

# Antique Garage

41 Mercer St 10013-2617 · +19175335262 · Updated: Jan 14, 2026

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## BRUNCH SPECIALS 6

|                                                                                               |                |
|-----------------------------------------------------------------------------------------------|----------------|
| <b>Traditional Breakfast**</b>                                                                | <b>\$20.00</b> |
| organic jams, honey, assorted cheeses, olives, tomatoes, peppers, hard boiled eggs and yogurt |                |
| <b>Salmon Fume &amp; Asparagus</b>                                                            | <b>\$18.00</b> |
| organic scrambled eggs with smoked salmon, asparagus and truffle oil                          |                |
| <b>Sucuklu Yumurta</b>                                                                        | <b>\$16.00</b> |
| two organic sunny side up eggs cooked with cured beef sausage                                 |                |
| <b>Pastirmali Yumurta</b>                                                                     | <b>\$16.00</b> |
| cured and air-dried filet mignon slices with organic scrambled eggs                           |                |
| <b>Menemen</b>                                                                                | <b>\$14.00</b> |
| organic scrambled eggs cooked with fresh tomatoes and cubanelle peppers                       |                |
| <b>Farmer's Omelette</b>                                                                      | <b>\$16.00</b> |
| spinach, artichoke and goat cheese with organic eggs                                          |                |

## MEZES 10

|                                                                      |                |
|----------------------------------------------------------------------|----------------|
| <b>Humus</b>                                                         | <b>\$10.00</b> |
| chickpea seasoned with lemon juice, olive oil and tahini             |                |
| <b>Eggplant Salad</b>                                                | <b>\$12.00</b> |
| chargrilled eggplant puree marinated olive oil and fresh lemon juice |                |
| <b>Tzatziki</b>                                                      | <b>\$10.00</b> |
| strained greek yogurt seasoned with cucumber, dill and olive oil     |                |
| <b>Tarama</b>                                                        | <b>\$12.00</b> |
| traditional salmon roe spread topped with tobiko and red onion       |                |
| <b>Aegean Sarma</b>                                                  | <b>\$14.00</b> |
| grilled halloumi cheese slices and tomatoes wrapped in grape leaves  |                |
| <b>Borek</b>                                                         | <b>\$12.00</b> |
| crispy phillo dough rolled stuffed with feta and kasseri cheese      |                |
| <b>Spicy Shrimp</b>                                                  | <b>\$24.00</b> |
| tiger shrimp sauteed with butter, roma tomatoes, green hot peppers   |                |

|                                                                                            |                |
|--------------------------------------------------------------------------------------------|----------------|
| <b>Kalamari</b>                                                                            | <b>\$18.00</b> |
| golden fried squid rings served with vinaigrette tarator sauce on the side                 |                |
| <b>Octopus</b>                                                                             | <b>\$24.00</b> |
| Mediterranean grilled octopus with tomatoes, onion and parsley salad                       |                |
| <b>Mixed Meze Platter**</b>                                                                | <b>\$24.00</b> |
| humus, eggplant salad, circassian chicken, tzatziki, borek, tarama and muhammara samplings |                |

**BREADS** 5

|                                                                                                 |                |
|-------------------------------------------------------------------------------------------------|----------------|
| <b>Prosciutto Pizzette</b>                                                                      | <b>\$20.00</b> |
| home made thin flat bread, gorgonzola cheese, baby arugula, proscuitto di pama and black olives |                |
| <b>Veggie Pizzette</b>                                                                          | <b>\$18.00</b> |
| crispy flat bread, bell peppers, artichokes, zucchini, mushroom and mozzarella cheese           |                |
| <b>Chicken Pannini</b>                                                                          | <b>\$16.00</b> |
| chicken breast with chipotle aioli kasseri cheese & tomatoes served with mixed greens and fries |                |
| <b>Turkish Pannini</b>                                                                          | <b>\$14.00</b> |
| cured beef sausage, kasseri cheese slices, tomato served with mixed greens and french fries     |                |
| <b>Mozzarella Pannini</b>                                                                       | <b>\$16.00</b> |
| fresh mozzarella and pesto on multigrain bread served with mixed greens and french fries        |                |

