

## THE HAM & CHEESE BAR

Each \$5.50 / Tasting of all six \$28.00

### COUNTRY HAM

COL. NEWSOM'S AGED HAM  
*Princeton, KY*

BROADBENT COUNTRY HAM  
*Kuttawa, KY*

EDWARDS & SONS SURRYANO HAM  
*Surry, VA*

### LOCAL CHEESE

KENNY'S KENTUCKY ROSE  
*Austin, KY*

CAPRIOLE OLD KY TOMME  
*Greenville, IN*

MIMI'S SMOKED BLUE  
*Louisville, KY*

## BRUNCH

CINNAMON ROLL \$5.00

Weekly preparation,  
Ask your server

CAESAR SALAD \$8.00

White anchovy, parmesan, croutons &  
fried kale

FRUIT TURNOVER \$9.50

Raspberry, peach, cheddar crust,  
local honey & KY rose cheese

½ DOZEN OYSTERS \$18.00

Mignonette, bourbon cocktail sauce,  
horseradish & lemons

SIDES \$3.50 each

Broadbent Bacon  
Wood Fired Potatoes  
Toasted Bialy  
Weisenberger Grits

BACON, EGG & CHEESE \$9.00

Broadbent bacon, fried egg & smoked  
cheddar on house bialy

FRENCH TOAST \$11.00

Maple syrup, butter & whipped cream

SMOKED SALMON \$12.00

Caper cream cheese, arugula, onion  
& house bialy

BUTCHERTOWN FRY \$12.00

Egg, sausage, smoked cheddar, tomatoes,  
scallions & hot sauce

POLLO Y HUEVO \$13.00

Chicken Sausage, grits, sunny egg,  
arugula, crostini & chimichurri sauce

+ LOVE \$2.00

Add a donation to this month's non-  
profit & Garage Bar will match it!

## BRICK OVEN PIZZA

OUR PIZZA IS 100% HANDMADE WITH FRESH YEAST

MILLED TOMATO \$11.00

Milled tomato, oregano, sea salt & garden basil (vegan)

MARGHERITA \$13.00

Milled tomato, fior di latte & garden basil

SAUSAGE, EGG & CHEESE \$15.00

Smoked cheddar, house-made sausage, onion, cream  
& runny eggs

SWEET CORN \$16.00

Corn, cream, garlic purée, Broadbent bacon, fior di latte,  
smoked paprika & lime zest

MONTE CRISTO \$15.00

Sorghum, gouda, garlic puree, eggs & country ham  
with local preserves

EVERYTHING 'BAGEL' PIZZA \$16.00

Shuckman's smoked salmon, fennel, sesame, poppy seed,  
herb cream cheese & hard cooked egg

### ADDITIONAL PIZZA TOPPINGS

\$3.00 each - shaved country ham or house-made pepperoni

\$2.00 each - side of milled tomato sauce or one farm egg

\$1.50 each - fresh arugula, grated parmesan  
or fried kale

## NOONERS

MIMOSA \$8.00

MILK JUG MIMOSA \$28.00

Sparkling wine w/ your choice of orange,  
cranberry or grapefruit juice

VENETIAN SPRITZ \$10

Benvolio Prosecco, Aperol apéritif & club  
soda garnished w/ orange & olive

A.M. SHANDY \$6.00

PBR & OJ with ginger

SPICY BLOODY MARY \$8.00

Add country ham for \$2.00

SMOKEY BLOODY MARY \$10.50

w/ Mala Idea mezcál

## SODAS

VINTAGE \$4.00

Barritt's Ginger Beer *BMU, 1874*  
Abita Root Beer *LA, 1986*

HOUSEMADE \$4.00

Cream Soda  
Red Cream Soda  
Ginger Soda

ELIXIR KOMBUCHA \$7.00

Seasonal Flavors in 16oz Bottles

## GARAGE BAR

LICENSE NO. **RS050282**

SOCIAL  @garageonmarket @richard\_sible

WEBSITE [www.garageonmarket.com](http://www.garageonmarket.com)

DATE September '19



SERVICE HOURS Dinner 5pm-10pm / Friday Lunch 11am - 4:00pm  
Weekend Brunch 11am - 4pm

\*Consuming raw or undercooked foods can increase your  
chance of foodborne illness.