

BREAKFAST

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Served until 10:30 AM

OUR FAVORITES

#1 Two Eggs Any Style

choice of sausage, canadian bacon, or bacon, choice of toast & home fries

#2 Three Eggs Any Style with Sausage Gravy

choice of sausage, canadian bacon, or bacon, house made sausage gravy, choice of toast & home fries

#3 Omelet Plate

crispy bacon, diced avocado, fresh tomato, arugula, choice of toast & home fries

#4 Pulled Pork Burrito

scrambled eggs, cheddar cheese, fresh cilantro, sliced scallions, hot sauce & home fries

CLASSICS

Breakfast Sandwich

choice of canadian or crispy bacon, scrambled eggs, cheddar cheese, & hot sauce on a toasted challah bun, served with home fries

Veggie Egg White Sandwich

scrambled eggs, feta cheese, tomato, red onion, greek yogurt, & arugula on a toasted challah bun, served with a fruit cup

Biscuits & Gravy

house made sausage gravy, toasted buttermilk biscuits, cheddar cheese, bacon, scallions & sunny side up eggs

Buttermilk Pancakes

3 large fluffy buttermilk pancakes with fresh strawberries, 100% pure maple syrup & crispy bacon or sausage

Greek Yogurt & Organic Granola

Greek plain yogurt with honey, fresh fruit & organic granola

Bowl of Seasonal Fruit Mix

Choice of Toast with Butter & Jelly

multigrain, rye, sourdough, english muffin, or buttermilk biscuit

Toasted Bagel & Cream Cheese

choice of plain or everything bagel



FOOD YOU CAN TRUST!

At Bar Symon, we strive to use only the freshest, most responsible ingredients.

BEEF

Our burgers are crafted from humanely raised beef that has never received antibiotics or added hormones.

BREAD

Our artisanal buns and bread are baked with organic, unbleached, non-bromated flour.

SEAFOOD

We offer seafood from only well-managed, sustainable fisheries.

CHICKEN

We only serve vegetarian-fed chicken that has never received antibiotics and use cage-free eggs.

We continue to take great pride in, and place great importance on our mission to serve "Food You Can Trust."



Ask about our selection of autographed Michael Symon books!

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Please notify your server of any food allergies or dietary restrictions.

BAR SYMON

CLE
Cleveland, OH
Concourse C

BEER

* * * * *

OHIO CRAFT ON TAP

ABV

Market Garden Brewing, Prosperity Wheat Hefeweizen, Cleveland, OH	6.0%
Saucy Brew Works, Habituale Kölsch, Cleveland, OH	5.3%
Rhinegeist Brewery, Cheetah Golden Lager, Cincinnati, OH	4.8%
Great Lakes Brewing, Dortmund Gold Dortmunder Lager, Cleveland, OH	5.8%
Sibling Revelry Brewing, Rowan's Red Irish Ale, Westlake, OH	6.1%
Platform Beer Company, Symon Says Haze Brewed Exclusively for Michael Symon Restaurants New England IPA, Cleveland, OH	7.0%
The Brew Kettle, White Rajah American IPA, Strongsville, OH	6.8%
Fat Head's Brewing, Head Hunter American IPA, North Olmstead, OH	7.5%
Jackie O's Brewery, Mystic Mama American IPA, Athens OH	6.8%
Masthead Brewing, Coffee Stout American Stout, Cleveland OH	7%
CLE Craft, Rotating Selection A Rotating Selection of our Favorite Cleveland Brews Please Ask Your Server for Details	
Ohio Craft, Rotating Selection A Rotating Selection of our Favorite Ohio Brews Please Ask Your Server for Details	

DOMESTIC & IMPORTS ON TAP

ABV

Bud Light, American Light Lager	4.2%
Stella Artois Euro Pale Lager, Belgium	5%

All draft beer is available in small, large,
or four beer flight for \$13, unless otherwise noted.
*Gluten free/gluten removed.

Please ask your server about additional/seasonal
bottle and can beer selections

All menu items are subject to change based on availability.

WINE

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SPARKLING WINE

Gratien Meyer, Brut
Loire Valley, France

WHITE & ROSÉ

Sacha Lichine,
"Single Blend" - Rosé
Languedoc-Roussillon, France

Hopler
Gruner Veltliner
Burgenland, Austria

Candoni de Zan
Pinot Grigio
Veneto, Italy

Martin's Rake
Sauvignon Blanc
Marlborough, New Zealand

Dr. Pauly
"Noble House", Riesling
Mosel, Germany

Matthew Fritz
Chardonnay
Alexander Valley, California

Talbot, "Kali Hart"
Chardonnay
Santa Lucia Highlands, California

All wine by the glass is available in small or large pour.

