



SHARES

- SPINACH & ARTICHOKE DIP*** Spinach, artichokes, and roasted red peppers topped with baked parmesan and fried pita chips **14**
- THAI CHICKEN LETTUCE WRAPS*** 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 GF**
- CHICKEN BITES*** Fried chicken breast tossed in Frank's RedHot or BBQ with your choice of ranch or blue cheese **12**
- GOAT CHEESE MOUSSE** Goat cheese dip with garlic, chives, tomato chutney and walnuts, served with pretzel crostini **12**
- DEVILED EGGS** Five house made deviled eggs featuring pastrami and signature Brewfontaine IPA pickles, topped with rye breadcrumbs **10**
- SMOKED CHICKEN SALAD** House smoked chicken with granny smith apples and raisins topped with roasted walnuts on top of a bed of bibb lettuce. Served with mini croissants **12**

**Not available during Saturday Happy Hour*

SOUP & SALADS

Dressings: Sweet Basil Balsamic Vinaigrette, Ranch, Bleu Cheese, and Caesar
Add: Chicken **6** | Shrimp **7** | Impossible **6**

- HOUSE SALAD** Mixed greens, bibb lettuce, grape tomatoes, English cucumber, carrot ribbons, croutons, and your choice of dressing **7 | 10**
- WEDGE SALAD** A wedge of iceberg lettuce topped with blue cheese dressing, blue cheese crumbles, cherry tomatoes, red onion, and bacon crumbles **10**
- COBB SALAD** Mixed greens, bacon, avocado, hard boiled egg, cherry tomato, and grilled chicken with house dressing **14**
- CAESAR SALAD** Romaine hearts, croutons, pecorino, Caesar dressing, and lemon wedge **7 | 9**
- SOUP** Ask about our Soup of the Day

MAINS

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

- FILET MEDALLIONS** Two 4 oz filet medallions topped with onion straws, served with smashed red skin potatoes and asparagus **29**
- NEW YORK STRIP** 10oz grilled New York strip, smashed red skin potatoes, grilled asparagus, and fried onion straws **32**
- BLACKENED GROUPER** 12oz blackened grouper filet served with grilled asparagus, blistered tomato and pesto risotto **29 GF**
- SHRIMP N GRITS** Six blackened gulf shrimp, crispy pork belly, cheddar cheese grits, red bell peppers, roasted poblanos, Alabama white BBQ sauce, pecorino, and chives **26 GF**
- CHICKEN AND SWEET POTATO WAFFLE** Two buttermilk fried chicken breasts, served with our house made sweet potato waffles and a side of syrup **22**
- 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**
- PORK MEDALLIONS** Two 4 oz pork medallions seared on a plate of brown butter cream corn, topped with a miso maple glaze, walnuts, and a side of broccolini **22**
- STUFFED CHICKEN BREAST** An airline chicken breast stuffed with herb goat cheese and spinach, wrapped in prosciutto with a mushroom caper sauce. Served with smashed redskin potatoes and broccolini **24**

SANDWICHES

All sandwiches served with house cut fries

- STEAKHOUSE BURGER** 8 oz burger 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, hot honey sauce, lettuce, red onion, tomato and house made pickles on a toasted brioche bun **15**

KIDS 12 Years & Younger

- CHEESEBURGER** 4oz grilled hamburger with cheddar cheese on a brioche bun served with house cut fries or applesauce **8**
- CHICKEN BITES** Hand breaded fried chicken breast bites with your choice of ranch, BBQ, or buffalo dipping sauce, served with house cut fries or applesauce **9**
- MAC & CHEESE** Traditional, creamy macaroni and cheese served with house cut fries or applesauce **7**
- GRILLED CHEESE** Cheddar cheese on Texas toast served with house cut fries or applesauce **7**

SIDES

- GRILLED ASPARAGUS** **7 GF**
- CRISPY BRUSSEL SPROUTS** **7**
- PESTO AND BLISTERED TOMATO RISOTTO** **7 GF**
- BAKED POTATO** **7**
Load it up for **3 GF**
- SMASHED POTATOES** **7 GF**
- HOUSE CUT FRENCH FRIES** **7 GF**
- BROCCOLINI** **7**
- BROWN BUTTER CREAMED CORN** **7**

DESSERT

- CRÈME BRÛLÉE** **8 GF**
- FLOURLESS CHOCOLATE TORTE** **GF**
Topped with chocolate ganache, whipped cream, strawberries, and powdered sugar **8**
- CHEF FEATURED PIE**
Rotating flavors **8**

COCKTAILS

**SMOKED
OLD FASHIONED**
GIN BRAMBLE
LONG ISLAND ICED TEA
**WHISKEY SOUR
MARGARITA**
OLD FASHIONED
COSMOPOLITAN
MULE

Old Forester signature bourbon | angostura bitters demerara syrup | orange peel bourbon cherries smoked carafe **14**

Blackberry syrup | lemon | gin **10**

Rum | tequila | vodka | gin | triple sec | lemon lime | simple | splash of coke **12**

Whiskey | lemon | demerara syrup | egg white **10**

Tequila | agave | triple sec | lime juice **10**

Bourbon | demerara syrup | orange angostura bitters **12**

Vodka | lime | triple sec | simple | cranberry juice **10**

Your choice of liquor | lime | ginger beer **10**

AFTER DINNER DRINKS

HOUSE HOT COFFEE
TAWNY PORT
RUBY PORT

Our house hot coffee **3**. Add Bailey's or Jameson **3**

Sweet caramel and toasted nuts **7**

Young ripe red fruits **7**

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)

BRUNCH

SATURDAY-SUNDAY | 9AM-2PM

Book a table on the RESY app!

CATERING & EVENTS

Let us help with your next event! Email events@syndicatedowntown.com