



SHARES

CANDIED BACON DEVEILED EGGS  
LOADED “SYNDICATE” SKINS  
HONEY BOURBON PORK BELLY  
BLACKENED SESAME SEARED  
SOKU BLOCK AHI TUNA  
WAGYU PIGS IN A BLANKET

Sweet mustard yolk filling, red pepper marmalade, candied bacon **11 GF**  
Cream cheese, parmesan, bacon, chive, pecorino, bourbon BBQ, ranch drizzle **14 GF**  
Hard seared thick cut, sous vide and smoked, honey bourbon glaze **12 GF**  
“AAA” grade ahi tuna, wakame salad, honey & soy garlic sauce, pineapple pico de gallo, wasabi mayo **14**  
Puff pastry, everything bagel seasoning, Saucy Sow’s sweet pepper mustard **15**

MAINS

BISCUITS & GRAVY  
FRIED GREEN TOMATO BLT & E  
SHRIMP & GRITS  
BACK TO BASICS  
EGGS BENEDICT  
PRALINE PECAN FRENCH TOAST  
VEGGIE STUFFED OMELET  
BIG BAD BURRITO  
CHICKEN & SWEET POTATO WAFFLE  
QUICHE OF THE DAY  
GRANOLA & YOGURT BOWL  
HANGOVER BURGER  
EGG AND CHEESE QUESADILLA

House made biscuits smothered in white sausage gravy **15**  
Add two eggs your way on top **2**  
Fried green tomatoes, bacon, lettuce, and a fried egg on toasted sourdough bread with a chipotle mayo, served with house fries **17**  
Six blackened gulf shrimp, crispy pork belly, cheddar cheese grits, red bell peppers, roasted poblanos, Alabama white BBQ sauce, pecorino, and chives **19 GF**  
Two eggs your way, two sausage links, two pieces of bacon, home fries, and choice of toast **15**  
English muffin, Canadian bacon, fried green tomatoes, poached eggs, and hollandaise served with home fries **17**  
Corn Flake crusted French toast topped with praline sauce, powdered sugar, whipped cream, and syrup **16**  
Goat cheese, mushrooms, spinach, onion, red bell peppers, and tomatoes in an omelet, served with home fries **14 GF**  
Scrambled eggs, home fries, cheddar cheese, bacon, onion, and red bell peppers wrapped up in a flour tortilla smothered in white sausage gravy **15**  
Buttermilk fried chicken breast, house made sweet potato waffle, and syrup **18**  
Served with fresh fruit and a muffin **17**  
Vanilla Greek yogurt topped with fresh fruit and granola **11 GF**  
8oz chargrilled burger on a brioche bun topped with cheddar cheese, bacon, lettuce, tomato, onion, and a fried egg served with house cut fries **18**  
Scrambled eggs and cheddar cheese in a flour tortilla, served with pico de gallo and sour cream **12**

STEAK & EGGS

8 OZ SIRLOIN  
4 OZ TWIN FILET MEDALLIONS  
STEMBLE'S MEAT CO. 22 OZ PORTERHOUSE

Grilled sirloin, two eggs your way, home fries, and choice of toast **24 GF**  
Two medallions, two eggs your way, home fries, and choice of toast **32 GF**  
A local grilled porterhouse, house bourbon steak sauce, two eggs your way, home fries, and choice of toast **45**

KIDS *12 years and younger*

PB&J FRENCH TOAST  
SCRAMBLED EGGS  
FRUIT AND YOGURT

Powdered sugar, whipped cream, and syrup **8**  
Two eggs served with home fries and choice of bacon or sausage links **8 GF**  
Vanilla Greek yogurt topped with fresh fruit **6 GF**

FAMOUS MIMOSAS!

