

## Shares

### CHARCUTERIE BOARD

Assorted Domestic and Imported Cheeses, Meats, Fruits, Crackers, Jam, Saucy Sows Sweet Pepper Mustard **19** | Sub Veggies for Crackers **GF**

### HANGING BACON

Brown Sugar and Black Pepper Crusted, Tangy Pub Sauce **15** **GF**

### DEVILED EGGS

Sweet Mustard Yolk Filling, Red Pepper Marmalade, Candied Bacon, Fresh Cracked Pepper, and Chives **13** **GF**

### POKE AHI TUNA NACHOS

Fried Wonton Chips, Marinated Ahi Poke, Mango Pico de Gallo, Wakame Salad, Surimi Crab, Avocado, Jalapeño, Spicy Mayo, Eel Sauce **18**

### BOOM BOOM SHRIMP

Fried Popcorn Shrimp tossed in a House Made Sweet and Spicy Boom Boom Sauce Served on a bed of Lettuce **15**

### LOADED POTATO SKINS

Cream Cheese, Parmesan, Bacon, Chives, Pecorino, Honey BBQ, Ranch Drizzle **14** **GF**

### HOT POWDERED DOUGHNUTS WITH WARM CHOCOLATE SAUCE

Warm House Fried Doughnuts, Powdered Sugar, Chocolate Sauce **14**

### FRESH BAKED MONKEY BREAD

Buttery Sweet Sticky Cinnamon Bread served in a hot skillet with Icing and Fruit on the side **12**

### STEAK TACOS

Three Flour Tortillas stuffed with 10 oz. of Sirloin Steak, Scrambled Eggs, and House Made Chimichurri **25**

## STEAK AND Eggs

High Quality Chef Selected Cuts and Specs, served with Two Eggs Your Way, Home Fries, and Choice of Toast.

**STEAK TOPPINGS** Sautéed Mushrooms **4**, Sautéed Onions **4**, Béarnaise **4**, Shrimp Scampi **8**

**8 OZ FILET (MARKET PRICE)** **GF**

**14 OZ RIBEYE** **45** **GF**

**10 OZ SIRLOIN** **35** **GF**



## Main Event

### THE DIRTY BIRDIE

Two Hand Breaded Chicken Tenders, Biscuits, Sausage Gravy, Two Sunny Side Up Eggs, Cheddar Cheese **22**

### FRIED CHICKEN & WAFFLES

Hand Breaded Chicken and a Belgian Vanilla Waffle Drizzled with Alabama White BBQ Sauce. Served with Maple Syrup on the side **22** *Try it drizzled with Hot Honey!*

### HANGOVER BURGER

8oz Chargrilled Burger served with Cheddar Cheese, Bacon, Lettuce, Tomato, Onion, and a fried Egg on Brioche Bun. Served with Shoestring Fries **18**

### BISCUITS & GRAVY

Buttermilk Biscuits and Sausage Gravy **15** *Add Two Farm Fresh Eggs Your Way on top 5*

### BREAKFAST FLATBREAD

Sausage Gravy, Bacon, Chorizo, Scrambled Eggs, Cheddar Cheese, Green Onion, Buffalo Ranch Aioli **22**

### 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**

### SHRIMP & GRITS

Six Blackened Gulf Shrimp, Crispy Pork Belly, Cheddar Cheese Grits, Red Bell Peppers, Roasted Jalapeños, Alabama White BBQ Sauce, Pecorino, Chives **23** **GF**

### BACON EGG & CHEESE MUFFIN

English Muffin piled with Thick Cut Bacon, One Egg Cooked Your Way, and Cheddar Cheese served with Fresh Fruit and Breakfast Potatoes **17**

### CORNFLAKE FRENCH TOAST

Two deep fried slices of Brioche Bread dipped in Cinnamon Egg Wash and Corn Flakes topped with Whipped Topping, Strawberries, and Powdered Sugar. Served with Maple Syrup on the side **17**

### STUFFED OMELETTE

Mushroom, Spinach, Onion, Tomato, Red Pepper, and shredded Cheddar Cheese stuffed in a Fluffy Egg Omelette with your with your choice of Bacon, Sausage, Chorizo, or Canadian Bacon served with Home Fries **18** | Remove Protein **V**

### HAM & CHEESE QUICHE

A Savory Egg Pie with Ham and Cheese baked in a Hash Brown Crust, served with a House Made Muffin and Fresh Fruit **17**

### THE BIG BAD BURRITO

Flour Tortilla, Scrambled Eggs, Chorizo, Bacon, Potatoes, Peppers, Onions, Cheddar, Queso Blanco, Mango Pico de Gallo **17**

### HEIRLOOM BLT

Sourdough Toast piled with Bacon, fresh Heirloom Tomatoes, Lettuce, and Sriracha Mayo. Served with Shoestring Fries **16**

### CHICKEN BITES

Hand Breaded Chicken served with Shoestring Fries, Sweet Chili Slaw, and House Made Pub Sauce **16**

### VEGGIE BURGER

Crispy deep fried Sweet Potato Patty served on a Brioche Bun, Avocado, pickled Red Onion, Cheddar Cheese, and Sriracha Mayo. Served with Shoestring Fries **15** **V** **VG**

### HOT HONEY FRIED CHICKEN SANDWICH

Hand Breaded Chicken Breast deep fried and Tossed in House Hot Honey Sauce on a Brioche Bun with Pickles and Sweet Chili Slaw, served with Shoestring Fries **17**

