

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

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

BRUSSELS SPROUTS \$16.00
Brussels sprouts, cream, garlic puree, cherries, joyce farms
chicken & parmesano

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

DATE **January '20**



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.