



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)** 14
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)** 16
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)** 10/18
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)** 10/18
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 7

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
- Broccoli 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)** 15
 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
- *Mushroom & Swiss** 16
 Fresh beef burger with baby portobello and swiss, topped with lettuce and tomato on a Brioche bun
- *Up All Nite** 17
 American cheese, bacon, hashbrowns, fried egg, and hollandaise
- *The Old School Burger** 15
 Choice of swiss, cheddar, American, smoked mozzarella, pepper jack, beer cheese or bleu cheese, smoked cheddar cheese lettuce, and tomato on a Brioche bun
- *Garage Boy** 16
 Smashburger style with two slices of American cheese, tarter, and shredded lettuce
- *Up in Smoke Burger** 16
 Sweet & smoky rub, smoked cheddar cheese, smoked bacon, and house-made bbq sauce

SANDWICHES:

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

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)** 26
 Wild-caught fresh salmon with tomato oil, leek risotto, and fresh broccolini
- Local, Braised Beef Short Rib (GF)** 27
 Garlic mash, portobello demi sauce, and salad
- Garage Ribs (GF)** 26
 1/2 Rack of pork baby back ribs, dry rub and glazed bbq sauce. Served with garlic mashed potatoes, and cole slaw
- Butternut Squash Ravioli** 25
 Sage cream and shaved pecorino romano cheese. Served with bread

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

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