**SALADS** 6

|                                                                                                        |                |
|--------------------------------------------------------------------------------------------------------|----------------|
| <b>Shepherd's</b>                                                                                      | <b>\$12.00</b> |
| fresh tomatoes, cucumbers, green peppers, onion, parsley, mint & feta cheese with lemon vinaigrette    |                |
| <b>Halloumi Cheese</b>                                                                                 | <b>\$18.00</b> |
| grilled halloumi cheese slices with organic mixed greens and artichoke bottoms                         |                |
| <b>Warm Goat Cheese</b>                                                                                | <b>\$20.00</b> |
| pan seared proscuitto di parma stuffed with goat cheese served over arugula leaves                     |                |
| <b>Organic Kale</b>                                                                                    | <b>\$14.00</b> |
| baby kale, rainbow quinoa, currants, roasted almonds, granny apples, toasted with honey lemon dressing |                |
| <b>Grilled Chicken</b>                                                                                 | <b>\$20.00</b> |
| grilled mini chicken skewers on top of organic mixed greens with lemon olive oil dressing              |                |
| <b>Seared Tuna</b>                                                                                     | <b>\$20.00</b> |
| yellowfin tuna with organic mixed greens, tomatoes, bell peppers in lemon olive oil dressing           |                |

**MAIN COURSE** 13

|                                                                                                 |                |
|-------------------------------------------------------------------------------------------------|----------------|
| <b>Spicy Beyti</b>                                                                              | <b>\$24.00</b> |
| hand chopped grilled lamb on a skewer wrapped in pita bread topped with yogurt and tomato sauce |                |

|                                                                                                   |                |
|---------------------------------------------------------------------------------------------------|----------------|
| <b>Adana Kebab**</b>                                                                              | <b>\$24.00</b> |
| spicy grilled chopped lamb with pita bread and onion salad                                        |                |
| <b>Cop Shish**</b>                                                                                | <b>\$20.00</b> |
| skewered grilled mini lamb cubes served with onion salad                                          |                |
| <b>Chicken Shish Sandwich</b>                                                                     | <b>\$20.00</b> |
| grilled organic chicken breast cubes over pita bread served with tzatziki and french fries        |                |
| <b>Manti (Feraye)</b>                                                                             | <b>\$20.00</b> |
| pan fried mini puff pastries with minced beef and yogurt sauce                                    |                |
| <b>Bar Steak</b>                                                                                  | <b>\$24.00</b> |
| grilled hanger steak with tzatziki and french fries                                               |                |
| <b>Lamb Burger</b>                                                                                | <b>\$20.00</b> |
| served with organic mix greens and french fries                                                   |                |
| <b>Durum Kebab Sandwich</b>                                                                       | <b>\$20.00</b> |
| spicy grilled chopped lamb wrapped in thin pita bread with french fries, tzatziki and onion salad |                |
| <b>Mediterranean Sliders</b>                                                                      | <b>\$20.00</b> |
| seasoned ground lamb patties served over sesame brioche buns with kashkaval cheese                |                |
| <b>Grilled Salmon</b>                                                                             | <b>\$24.00</b> |
| fillet of organic salmon with celery puree                                                        |                |
| <b>Mediterranean Pasta</b>                                                                        | <b>\$18.00</b> |
| penne with artichoke and fresh cherry tomato sauce                                                |                |
| <b>Seafood Pasta</b>                                                                              | <b>\$20.00</b> |
| fusilli with shrimp, squid, octopus in a fresh tomato sauce                                       |                |
| <b>Sauteed Spinach</b>                                                                            | <b>\$18.00</b> |
| baby spinach with artichoke, mushroom, yogurt sauce                                               |                |

