

BRUNCH MENU



SHARES

CHARCUTERIE BOARD FOR 2

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

POKE AHI TUNA NACHOS

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

HOT POWDERED DOUGHNUTS WITH WARM CHOCOLATE SAUCE

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

HANGING BLACK PEPPER CANDIED BACON

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

LOADED "SYNDICATE" SKINS CANDIED BACON DEVILED EGGS

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

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

New! THE DIRTY BIRDIE

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

N.Y. STATE OF MIND

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

LOADED BIRRIA BEEF HASH

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

ANGRY LOBSTER OMELET

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

BREAKFAST FLATBREAD

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

BISCUITS & GRAVY

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

FRIED GREEN TOMATO BLT & E

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

SHRIMP & GRITS

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

BACK TO BASICS

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

CLASSIC EGGS BENEDICT

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

VEGGIE STUFFED OMELETTE

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

BIG BAD WET BURRITO

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

FRIED CHICKEN & WAFFLES

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

HANGOVER BURGER

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

BUTCHER BLOCK STEAKS & EGGS

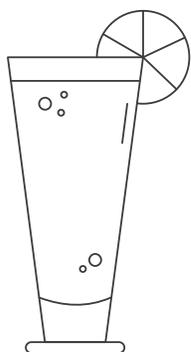
High quality chef selected cuts and specs served with two eggs your way, home fries, and choice of toast.

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 RIBEYE 44 GF



FAMOUS MIMOSAS FLIGHTS!

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

CLASSIC
PEACH
WATERMELON
STRAWBERRY
RASPBERRY
PINEAPPLE
JALAPEÑO

BLUEBERRY
PASSIONFRUIT
GRAPEFRUIT
MANGO
COCONUT
GUAVA
PEAR

KIDS

12 years and younger

PB&J FRENCH TOAST

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

SCRAMBLED EGGS

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

CHICKEN & WAFFLES

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 FAKE NEWS

Seasonal flavors **12**
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



SyndicateDowntown.com