THE SYNDICATE
KITCHEN + BAR

BRUNCH *Menu*

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

HOT SUGARED DOUGHNUTS
Warm House Fried Doughnuts, Sugar, served with warm 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***

BOOM BOOM SHRIMP TACOS
Three Flour Tortillas stuffed Fried Popcorn Shrimp tossed in a House Made Sweet and Spicy Boom Boom Sauce, topped with Coleslaw and Pickled Red Onions ***16***

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

AVOCADO CAPRESE TOAST
Toasted Italian Bread topped with smashed Avocado, Roma Tomatoes, Fresh Mozzarella, Balsamic Glaze and Everything Bagel Seasoning ***13***
Try it with Two Farm Fresh Eggs or Bacon!

THE DIRTY BIRDIE
Hand Breaded Chicken Bites, Biscuits, Sausage Gravy, Two Sunny Side Up Eggs, Cheddar Cheese, Green Onion ***22***

FRIED CHICKEN & WAFFLES
Hand Breaded Chicken Bites and a Belgian Vanilla Waffle drizzled with Alabama White BBQ Sauce and Green Onions, topped with powdered sugar. Served with Maple Syrup on the side ***22***

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***

8 OZ FILET (MARKET PRICE)

14 OZ RIBEYE *45*

10 OZ SIRLOIN *35*

REAL GOOD Grub

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 topped with Green Onion
Whole ***15*** | Half ***8***
Add Two Farm Fresh Eggs Your Way on top 5

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***
Add fried green tomatoes 5

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

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***

SYNDICATE OMELETTE
Shredded Cheddar Cheese stuffed in a Fluffy Egg Omelette with your choice of Bacon, Sausage, or Canadian Bacon served with Home Fries ***16***

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***
Try it smothered in gravy 4

THE BIG BAD BURRITO
Scrambled Eggs, Sausage, Bacon, Potatoes, Peppers, Green Onions, Onions, and Cheddar Cheese stuffed inside a Flour Tortilla topped with Sausage Gravy and Green Onion ***17***

FRIED GREEN TOMATO BLT
Sourdough Toast piled with Bacon, Fried Green 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***

KIDS *Menu*

12 Years and Younger.

CHICKEN BITES
Hand Breaded Chicken Bites served with Shoestring Fries ***10***

WAFFLE
Powdered Sugar, Whipped Cream, Maple Syrup on the side ***10***

CORNFLAKE FRENCH TOAST
Powdered Sugar, Whipped Cream, Maple Syrup on the side ***10***

SCRAMBLED EGGS
Two Eggs, Home Fries, Bacon or Sausage Links ***10***

Sides

Home Fries ***8*** | Waffle ***5***
Bacon or Sausage ***5***
Fried Green Tomatoes ***8***
Cheddar Grits ***4***
Two Farm Fresh Eggs ***5***
Fresh Muffin ***5*** | Shoestring Fries ***8***
Toast ***2*** | Fresh Fruit ***5***

BRUNCH AND *Bubbly*

FAMOUS MIMOSA *Flights!*

Individual Mimosas ***8***
Make it a Flight with (4) 5oz Pours for ***24***

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

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

CHERRY VANILLA CREAM SODA
Dr Pepper, House Grenadine, Vanilla, Cream & Maraschino Cherries ***8***

CRIMSON FIZZ
Pomegranate, Cranberry, Fresh Lime & Ginger Ale ***8***

GRAPEFRUIT REFRESHER
Fresh Grapefruit, Lemon, Mint & Soda ***8***

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% | Columbus, OH ***6***

NEW BELGIUM FAT TIRE
Amber Ale | 4.5% | Covington, LA ***7***

FAT HEADS HEAD HUNTER
IPA / 7.5% / North Olmsted OH ***7***

ANGRY ORCHARD CRISP APPLE
Hard Cider / 5% / Walden NY ***6***

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

ROTATING SEASONAL ***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 ***3.95*** *(Free Refills)*

HOT TEA Green, Earl Grey, or Chamomile *(Caffeine Free)* ***3.95***

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

ALWAYS A GOOD Time

NEW Happy Hour!

THURSDAY, FRIDAY & SATURDAY 4–6 PM

Drafts ***3*** | Wine Pours ***5*** | Shareables & Seasonal Cocktails ***10***

THURSDAYS KIDS EAT FOR 4.99 WITH PURCHASE OF ADULT ENTRÉE

Spirits AND BOURBON

HIGH SPIRITS Only

View Our ENTERTAINMENT SCHEDULE

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.