BREAKFAST

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.

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



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

SEAFOOD >



We offer seafood from only wellmanaged, 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."

BAR SYMO

kitchen * taphouse



Bar Symon Kitchen and Tap house serves breakfast, lunch, and diner 7 days a week, 365 days a year. With over 20 beers on tap, extensive wine and specialty cocktail lists, and always offering food you can trust.



LUNCH AND DINNER

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

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

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 Cheese

cheddar cheese, roasted peppers & arugula on sourdough bread

Beer 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 bbg sauce, coleslaw & dill pickles on a challah bun

Grilled Chicken Breast

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

Polish Boy

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

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

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

Fat Doug

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

organic adzuki bean veggie burger, romaine lettuce, 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 or Side Simple Salad Gluten Free Buns available Add a Burger Patty Add a Turkey Patty Add a Veggie Patty Add an Impossible Burger Patty

fresh chopped rosemary

house made sausage gravy, cheddar cheese curds & scallions

grated parmesan & fresh chopped rosemary

Pulled Pork

cheddar gravy, vinegar pulled pork & chopped jalapeños

Fountain Pepsi Products

Orange Soda

Bottled Sioux City Sarsaparilla

Freshly Brewed Coffee

Unsweetened Iced Tea

House Made Lemonade

Assorted Juices

SALADS (all salads are tossed to order)

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

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

Big Blue

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

Greek

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

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

Add a Veggie Burger Patty to any Salad

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

Add an Impossible Burger Patty to any Salad

please ask about our selection of desserts



Autographed Michael Symon cookbooks available!

> CLE Cleveland, OH Concourse C 216-762-1075

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