RED

Waipara Hills
Pinot Noir
Central Otago, New Zealand

J Vineyards
Pinot Noir
Monterey/Sonoma/
Santa Barbara County, California

Maison Chapoutier,
"Belleruche"
Côtes du Rhône
Southern Rhone Valley, France

Ergo, "Rojo"
Tempranillo/Garnacha
Rioja, Spain

Feudo Zirtari
Nero d'Avola/Syrah
Sicily, Italy

Drumheller,
Cabernet Sauvignon
Columbia Valley, Washington

Justin Vineyards
Cabernet Sauvignon
Paso Robles, California

AMERICAN CRAFT ON TAP

ABV

Down East Cider House, Original Cider * Cider, Boston, MA	5%
Revolution Brewing, Pils German Pilsener, Chicago, IL	5.5%
Bell's Brewery, Two Hearted American IPA, Kalamazoo, MI	7%
North Coast Brewing, Prangster Belgian Strong Pale Ale, Fort Bragg, CA	7.6%
Jolly Pumpkin Artisan Ales, Bam Bière Belgian Saison, Dexter, MI	4.5%
Victory Brewing, Sour Monkey American Wild Ale, Downingtown PA	9.5%
Founders Brewing Co., Breakfast Stout American Imperial Stout, Grand Rapids, MI	8.3%
3 Floyds Brewing, Rotating Selection Please Ask Your Server for Details	
American Craft, Rotating Selection A Rotating Selection of our Favorite American Craft Brews Please Ask Your Server for Details	
Seasonal/Specialty, Rotating Selection A Rotating Selection of Seasonal and Specialty Craft Brews Please Ask Your Server for Details	

BOTTLES

ABV

Fat Head's Brewing, Bumbleberry Fruit Beer, North Olmsted, OH	5.3%
Blue Moon, Witbier	5.4%
Widmer Brewing, Omission Pale* American Pale Ale, Portland, OR	5.8%
Corona Extra, Pale Lager, Mexico	4.6%
Budweiser, 16oz Aluminum Bottle, American Lager	4.5%
Bud Light, 16oz Aluminum Bottle, American Lager	4.2%
Coors Light, 16oz Aluminum Bottle, American Light Lager	4.2%
Miller Lite, 16oz Aluminum Bottle, American Light Lager	4.1%
Michelob Ultra, 16oz Aluminum Bottle, American Light Lager	4.2%
O'Douls, Non-Alcoholic	N/A

CANS

ABV

Pabst Blue Ribbon 16oz American Lager	4.7%
Guinness, Draught 14.9oz Irish Dry Stout, Ireland	4.2%
Founders Brewing, All Day IPA Session IPA, Grand Rapids, MI	4.7%

SPECIALTY COCKTAILS

Rosemary Maple Bourbon Sour
Jim Beam Bourbon, rosemary maple syrup,
house made sours

Michael's Manhattan
Knob Creek Bourbon, Cocchi Vermouth Rosso di Torino,
Angostura Bitters, Amarena Cherry

Michael's Mule
Boyd & Blair Potato Vodka, honey syrup,
fresh lime juice, Ginger Beer

Bar Symon Bloody
Boyd & Blair Potato Vodka, house made bloody mix,
blue cheese stuffed olives

Five O'clock Somewhere
Watershed "Four Peel" Ohio Gin, St. Germaine
Elderflower Liqueur, fresh lemon juice

Mile High Margarita
Patrón Silver 100% Blue Agave Tequila,
Grand Marnier, house made sours, lime zest salt rim

Mimosa or Belini
Gratien Meyer Brut sparkling wine with your choice
of fresh orange juice or peach nectar

LUNCH AND DINNER



CLE
Cleveland, OH
Concourse C

10:30am until close



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BEVERAGES

Pepsi

Diet Pepsi

Sprite

Ginger Ale

Dr Pepper

Mtn Dew

Orange Soda

Bottled Sioux City Sarsaparilla

Freshly Brewed Coffee

Unsweetened Iced Tea

House Made Lemonade

Assorted Juices

Ask about our selection of autographed Michael Symon books!

