



FALL/WINTER

BRUNCH MENU



SHARES

- CHARCUTERIE BOARD FOR 2
- POKE AHI TUNA NACHOS
- HOT POWDERED DOUGHNUTS WITH WARM CHOCOLATE SAUCE
- HANGING BLACK PEPPER CANDIED BACON
- LOADED “SYNDICATE” SKINS
- CANDIED BACON DEVEILED EGGS

Assorted domestic and imported cheeses, meats, fruits, crackers, jams, Saucy Sows sweet pepper mustard **19**

Fried wonton chips, marinated ahi poke, mango pico de gallo, wakame salad, surimi crab, avocado, cilantro, jalapeño, spicy mayo, eel sauce **18**

Warm house fried doughnuts, powdered sugar, chocolate sauce **14**

Brown sugar and black pepper crusted, sweet chili aioli **15 GF**

Cream cheese, parmesan, bacon, chive, pecorino, bourbon BBQ, ranch drizzle **14 GF**

Sweet mustard yolk filling, red pepper marmalade, candied bacon **12**

MAINS

- New!* CINNAMON ROLL FRENCH TOAST
- New!* THE DIRTY BIRDIE
- N.Y. STATE OF MIND
- LOADED BIRRIA BEEF HASH
- ANGRY LOBSTER OMELET
- BREAKFAST FLATBREAD
- BISCUITS & GRAVY
- FRIED GREEN TOMATO BLT & E
- SHRIMP & GRITS
- BACK TO BASICS
- CLASSIC EGGS BENEDICT
- VEGGIE STUFFED OMELETTE
- BIG BAD WET BURRITO
- FRIED CHICKEN & WAFFLES
- HANGOVER BURGER

Three cinnamon rolls, sweet egg wash, cream cheese frosting, maple syrup **21**

Two chicken tenders, biscuits, sausage gravy, two fried eggs, cheddar cheese **22**

Toasted everything bagel, Norwegian smoked salmon, cream cheese, capers, red onion, tomato, side of fruit **18**

Potatoes, peppers, onions, shredded birria beef, queso blanco, mango pico, fried eggs, scallions **24**

Spicy lobster, cream cheese, gochujang sauce **24**

Country gravy, bacon, chorizo, scrambled eggs, cheddar cheese, green onion, buffalo ranch aioli **22**

Buttermilk biscuits & sausage gravy **15** *Add two farm fresh eggs your way on top 5*

Fried green tomatoes, bacon, lettuce, fried egg, toasted sourdough bread, chipotle mayo, house cut fries **17**

Six blackened gulf shrimp, crispy pork belly, cheddar cheese grits, red bell peppers, roasted jalapeños, Alabama white BBQ sauce, pecorino, chives **21 GF**

Two eggs your way, two sausage links, two pieces of bacon, home fries, choice of toast **15**

English muffin, Canadian bacon, poached eggs, hollandaise, home fries **18**

Goat cheese, mushrooms, spinach, onion, red bell peppers, tomatoes, home fries **17 GF**

Flour tortilla, scrambled eggs, chorizo, bacon, potatoes, peppers, onions, cheddar, queso blanco, mango pico de gallo **17**

Belgian vanilla waffle, maple syrup, Alabama white BBQ sauce **22**

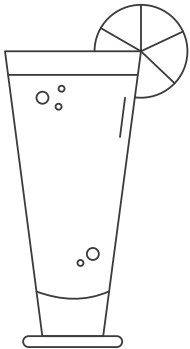
8oz chargrilled burger, brioche bun, cheddar cheese, bacon, lettuce, tomato, onion, fried egg, house cut fries **18**

BUTCHER BLOCK STEAKS & EGGS

High quality chef selected cuts and specs served with two eggs your way, home fries, and choice of toast.

Steak Toppings: Béarnaise **4** | Shrimp Scampi **8** | Oscar Style **8** | Mushroom & Onions **4**
Syndicate Steak Sauce **3** | Frizzled Onions **4** | 7oz South African Lobster Tail **34**

- 8 OZ BARREL CUT FILET MIGNON **49 GF**
- 14 OZ N.Y STRIP **42 GF**
- 14 OZ DELMONICO RIBEYE **44 GF**



FAMOUS MIMOSAS FLIGHTS!

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

- | | |
|------------|--------------|
| CLASSIC | BLUEBERRY |
| PEACH | PASSIONFRUIT |
| WATERMELON | GRAPEFRUIT |
| STRAWBERRY | MANGO |
| RASPBERRY | COCONUT |
| PINEAPPLE | GUAVA |
| JALAPEÑO | PEAR |

