

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**

REAL
GOOD
Grub

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**

BRUNCH
AND
Bubbly

FAMOUS MIMOSA 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

Tito's Handmade Vodka, Syndicate's Signature Bloody Mary Mix, Loaded Bloody Skewer, and a sidecar of Garage Beer **13**

BOURBON BRUNCH

Old Forester Bourbon, Kahlua, Espresso, Local Maple Syrup + Bacon **12**

ESPRESSO MARTINI

Tito's Handmade Vodka, Espresso, Kahlua **12**
Add Baileys Irish Cream 2

SIGNATURE PALOMA

21 Seeds Valencia Orange Tequila Blanco, Fresh Grapefruit, Lime, Topped with Soda **12**

SYNDICATE SANGRIA

Seasonal Flavors **12**

Wine

Reds

PINOT NOIR

ROBERT MONDAVI Napa Valley
Glass **7** | Bottle **21**

GREENWING Willamette Valley
Glass **12** | Bottle **36**

ZAC BROWN UNCAGED Sonoma County
Bottle **30**

NAPA CELLARS Napa Valley
Bottle **50**

FLOWERS Sonoma County
Bottle **90**

CABERNET SAUVIGNON

UNKNOWN AUTHOR California
Glass **7** | Bottle **21**

JOEL GOTT California
Glass **10** | Bottle **30**

RODNEY STRONG Sonoma County
Bottle **34**

DAOU VINEYARDS Paso Robles
Bottle **44**

CAYMUS VINEYARDS Napa Valley
Bottle **150**

MERLOT

JOSH CELLARS California
Glass **7** | Bottle **21**

DECOY Sonoma County
Glass **12** | Bottle **36**

J. LOHR Paso Robles
Bottle **38**

DUCKHORN Napa Valley
Bottle **98**

RED BLENDS

RODEO RED Versailles
Glass **8** | Bottle **24**

THE PRISONER Napa Valley
Bottle **77**

Whites

CHARDONNAY

UNKNOWN AUTHOR Monterey County
Glass **7** | Bottle **21**

KENDALL JACKSON Santa Maria Valley
Glass **12** | Bottle **36**

DAOU VINEYARDS Paso Robles
Bottle **60**

SAUVIGNON BLANC

JOEL GOTT "LIGHT BUBBLES" California
Glass **10** | Bottle **30**

KIM CRAWFORD
Marlborough, New Zealand
Glass **11** | Bottle **33**

OYSTER BAY Marlborough, New Zealand
Bottle **42**

RIESLING

DR. LOOSEN Germany
Glass **9** | Bottle **27**

WENTE VINEYARDS Arroyo Seco
Glass **13** | Bottle **39**

PINOT GRIGIO

JOSH CELLARS Washington
Glass **10** | Bottle **30**

JOEL GOTT Oregon
Glass **11** | Bottle **33**

J VINEYARDS Russian River Valley
Bottle **36**

MOSCATO

CASTELLO DEL POGGIO Piedmont
Glass **8** | Bottle **24**

CERETTO MOSCATO D'ASTI Piedmont
Bottle **40**

Bubbly & Sparkling

LA VITE PROSECCO Italy
Glass **9**

LA MARCA Veneto, Italy
Glass **12** | Bottle **36**

BIELER PÈRE ET FILS ROSÉ Provence
Glass **10** | Bottle **30**

VEUVE CLICQUOT France
Bottle **150**

Mocktails

STRAWBERRY CUCUMBER FIZZ

Fresh Strawberries + Cucumber, Lemonade, Topped with Soda **6**

FOJITO

Lemonade, House Simple, Fresh Lime + Mint, Topped with Soda **6**

ELDERFLOWER SPRITZ

Lychee, Cranberry, Fresh Lime, Topped with Soda **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**

ALWAYS A
GOOD
Time

EVERY Thursday & 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**

THURSDAYS KIDS EAT FOR 4.99 WITH PURCHASE OF ADULT ENTRÉE

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.

Spirits

AND BOURBON



View Our
**ENTERTAINMENT
SCHEDULE**