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Bar Symon CLE 10/18/18

STARTERS

Crispy Chicken Wings

1.5# all natural chicken, choice of mild, spicy or dry rub served with house made blue cheese dressing & celery sticks

House Made Guacamole

fresh avocado, lime, cilantro & potato chips

Beer Battered Onion Rings

house made sriracha mayo dipping sauce

LOLA FRIES

Rosemary

fresh chopped rosemary

Poutine

house made sausage gravy, cheddar cheese curds & scallions

SALADS

(all salads are tossed to order)

Caesar

romaine, radicchio, garlic croutons, shaved parmesan cheese & caesar dressing

Cobb

romaine, radicchio, grilled chicken, hard boiled egg, avocado, crispy bacon, cherry tomato, crumbled blue cheese, red onion & mustard vinaigrette

Chickpea

chickpeas, romaine, radicchio, arugula, roasted red pepper, red onion, cucumber, feta cheese & red wine vinaigrette

Add a Veggie Burger Patty to any Salad

Add a Beef Burger Patty, Turkey Burger Patty, or Chicken to any Salad

Add an Impossible Burger Patty to any Salad

BURGERS

Bacon Cheese

thick cut bacon, choice of cheese, romaine, red onion & tomato on a challah bun

Lola

thick cut bacon, cheddar cheese, sunny side up egg & pickled red onion on a challah bun

Gobbler

turkey burger, guacamole, swiss cheese, romaine, red onion, tomato & house made sriracha mayo on a challah bun

Pierogies & Kielbasa

potato & aged cheddar pierogi, grilled kielbasa, griddled onions & mustard sour cream

Beanless Chili

house made chili with cheddar cheese, scallions & sour cream

Tomato Soup

house made soup with blue cheese & chives

Parmesan

grated parmesan & fresh chopped rosemary

Pulled Pork

cheddar gravy, vinegar pulled pork & chopped jalapeños

Big Blue

romaine, radicchio, crispy bacon, tomato, avocado, red onion, crumbled blue cheese & creamy blue cheese dressing

Greek

romaine, radicchio, arugula, fresh tomato, red onion, cucumber, feta cheese, kalamata olives & red wine dill vinaigrette

Simple

romaine, radicchio, cucumber, cherry tomato & red wine vinaigrette

Fat Doug

pastrami, swiss cheese, coleslaw & bertman's mustard on a challah bun

Veggie

organic adzuki bean veggie burger, romaine, sliced tomato, sliced red onion, dill pickles on a challah bun

Fun Guy

griddled mushrooms, caramelized onions, blue cheese & arugula on a challah bun

The Impossible Burger

A delicious burger for meat-lovers made from simple, all-natural, plant based ingredients.
*The Impossible Burger contains no animal products; it does contain gluten and soy.

Thin Lizzy - made with the Impossible Burger*

griddled onions, mayo, dill pickles,
cheddar cheese

Add Rosemary Fries

Add Onion Rings

Add a Side Simple Salad

Gluten Free Buns available

Add a Beef Burger or Turkey Burger Patty

Add an Impossible Burger Patty

Add a Veggie Patty

SANDWICHES/PLATTERS

Smoked Pastrami

swiss cheese, saurkraut & dijon mustard on rye bread

Turkey Sandwich

swiss cheese, thick cut bacon, arugula, red onion, tomato & dijon mustard on sourdough bread

Smoked Turkey Rachel

swiss cheese, coleslaw, russian dressing & dill pickles on rye bread

Grilled Chicken Breast

swiss cheese, guacamole, cilantro leaves, red onion & tomato on sourdough bread

Grilled Cheese

cheddar cheese, roasted peppers & arugula on sourdough bread

Battered Fish

american cheese, creamy coleslaw, dill pickles, house made sriracha mayonnaise, served on toasted challah bun

Beer Battered Fish Platter

coleslaw, rosemary fries, house made tartar sauce, lemon

Pulled Pork

Michael's coffee bbq sauce, coleslaw & dill pickles on a challah bun

Polish Boy

grilled kielbasa, rosemary fries, coleslaw & shasha sauce on a hoagie roll

DESSERTS

please ask your server about our selection of desserts

BEER

OHIO CRAFT ON TAP

Market Garden Brewing, Prosperity Wheat Hefeweizen, Cleveland, OH	ABV 6.0%	
Saucy Brew Works, Habituale Kölsch, Cleveland, OH	5.3%	
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WINE

RED

Waipara Hills - Pinot Noir
Central Otago, New Zealand
brambly red fruits with enticing earthy and chocolate tones, followed by rich sweet fruit, great texture and an elegant structure.

J Vineyards - Pinot Noir
Monterey/Sonoma/Santa Barbara County, California
aromatic notes of exotic spice, cherry preserves and black tea. The palate is plush, jammy and ripe with flavors of spicy black pepper, cola and plum.

Maison Chapoutier, "Belleruche" - Côtes du Rhône
Southern Rhone Valley, France
grenache, syrah, and morvedre perfectly blended and balanced with robust notes of red fruits, liquorice, and black pepper

Ergo, "Rojo" - Tempranillo/Garnacha
Rioja, Spain
a medium bodied and juicy red highlighted by subtle spice, red fruit aromas and earthy tones.