## KIDS Menu

12 Years and Younger.

### CHICKEN BITES

Hand Breaded Chicken Bites served with Shoestring Fries and Ketchup **9**

### WAFFLE

Powdered Sugar, Whipped Cream, Maple Syrup on the side **8**

### FRENCH TOAST

Powdered Sugar, Whipped Cream, Maple Syrup on the side **8**

### SCRAMBLED EGGS

Two Eggs, Home Fries, Bacon or Sausage Links **9** **GF**

## Sides

Home Fries **8** **V** | Bacon or Sausage **5** **GF**

Waffle **5** **V** | Fresh Fruit **5** **GF** **V**

Cheddar Grits **4** **GF** **V**

Two Farm Fresh Eggs **5** **GF**

Fresh Muffin **5** | Shoestring Fries **8** **V**

Toast **2** **V** **GF** available

Carrot Fries **8** **GF** **V**



## 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

## The Morning Buzz

### SYNDICATE BLOODY MARY

Veggie-Infused Watershed Vodka, House Bloody Mix, Sausage, Cheese, fresh Tomato, Cucumber, Celery, Red Pepper, and Olives with a Sidecar of Garage Beer **13**

### SMOKED MAPLE OLD FASHIONED

Smoked Maple Bourbon, Nocino, Maple Syrup, Orange Bitters, and toasted Almond Bitters **12**

### BOURBON BRUNCH

Old Forester Signature, Kahlua, Cold Brew, Bacon **12**

### GIN BRAMBLE

Gin, Blackberry Syrup, Lemon Juice, Fresh Blackberry Garnish **12**

### 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**

### SYNDICATE SANGRIA

Seasonal Flavors **12**

## Wine

### BUBBLES

**ROSEBLOOD D'ESTOUBLON** France  
Glass **11** | Bottle **40**

**LA VITE PROSECCO** Italy  
Glass **9**

### WHITE

**PONGA SAUVIGNON BLANC** New Zealand  
Glass **10** | Bottle **32**

**FRISK RIESLING** Germany  
Glass **8** | Bottle **30**

**PRIMO AMORE MOSCATO** Italy  
Glass **8** | Bottle **30**

**SEAGLASS PINOT GRIGIO** California  
Glass **10** | Bottle **32**

**GREYSON CHARDONNAY** California  
Glass **10** | Bottle **32**

### RED

**DECOY MERLOT SONOMA** California  
Glass **11** | Bottle **40**

**GRAYSON CABERNET SAUVIGNON**  
California  
Glass **9** | Bottle **32**

**RODEO RED** Ohio  
Glass **9** | Bottle **32**

**GHOSTRUNNER** California  
Glass **10** | Bottle **34**

**ROBERT MONDOVI PINOT NOIR** Napa  
Glass **8** | Bottle **30**

## Bottle Only

### BUBBLES

**TOMMASI PROSECCO**  
Italy **42**

### WHITE

**BONANNO CHARDONNAY**  
Napa **40**

**THE PRISONER CHENIN BLANC**  
California **40**

**KENDALL JACKSON CHARDONNAY**  
California **45**

### RED

**RODNEY STRONG CABERNET**  
Sonoma **45**

**THE PRISONER RED BLEND**  
Napa **65**

**HEDGES CMS CABERNET SAUVIGNON**  
Washington **55**

**SILVER OAK CABERNET SAUVIGNON**  
Alexander Valley **135**

**JOSEPH PHELPS CABERNET SAUVIGNON**  
Napa **135**

**CAYMUS VINEYARDS  
CABERNET SAUVIGNON**  
Napa **150**

## Mocktails

### STRAWBERRY CUCUMBER FIZZ

Strawberries and Cucumber with Lemonade and Soda Water **6**

### FOJITO

Lemonade, Simple Syrup, Lime Juice and Mint topped with Soda Water **6**

### ELDERFLOWER SPRITZ

Lychee Syrup, Cranberry Juice and Lime Juice topped with Soda Water **6**

## Draft Beer

### GUINNESS

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

### MICHELOB ULTRA

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

### GARAGE BEER

Light Lager | 6% | 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**

## Bottles & Cans

**BUCKETS 5 for 20**

**BUDWEISER 4**

**BUD LIGHT 4**

**COORS LIGHT 4**

**MILLER LITE 4**

**BUSCH LIGHT 3**

**YUENGLING 4**

**RHINEGEIST GHOST HAZE IPA (N/A) 5**

**RHINEGEIST GHOST PILS (N/A) 5**

**MICHELOB ULTRA 4**

**MODELO 5**

**HIGH NOON (PEACH OR PINEAPPLE) 5**

## Drinks

**CHOCOLATE MILK 4 | MILK 3**  
**HOUSE HOT COFFEE 3**

**SOFT DRINKS** Pepsi, Diet Pepsi, Starry Dr. Pepper, Mountain Dew, Diet Mountain Dew, Lemonade, Ginger Ale, Iced Tea **3.49** (Free Refills)

**HOT TEA** Green, Earl Grey, or Chamomile (Caffeine Free) **3.49**

**JUICE** Grapefruit, Apple, Cranberry, Orange **4**

## EVERY Thursday

**HAPPY HOUR 4-6 PM**

Half-Priced Draft Beer, Wine, and Seasonal Cocktails

**EARLY DINING 4-6 PM**

Your choice of Salad, Pasta, and Dessert for **24.99**

**KIDS EAT FOR 4.99 WITH PURCHASE OF ADULT ENTRÉE**

## EVERY Friday

**HAPPY HOUR 4-6 PM**

Half-Priced Draft Beer, Wine, and Seasonal Cocktails

**EARLY DINING 4-6 PM**

Your choice of Salad, Pasta, and Dessert for **24.99**

**GF** GLUTEN FREE **VG** VEGAN **V** VEGETARIAN

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.

Interested in hosting a private party with us or having us cater your next event?  
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## Spirits

### AND BOURBON



View Our  
**ENTERTAINMENT  
SCHEDULE**

