

LUDLOW GARAGE BISTRO

Chef Jerry Rush

The Warm-Up Bands

Some Devil \$7

Chef's deviled egg sampler plate: one guacamole filled, one spicy with jalapeño relish and hot sauce, and one traditional filling in a pickled egg white half. All served over an oil & vinegar pasta salad lightly topped with arugula

Buffalo Soldiers \$7

House-cut fries tossed in hot sauce and topped with blue cheese and bacon.

Spin Doctors \$7

"Two Princes" - marinated artichokes and spinach, mixed with blended cheeses. Served with warm pizza dough chips.

The Green Room

The Wedge \$6

Iceberg lettuce, Roma tomatoes, shaved red onions, and fried croutons with blue cheese dressing.

The Trio \$6

Cucumbers, tomatoes, and red onions in a red wine vinaigrette.

Spinberry \$7

Fresh spinach, shaved red onions, strawberries and blueberries, with poppy seed dressing.

Soup of the Day \$6

Ask your server about today's selection.

Add chicken or shrimp to any salad \$5

Frets and Fritters \$9

Crab and asparagus fritters served over a citrus aioli.

Pretzel Logic \$6

Warm pretzel bites with garlic caramel sauce and pimento cheese dip.

ALL CAPS \$9

Mushroom caps stuffed with chorizo, ricotta, and fresh herbs. Served over pomodoro and roasted garlic sauces.

Sergeant Peppers \$6

Roasted jalapeños stuffed with pimento cheese, tempura lager battered, and deep fried.

Front Row Flatbreads

Margaritaville \$10

Chef's red sauce, fresh buffalo mozzarella, Roma tomatoes, basil, and garlic oil.

Reuben \$10

1000 island dressing, corned beef, sauerkraut and mozzarella cheese.

On Top of Spaghetti \$10

Chef's red sauce topped with spaghetti, mozzarella, and parmesan.

Flying Pig \$10

Pepperoni, chorizo, bacon, red sauce, and mozzarella cheese.

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A Show of Hands

Jam Session

\$8

Grilled cheese with bacon jam, tomato jam, and cheddar cheese on 16 Bricks sourdough bread. Served with pasta salad.

Sweet Home Alabama

\$9

Our chicken and waffle sandwich. Southern comfort food at its best. Buttermilk fried chicken, collard greens, and a maple syrup aioli on a cheddar waffle. Served with house-cut fries.

Atlantic Coastal Line

\$9

Two 3 oz. cod fillets dipped in our house tempura lager and fried golden brown. Served with remoulade, lettuce, and tomato. Served with house-cut fries.

Going Down to Cuba

\$10

Ludlow Garage's Cuban sandwich - seasoned pulled pork, shaved ham, Swiss cheese, pickles, and mustard on a Cuban roll. Served with house-cut fries.

Words From Reuben

\$9

Classic Reuben sandwich - corned beef, sauerkraut, Swiss cheese, and 1000 island dressing on 16 Bricks salted rye. Served with house-cut fries.

A Land Down Under

\$8

Our house-made veggie patty - rice, mushrooms, peppers, and roasted garlic. Served with sriracha aioli and house-cut fries.

The "Garage Band" Burger

\$10

Our 8 oz. seasoned beef patty served on a cheddar bun with lettuce, tomato, red onion, and your choice

In The Pocket

\$10

Chicken breast, sauteed peppers and onions, and cheddar cheese all inside of our wood-fired pita pockets. Served with house-cut fries, salsa, and sour cream.

Headliners

Solsburg Hill

\$16

Our Salisbury steak is a blend of beef and bacon topped with mushroom gravy. Served with garlic whipped potatoes and homemade cream corn.

The Chicken Dance

\$16

Two perfect partners for our stuffed chicken breast-spinach and artichokes, with blended cheeses, over a sauce of citrus aioli and topped with a hint of pesto. Served with our barley and veggie medley.

Phish

\$19

An 8 oz. salmon fillet pan seared and topped with a crabmeat hollandaise. Served with asparagus and pickled, fried, redskin potatoes.

Midnight Rider Linguini

\$15

Dark chocolate linguini with pancetta, peas, and sage. Topped with mascarpone and parmesan cheese blend.

Hats Off

\$13

Tri-colored hat shaped pasta filled with a blend of 4 cheeses - ricotta, cream cheese, provolone, and mozzarella, all over a bed of Chef's marinara.

Ebony and Ivory

\$12

Black and white bow tie pasta with edamame and cherry tomatoes in a citrus white wine sauce.

Upon the Fields of Barley

\$12

Our barley bowl with red peppers, mushrooms, leeks, artichoke hearts, and arugula.

Encores

Our desserts are all homemade in house, and change frequently. Please ask your server about our current selections.