Feudo Zirtari - Nero d'Avola/Syrah
Sicily, Italy
deep ruby red in color, with perfume of fresh red fruits and delicate spice.

Drumheller - Cabernet Sauvignon
Columbia Valley, Washington
cola, ripe cherries, fresh blackberry, and cinnamon flavors with an intense, yet silky texture and finish.

Justin Vineyards - Cabernet Sauvignon
Paso Robles, California
full bodied and dark ruby in color, with aromatic fruit, baking spice, and sweet tobacco. oak barrel accents with savory herbal notes, mint and a hints of violet follow through to a long and layered finish.

All wine by the glass is available in small or large pour.



CLE
Cleveland, OH
Concourse C

AMERICAN CRAFT ON TAP

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Bud Light American Light Lager	4.2%	
Stella Artois Euro Pale Lager, Belgium	5%	

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*Gluten free/gluten removed.

SPARKLING WINE

Gratien Meyer - Brut
Loire Valley, France
this refreshing sparkling wine displays delicate aromas of citrus, apple, and pear with a subtle toasty finish

WHITE & ROSÉ

Sacha Lichine, "Single Blend" - Rosé
Languedoc-Roussillon, France
a refreshing Grenache-based rosé with pear and raspberry aromas, mineral notes, and a pleasing strawberry finish.

Hopler - Gruner Veltliner
Burgenland, Austria
aromas of apple, pear and white pepper with a soft, dry light-to-medium bodied and a refreshingly crisp finish.

Candoni de Zan - Pinot Grigio
Veneto, Italy
made with 100% organic grapes. this pinot is crisp, fruity, and refreshing.

Martin's Rake - Sauvignon Blanc
Marlborough New Zealand
ripe notes of passionfruit and guava, underpinned with aromas of fresh herbs and gooseberry balanced by a long crisp finish.

Dr. Pauly, "Noble House" - Riesling
Mosel, Germany
the palate starts with full and fruity flavors of stone fruit, orange zest and grapefruit and ends with bright acidity balanced with subtle sweetness

Matthew Fritz - Chardonnay
Alexander Valley, California
aromas of delicious tropical fruits, honeydew, melon, and citrus, with a nicely textured palate, hints of hazelnut, ripe citrus and a fresh lively finish.

Talbott, "Kali Hart", - Chardonnay
Santa Lucia Highlands, California
a beautiful chardonnay with bold, fresh, and concentrated tropical fruit. the creamy texture, is supported by toasty oak and a long citrus-filled finish.

BOTTLES

Fat Head's Brewing, Bumbleberry Fruit Beer, North Olmsted, OH	ABV 5.3%	
Widmer Brewing, Omission Pale* American Pale Ale, Portland, OR	5.8%	
Blue Moon, Witbier	5.4%	
Corona Extra Pale Lager, Mexico	4.6%	
Budweiser, 16oz Aluminum Bottle, American Lager	4.5%	
Bud Light, 16oz Aluminum Bottle, American Light Lager	4.2%	
Coors Light, 16oz Aluminum Bottle, American Light Lager	4.2%	
Miller Lite, 16oz Aluminum Bottle, American Light Lager	4.1%	
Michelob Ultra, 16oz Aluminum Bottle, American Light Lager	4.2%	
O'Douls, Non-Alcoholic	N/A	

Please ask your server about additional/seasonal bottle and can beer selections

CANS

Pabst Blue Ribbon 16oz American Lager	ABV 4.7%	
Guinness, Draught 14.9oz Irish Dry Stout, Ireland	4.2%	
Founders Brewing, All Day IPA Session IPA, Grand Rapids, MI	4.7%	

SPECIALTY COCKTAILS

Rosemary Maple Bourbon Sour
Jim Beam Bourbon, rosemary maple syrup, house made sours

Michael's Manhattan
Knob Creek Bourbon, Cocchi Vermouth Rosso di Torino, Angostura bitters, amarena cherry

Michael's Mule
Boyd & Blair Potato Vodka, honey syrup, fresh lime juice, Ginger Beer

Bar Symon Bloody
Boyd & Blair Potato Vodka, house made bloody mix, blue cheese stuffed olives

Five O'clock Somewhere
Watershed "Four Peel" Ohio Gin, St. Germain Elderflower Liqueur, fresh lemon juice

Mile High Margarita
Patrón Silver 100% Blue Agave Tequila, Grand Marnier, house made sours, lime zest salt rim

Mimosa or Belini
Gratien Meyer Brut sparkling wine with your choice of fresh orange juice or peach nectar