sausage, cheese, fresh tomato, cucumber, celery, red pepper, and olives with a Narragansett sidecar **13**

**SALTY DOG**

Watershed Vodka and grapefruit juice, salted rim **12**

**BOURBON BRUNCH**

Old Forester Signature, Kahlua, Native cold brew, bacon **12**

**SUNRISE MULE**

Watershed Vodka, orange juice, lime, ginger beer **12**

**MIMOSA MARGARITA**

Watershed vodka, licor 43, lime juice, orange juice, **12**

---

## WINE

---

*Ask your server for our full wine list!*

### BUBBLES & ROSÉ

**LA VITE PROSECCO**

*Italy* - Delicious sparkling wine, with plenty of fruit and bouquet **8**

**BORSAO ROSE**

*Spain* - Strong aroma of berries and white flowers. Hints of tangerine and Asian pear **8 | 30**

### WHITE

**BOSCO DEI CIRMIOLI  
PINOT GRIGIO**

*Italy* - Delicate, velvety and harmonic **8 | 30**

**MASSEY DACTA  
SAUVIGNON BLANC**

*New Zealand* - Peach, ripe grapefruit, and tropical citrus **8 | 35**

**GRAYSON CHARDONNAY**

*California* - Ripe yellow fruits with hints of oak and butter **8 | 30**

**FRISK RIESLING**

*Germany* - Floral and weighted with notes of lime sorbet, rose petals and a hint of fennel **8 | 30**

**ENOTRIA MOSCATO**

*Italy* - Fragrant bouquet, light and sweet **8 | 30**

### RED

**JOVINO PINOT NOIR**

*California* - Well balanced, rick and elegant with evocative aromas of red and black fruit **9 | 40**

**BODINI MALBEC**

*Argentina* - Ripe black cherries with spicy rich red and black fruits **8 | 34**

**GRAYSON CABERNET  
SAUVIGNON**

*California* - Full of rich fruit and a soft note of toasted French oak **8 | 30**

**GHOSTRUNNER**

*California* - Decadent red blend with dark fruit and soft tannins **8 | 32**

**TROUTMAN FARMER'S RED**

*Ohio* - Sweet red table wine, made from real Concord grapes **8 | 30**

**STUMP JUMP SHIRAZ**

*Australia* - Dark garnet to ruby in color, black cherry, ripe raspberry, and vanilla on the nose. Cherry at the core with hints of blackberry **8 | 34**

---

## DRAFT BEER

---

### GUINNESS

Dry Stout | 4.2% | Dublin, Ireland **7**

### BUD LIGHT

Light Lager | 4.2% | St. Louis, MO **6**

### NARRAGANSETT LAGER

Lager | 5% | Rochester, NY **6**

### MASTHEAD SUPERIOR WIT

Wheat Beer | 5.7% | Cleveland, OH **7**

### ABITA AMBER

Amber Ale | 4.5% | Covington, LA **7**

### OUTERBELT 270

IPA | 7% | Carroll, OH **7**

### JACKIE O'S MYSTIC MAMA

IPA | 7% | Athens, OH **7**

### ACE PINEAPPLE CIDER

Cider | 5% | Sebastopol, CA **7**

### ROTATING TAP & SEASONAL

Ask server for details

---

## BOTTLES+CANS

---

*Buckets 5 for 18*

### BUDWEISER 4

### BUD LIGHT 4

### COORS LIGHT 4

### MILLER LITE 4

### BUSCH LIGHT 3

### YUENGLING 4

### HIGH NOON PEACH 4

### HIGH NOON PINEAPPLE 4

### ATHLETIC BREWING CO

### UPSIDE DAWN GOLDEN ALE 4

### MICHELOB ULTRA 4

---

## SOFT DRINKS

---

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

*Hot Tea:* Green | Earl Grey  
Chamomile (caffeine free) **3**

### GF = GLUTEN FREE

Please inform us of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



---

## THE SYNDICATE

---

**LIVE MUSIC**

**SATURDAY | 7-10PM**  
Join us in our beer garden this summer for our live music series. No cover charge!

**HAPPY HOUR**

**THURSDAY-FRIDAY | 4-6PM • SATURDAY | 2-4PM**  
Half priced apps\*, cocktails, draft beer, wine pours & bottles of wine (under \$100)

**DINNER**

**THURSDAY | 4-8PM • FRIDAY-SATURDAY | 4-10PM**  
Book a table on the RESY app!

**CATERING & EVENTS**

Let us help with your next event! Email [events@syndicatedowntown.com](mailto:events@syndicatedowntown.com)