KIDS

12 years and younger

- PB&J FRENCH TOAST
- SCRAMBLED EGGS
- CHICKEN & WAFFLES

Powdered sugar, whipped cream, syrup **8**

Two eggs, home fries, bacon or sausage links **9 GF**

Belgian vanilla waffle, fried chicken tenders, maple syrup **9**

SIDES

FRESH FRUIT **5 GF**

BACON OR SAUSAGE **5 GF**

CHEDDAR GRITS **4 GF**

TWO FARM FRESH EGGS **5 GF**

HOUSE CUT FRENCH FRIES **8 GF**

SWEET POTATO FRIES **8**

HOME FRIES **8**

EVERYTHING BAGEL & CREAM CHEESE **5**

TOAST **2**
GF bread options available upon request

DESSERT

HOT POWDERED DOUGHNUTS WITH WARM CHOCOLATE SAUCE **14**

CLASSIC CRÈME BRÛLÉE **8 GF**

New! SHAUNA’S HOMEMADE LAYER CAKES **11**

Choice of:
Chocolate Cake
Carrot Cake
Birthday Cake

COCKTAILS

SYNDICATE BLOODY MARY

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

SMOKED MAPLE OLD FASHIONED

Smoked maple bourbon, nocino, maple syrup, orange bitters, & toasted almond bitters **12**

BOURBON BRUNCH

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

SIGNATURE ESPRESSO MARTINI

Vodka, espresso, nocino, Frangelico, orgeat, caramel syrup, vanilla, toasted almond bitters, and nutmeg **12**

SIGNATURE PALOMA

Tequila Blanco, Aperol, grapefruit juice, lime juice, house made grenadine, and soda water **12**

BRUNCH MARGARITA

Tequila Blanco, orange juice, pineapple juice, lime juice, and house made grenadine **12**

GIN BRAMBLE

Gin, blackberry syrup, lemon juice, fresh blackberry garnish **12**

SYNDICATE SANGRIA

Seasonal flavors **12**

FAKE NEWS

Rotating zero-proof mocktail **7**

WINE (Glass | Bottle)

BUBBLES & ROSÉ

ROSEBLOOD D'ESTOUBLON

France **11** | **40**

Bin 10

LA VITE PROSECCO

Italy **9**

Bin 11

WHITE

PONGA SAUVIGNON BLANC

New Zealand **10** | **32**

Bin 20

FRISK RIESLING

Germany **8** | **30**

Bin 21

PRIMO AMORE MOSCATO

Italy **8** | **30**

Bin 22

SEAGLASS PINOT GRIGIO

California **10** | **32**

Bin 23

GREYSON CHARDONNAY

California **10** | **32**

Bin 24

RED

DECOY MERLOT

Sonoma California **11** | **40**

Bin 30

GRAYSON CABERNET SAUVIGNON

California **9** | **32**

Bin 31

RODEO RED

Ohio **9** | **32**

Bin 32

GHOSTRUNNER

California **10** | **34**

Bin 33

ROBERT MONDOVI PINOT NOIR

California **8** | **30**

Bin 34

BOTTLE ONLY

BUBBLES

TOMMASI PROSECCO

Italy **42**

Bin 40

WHITE

BONANNO CHARDONNAY

Napa **40**

Bin 50

THE PRISONER CHENIN BLANC

California **40**

Bin 51

KENDALL JACKSON CHARDONNAY

California **45**

Bin 52

RED

RODNEY STRONG CABERNET

Sonoma **45**

Bin 60

THE PRISONER RED BLEND

Napa **65**

Bin 61

HEDGES CMS CABERNET SAUVIGNON

Washington **55**

Bin 62

SILVER OAK CABERNET SAUVIGNON

Alexander Valley **135**

Bin 63

JOSEPH PHELPS CABERNET SAUVIGNON

Napa **135**

Bin 64

CAYMUS VINEYARDS CABERNET SAUVIGNON

Napa **150**

Bin 65

HAPPY HOUR EVERY THURSDAY & FRIDAY, 4:00–5:00PM
HALF-PRICED BEER, WINE, COCKTAILS, AND APPETIZERS

Interested in hosting a private party with us or having us cater your next event? Visit syndicatedowntown.com to learn more.

DRAFT BEER

GUINNESS

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

MICHELOB ULTRA

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

GARAGE BEER

Light Lager | 4% | OH **6**

ABITA AMBER

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

KENTUCKY BOURBON BARREL ALE

Strong Ale | 8.2% | KY **8**

JACKIE O'S MYSTIC MAMA

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

BLUE MOON

Wheat | 5.4% | Denver, CO **6**

ROTATING SEASONAL TAP

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

SURFSIDE 6

RHINEGEIST GHOST HAZE HAZY IPA (N/A) 5

RHINEGEIST GHOST PILS (N/A) 5

MICHELOB ULTRA 4

MODELO 5

N/A BEVERAGES

CHOCOLATE MILK 4

HOUSE HOT COFFEE 3

MILK 3

SOFT DRINKS

Pepsi | Diet Pepsi | Starry
Dr. Pepper | Mountain Dew
Diet Mountain Dew | Lemonade
Ginger Ale | Iced Tea **3.49**

HOT TEAS

Green | Earl Grey
Chamomile (caffeine free) **3.49**

JUICE

Grapefruit | Apple | Cranberry
Orange **4**

GF = GLUTEN FREE VG = VEGAN

The following major food allergens may be used as ingredients in this facility: Milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients. We do not maintain a completely gluten-free kitchen; cross contamination may occur. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

THE
SYNDICATE
KITCHEN + BAR

213 South Main Street
Bellefontaine, OH 43311

f X @ ▶

[SyndicateDowntown.com](https://syndicatedowntown.com)