INDIVIDUAL MIMOSAS **8**  
MAKE IT A FLIGHT WITH (4) 5OZ POURS FOR **24**

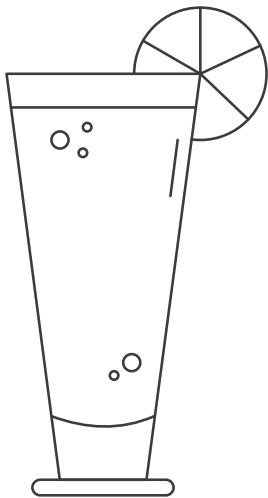
CLASSIC	JALAPEÑO
PEACH	BLUEBERRY
WATERMELON	PASSIONFRUIT
STRAWBERRY	GRAPEFRUIT
RASPBERRY	MANGO
PINEAPPLE	

SIDES

FRESH FRUIT **5 GF**  
BACON OR SAUSAGE **5 GF**  
CHEDDAR GRITS **4 GF**  
TWO FARM FRESH EGGS **3 GF**  
HOUSE CUT FRENCH FRIES **7 GF**  
HOME FRIES **8**  
SWEET POTATO FRIES **8**  
MUFFIN **4**  
TOAST **2**

DESSERT

CLASSIC CRÈME BRÛLÉE **8 GF**  
*Our towering layer cakes are made to share!*  
CHOCOLATE FUDGE CAKE **12**  
CARROT CAKE **13**



# COCKTAILS

<b>SYNDICATE BLOODY MARY</b>	Veggie-infused Watershed Vodka, Bloody Point mix, sausage, cheese, fresh tomato, cucumber, celery, red pepper, and olives with a sidecar of Narragansett <b>13</b>
<b>SALTY DOG</b>	Watershed Vodka and grapefruit juice, salted rim <b>12</b>
<b>BOURBON BRUNCH</b>	Old Forester Signature, Kahlua, cold brew, bacon <b>12</b>
<b>SUNRISE MULE</b>	Watershed Vodka, orange juice, lime, ginger beer, grenadine <b>12</b>
<b>MIMOSA MARGARITA</b>	El Jimador Tequila, licor 43, lime juice, orange juice, <b>12</b>
<b>THE TRIBUNE</b>	Watershed Vodka, fresh brewed iced tea, hibiscus syrup, lemon wheel garnish <b>12</b>
<b>GIN BRAMBLE</b>	Watershed Four Peel Gin, blackberry syrup, lemon juice, fresh blackberry garnish <b>12</b>
<b>SYNDICATE SANGRIA</b>	Seasonal flavors <b>12</b>

# WINE (Glass | Bottle)

## BUBBLES & ROSÉ

<b>LA VITE PROSECCO</b>	<i>Italy</i> <b>8</b>	Bin 10
<b>MINUTY M DE MINUTY ROSE</b>	<i>France</i> <b>8   35</b>	Bin 12
<b>WHITE</b>		
<b>GRAYSON CHARDONNAY</b>	<i>California</i> <b>8   30</b>	Bin 20
<b>FRISK RIESLING</b>	<i>Germany</i> <b>8   30</b>	Bin 21
<b>ENOTRIA MOSCATO</b>	<i>Italy</i> <b>8   30</b>	Bin 22
<b>SEAGLASS PINOT GRIGIO</b>	<i>California</i> <b>8   30</b>	Bin 23
<b>PONGA SAUVIGNON BLANC</b>	<i>New Zealand</i> <b>8   30</b>	Bin 24

## RED

<b>GRAYSON CABERNET SAUVIGNON</b>	<i>California</i> <b>8   30</b>	Bin 30
<b>TOAD HOLLOW MERLOT</b>	<i>California</i> <b>8   30</b>	Bin 31
<b>RODEO RED</b>	<i>Ohio</i> <b>8   30</b>	Bin 32
<b>GHOSTRUNNER</b>	<i>California</i> <b>8   32</b>	Bin 33
<b>SMITH &amp; HOOK CABERNET</b>	<i>California</i> <b>8   32</b>	Bin 34
<b>JOVINO PINOT NOIR</b>	<i>California</i> <b>9   40</b>	Bin 35

