



APPETIZERS:

Bavarian Pretzel (VG)	14
Served with garage beer cheese	
Chicken Wings (GF)	
5 for 10 10 for 16 15 for 23	
BBQ, Carolina Gold, Garlic Parmesan, Sweet Chili, Cherry Smoke BBQ Sauce, Teriyaki Ginger, Apricot Habanero, Black Truffle and Honey, Sweet and Smoky Dry Rub, Chipotle Stout or Buffalo with celery and bleu cheese dressing	
Hummus Trio (V)(VG)	13
Roasted garlic hummus, red pepper hummus, sunflower seed, and arugula pesto with warm naan bread	
Wasabi Deviled Eggs (GF)	7
Topped with bacon pieces	
Birria Taquitos (GF)	15
Barbacoa and mozzarella cheese rolled in corn tortillas and deep-fried, with pico, lime crema, and a side of consommé	
Brisket Chili Nachos (GF)	15
House-fried corn tortilla chips, house brisket chili, smoked cheddar, mozzarella, pico, jalapeno, shredded lettuce, and sour cream	
Garlic Shrimp	15
Jumbo shrimp sautéed in garlic butter. Served with Old Bay toast points	
Fresh Mozzarella Fried (VG)	14
Served with house marinara	
BBQ Chicken Quesadilla	14
House BBQ sauce, mango salsa, and sriracha crema	

Allergy warning: Menu items may contain or come into contact with milk, eggs, wheat, peanuts, and tree nuts. Please ask the staff for more information.

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SALADS:

Half / Whole

Shop Chop (GF)	10/18
Oven roasted turkey, genoa salami, parmesan, garbanzo beans, romaine, provolone, fresh basil, and heirloom tomatoes	
Winter Salad (GF)	9/17
Spinach, butternut squash, feta, pepita seeds, heirloom tomatoes, and egg	
Green Goddess Cobb (GF)	23
choice of protein, organic spring greens, blue cheese, tomato, bacon, avocado, egg	
The Equinox (GF)	9/17
Spring mix, honey crisp apples, bleu cheese, tomatoes, cucumber, and toasted almonds	

Served with a choice of: Asian Sesame Vinaigrette, Balsamic Vinaigrette, Ranch, Blue Cheese, Maple Vinaigrette, Green Goddess

Protein Add On: Salmon 9 | Shrimp 9 | Chicken 9

SOUPS:

Local Brisket Chili (GF)	9
smoked cheddar and sriracha sour cream	
Soup of the day ask your server	8

SIDES:

Roasted Cauliflower (GF)(VG)	6
Saratoga Chips w/BBQ Sauce (V)(GF)	6
Fresh-Cut Fries (GF)(V)	6
Tater Tots (GF)(V)	6
Side Salad (V)	6
Mac & Beer Cheese (VG)	6
Broccolini w/ Lemon Butter (VG)(GF)	6
Sweet Potato Fries w/ Maple Aioli (VG)(GF)	7
Fries and tots offered loaded (cheese, bacon, onion, jalapeno, crema) or chili and cheese	+3

Below items are served with choice of side:
Fresh-Cut Fries, Tater Tots, Saratoga Chips, or
Classic Salad. Gluten-Free Buns Available.

BURGERS:

Veggie Burger (V)(VG) Black bean, red quinoa, and brown rice (GF), topped with roasted red pepper hummus, pesto, arugula, tomato, and crispy fried onions on a Brioche bun	15
*Mushroom & Swiss Fresh beef burger with baby portobello and swiss, topped with lettuce and tomato on a Brioche bun	16
*Up All Nite American cheese, bacon, hashbrowns, fried egg, and hollandaise	17
*The Old School Burger Choice of swiss, cheddar, American, smoked mozzarella, pepper jack, beer cheese or bleu cheese, smoked cheddar cheese lettuce, and tomato on a Brioche bun	15
*Garage Boy Smashburger style with two slices of American cheese, tarter, and shredded lettuce	16
*Up in Smoke Burger Sweet & smoky rub, smoked cheddar cheese, smoked bacon, and house-made bbq sauce	16

SANDWICHES:

The Phish Sandwich (GF upon request) Garage beer battered fresh cod, house tartar sauce, shredded lettuce, and tomato on a Brioche bun	16
Jerk Chicken Sandwich Jerk-seasoned pulled chicken, black bean spread, Napa cabbage apple slaw, tomato, and lime crema on a Brioche bun	15
The Smithereen Sliced brisket, slaw, chipotle stout bbq sauce, and fried jalapeno chips on a Brioche roll	17
Flank Steak Hoagie Caramelized onions, peppers, smoked mozzarella, and garlic aioli	18
Salmon Wrap Blacken salmon, lemon, dill crème fraîche, spinach, tomatoes, and pickled red onions	16

The Ludlow Garage Story

In September of 1969, an abandoned garage in the Gaslight District of Clifton was transformed into a performance space appropriately named The Ludlow Garage. Over eighteen months, a veritable who's who of the late 60's music scene performed at the garage. Great artists, including Grand Funk Railroad, The Kinks, BB King, Elvin Bishop, Dr. John, Rickie Lee Jones, NRBQ, Judy Collins, MC5, Alice Cooper, and The Allman Brothers Band, recorded a live album here. We are pleased to keep the music playing! Our recently renovated venue is ready to keep the vibe going for years to come. Please like us on Facebook, or sign up for our email list on our website, LudlowGarageCincinnati.com, to keep up on our current and upcoming events.

ENTRÉES:

Salmon & Risotto (GF) Wild-caught fresh salmon with tomato oil, leek risotto, and fresh broccolini	25
Local, Braised Beef Short Rib (GF) Garlic mash, portobello demi sauce, and salad	25
Garage Ribs (GF) 1/2 Rack of pork baby back ribs, dry rub and glazed bbq sauce. Served with garlic mashed potatoes, and cole slaw	25
Butternut Squash Ravioli Sage cream and shaved pecorino romano cheese. Served with bread	25

(V)=VEGAN
(VG)=VEGETARIAN
(GF)=GLUTEN FREE

All meat and poultry are procured from Neil J. Luken Meats at Findlay Market.