



CAPITOL
EST. 1992
GARAGE
FODDER | LIBATIONS | CATERING

Weekday Breakfast & Lunch

Classic Breakfast

served until 11am

Scone- House made, served with seasonal jam 5 **Vegan**

Vanilla Almond Parfait- House vanilla almond granola, served with berries, and Vanilla Greek yogurt 7

Pancakes 2 Vanilla pancakes w/ syrup & butter 13
Vegan

French Toast 2 Vanilla cinnamon chip Brioche w/ syrup & butter 13

2 Egg Special 2 eggs any style¹, potatoes, choice of toast and meat 15

Farmer's Omelet Sautéed seasonal veggies, green onions, cherry tomatoes, fontina, potatoes, and choice of toast 18

Ontario Omelet Canadian bacon, local herbs, onions, Munster, and spinach, with potatoes, and choice of toast 19

CG Muffin English muffin, hard egg, cheddar, pork sausage or avocado 12

Breakfast Tacos 3 griddled corn tortillas, scrambled egg w/ cheddar, green onions, bacon, and jalapeno verde sour cream 16

Specialty Breakfast Burritos

8am-3pm

Served w/ salsa roja & pickled veggies

Wild West Burrito- Wild West tofu scramble, vegan cheddar, corn salsa, pickled red onion, pinto chili, potatoes, and avocado 14 **Vegan**

Steak Burrito- Seared tri-tip, corn salsa, jalapeno verde sour cream, potatoes, pepper, onions, cheddar, and eggs 19

Garage Burrito- Scrambled eggs, cheddar, potatoes, and smoked bacon or avocado 14

Dawn Burrito- Jerk Chimichurri Tofu, zucchini, bell peppers & onions, cherry tomatoes, spinach, Za'atar fried oyster mushroom, potatoes, vegan cheddar, and sweet jalapeno tomatillo sauce 16 **Vegan**

Starters

Home Fries from Heaven- House potatoes, corn salsa, peppers, onions, jalapeno verde sour cream sour cream, cheddar, and avocado 12 **VPR**
(bacon or sausage 4, one egg any style¹ 3, Jerk chimichurri tofu or Wild West tofu scramble 4)

Veggie Chili & Cornbread Mixed veggies & pinto beans in a spiced smoky tomato broth served with cheddar, green onion, and house cornbread 12 **VPR**

Salads

(Add Garlic Seared Chicken, Buffalo Chicken Salad, Chimichurri Tofu, or Lentil Fritters 6 / Tri-Tip 7)

Walnut Pasta Basil pasta, spinach, walnuts, artichoke hearts, cherry tomatoes, and red onion 12 **Vegan**

Spinach Smith Spinach, berry poppy seed vinaigrette, toasted almonds, chamomile pickled Granny Smith apples, shredded carrots, and fontina 12/16 **VPR**

Taco Salad Avocado, cheddar, iceberg, tzatziki ranch¹, corn salsa, cherry tomato, cucumber, and tortilla strips 12/16

Caesar Panzanella Cucumber, iceberg, house caesar, seared sourdough, cherry tomato, Asiago, and seared asparagus 12/16

Burgers, Wrap & Sandwiches

Served with house pickles and house cut seasoned fries

CG Burger Choice of patty & cheese, lettuce, tomato, onion, aioli¹, and brioche bun 18

(Angus Beef², Pork Sausage, Garlic Chicken, or Walnut Lentil, \$2 sub for a 1/2-pound beef, lamb & bacon blend²)

Southwest Burger ½ pound beef, lamb & bacon blend², lettuce, tomato, onion, tzatziki ranch¹, Munster, avocado, and corn salsa on a brioche bun 20 **C**

Lentil Burger House lentil walnut nut burger, lettuce, tomato, onion, basil aioli, avocado, and vegan cheddar on toasted wheat 16 **Vegan**

Po' Oy Crispy fried Za'atar fried oyster mushrooms, iceberg, tomato, pickled red onion & jalapeno, on a toasted Bolillo Roll with curry aioli 18 **Vegan**

Buffalo Chicken Salad Wrap- Buffalo chicken salad, cheddar, cucumber, iceberg, and shredded carrot wrapped in a flour tortilla 18

Crispy Chicken Sando House fried chicken filet, smoked bacon, fontina, lettuce, pickled red onion, and tzatziki ranch¹ on a brioche bun 19 **C**