# BOTTLE ONLY

## BUBBLES

<b>TOMMASI PROSECCO</b>	<i>Italy</i> <b>35</b>	Bin 40
<b>KILA CAVA</b>	<i>Italy</i> <b>35</b>	Bin 41
<b>AYALA CHAMPAGNE BRUT NATURE</b>	<i>France</i> <b>90</b>	Bin 42

## WHITE

<b>CHATEAU MONTELENA CHARDONNAY</b>	<i>Napa</i> <b>80</b>	Bin 50
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## RED

<b>HONORO VERA GARNACHA CALATAYUD</b>	<i>Napa</i> <b>28</b>	Bin 60
<b>COMPASS PINOT NOIR</b>	<i>California</i> <b>30</b>	Bin 61
<b>OBERON CABERNET</b>	<i>Napa</i> <b>45</b>	Bin 62
<b>HEDGES CMS CABERNET SAUVIGNON</b>	<i>Washington</i> <b>55</b>	Bin 63
<b>BONANNO CABERNET SAUVIGNON</b>	<i>Napa</i> <b>60</b>	Bin 64
<b>SILVER OAK CABERNET SAUVIGNON</b>	<i>Alexander Valley</i> <b>125</b>	Bin 65
<b>JOSEPH PHELPS CABERNET SAUVIGNON</b>	<i>Napa</i> <b>135</b>	Bin 66
<b>CAYMUS</b>	<i>Napa</i> <b>135</b>	Bin 67

# DRAFT BEER

<b>GUINNESS</b>
Dry Stout   4.2%   Dublin, Ireland <b>7</b>
<b>BUD LIGHT</b>
Light Lager   4.2%   St. Louis, MO <b>6</b>
<b>NARRAGANSETT LAGER</b>
Lager   5%   Rochester, NY <b>6</b>
<b>TWENTY ONE BARRELS</b>
Cider   6%   Bradford, OH <b>6</b>
<b>ABITA AMBER</b>
Amber Ale   4.5%   Covington, LA <b>7</b>

<b>OUTERBELT 270</b>
IPA   7%   Carroll, OH <b>7</b>

<b>JACKIE O'S MYSTIC MAMA</b>
IPA   7%   Athens, OH <b>7</b>

<b>BLUE MOON</b>
Wheat   5.4%   Denver, CO <b>6</b>

<b>ROTATING TAP &amp; SEASONAL</b>
Ask server for details

# BOTTLES+CANS

<i>Buckets 5 for</i> <b>18</b>
<b>BUDWEISER 4</b>
<b>BUD LIGHT 4</b>
<b>COORS LIGHT 4</b>
<b>MILLER LITE 4</b>
<b>BUSCH LIGHT 3</b>
<b>YUENGLING 4</b>
<b>HIGH NOON PEACH 4</b>
<b>HIGH NOON PINEAPPLE 4</b>
<b>ATHLETIC BREWING CO</b>
<b>UPSIDE DAWN GOLDEN ALE 4</b>
<b>MICHELOB ULTRA 4</b>

# NA BEVERAGES

<b>CHOCOLATE MILK 4</b>
<b>HOUSE HOT COFFEE 3</b>
<b>MILK 3</b>

<b>SOFT DRINKS</b>
Pepsi   Diet Pepsi   Starry
Dr. Pepper   Mountain Dew
Diet Mountain Dew   Lemonade
Ginger Ale   Iced Tea <b>3.49</b>

<b>HOT TEAS</b>
Green   Earl Grey
Chamomile (caffeine free) <b>3.49</b>

<b>JUICE</b>
Grapefruit   Apple   Cranberry
Orange <b>4</b>

<b>GF = GLUTEN FREE</b>
Please inform us of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Parties of 8 or more are subject to an automatic 18% gratuity.*

## THE SYNDICATE

213 South Main Street  
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SyndicateDowntown.com