**PHILLO DOUGH "BOREKS" 3**

|                                                                                   |                |
|-----------------------------------------------------------------------------------|----------------|
| <b>Classic</b>                                                                    | <b>\$12.00</b> |
| crispy phillo dough rolled stuffed with feta and kasseri cheese                   |                |
| <b>Pacanga</b>                                                                    | <b>\$16.00</b> |
| crispy phillo dough rolled stuffed with cured beef and kasseri cheese             |                |
| <b>Puff Pastry</b>                                                                | <b>\$16.00</b> |
| crispy phillo dough stuffed with baby shrimp, kasseri cheese and red caviar sauce |                |

**CHARCUTERIE 2**

|                                                                                         |                |
|-----------------------------------------------------------------------------------------|----------------|
| <b>Assorted Cheeses</b>                                                                 | <b>\$18.00</b> |
| seasonal creamy, soft hard and semi-hard cow and goat cheeses from upstate, ny creamery |                |

|                                                                                            |                |
|--------------------------------------------------------------------------------------------|----------------|
| <b>Cured Meat and Cheese</b>                                                               | <b>\$28.00</b> |
| prosciutto di parma, genoa salami, soppressata, turkish beef pastirma and assorted cheeses |                |

PIZZETTE 2

|                                                                                                  |                |
|--------------------------------------------------------------------------------------------------|----------------|
| <b>Prosciutto Pizzette</b>                                                                       | <b>\$24.00</b> |
| home made thin flat bread, gorgonzola cheese, baby arugula, prosciutto di parma and black olives |                |
| <b>Veggie Pizzette</b>                                                                           | <b>\$20.00</b> |
| crispy flat bread, zucchini, artichokes, mushroom, bell pepers and mozzarella cheese             |                |

BY THE GLASS 5

|                                   |                |
|-----------------------------------|----------------|
| <b>Emir de Nevsehir</b>           | <b>\$14.00</b> |
| Cankaya - Anatolia, Turkey        |                |
| <b>Sancerre</b>                   | <b>\$18.00</b> |
| Fournier - Loire, France          |                |
| <b>Chardonnay</b>                 | <b>\$18.00</b> |
| Pouilly Fuisse - Burgundy, France |                |
| <b>Pinot Grigio</b>               | <b>\$14.00</b> |
| Ca di Alte - Veneto, Italy        |                |
| <b>Dry Riesling</b>               | <b>\$14.00</b> |
| Empire Estate - Finger Lakes, NY  |                |

BY THE BOTTLE 14

|                                                   |                |
|---------------------------------------------------|----------------|
| <b>Emir de Nevsehir</b>                           | <b>\$44.00</b> |
| Cankaya - Anatolia, Turkey                        |                |
| <b>Gavi di Gavi</b>                               | <b>\$50.00</b> |
| Picollo Emesto - Piedmont, Italy                  |                |
| <b>Pecorino</b>                                   | <b>\$48.00</b> |
| Ciavolich - Abruzzo, Italy                        |                |
| <b>Pinot Grigio</b>                               | <b>\$48.00</b> |
| St. Michael Eppan - Alto Adige, Italy             |                |
| <b>Sancerre</b>                                   | <b>\$60.00</b> |
| Domaine Fournier - Loire, France                  |                |
| <b>Chardonnay</b>                                 | <b>\$64.00</b> |
| Pouilly Fuisse - Burgundy, France                 |                |
| <b>Chablis</b>                                    | <b>\$74.00</b> |
| Denis Race - 1er cru Montmains - Burgundy, France |                |

|                                                   |                 |
|---------------------------------------------------|-----------------|
| <b>Meursault</b>                                  | <b>\$140.00</b> |
| Pierre Morey - Burgundy, France                   |                 |
| <b>St Joseph Blanc</b>                            | <b>\$72.00</b>  |
| Louis Cheze - Rhone, France                       |                 |
| <b>Chateauneuf du Pape Blanc</b>                  | <b>\$74.00</b>  |
| Domaine du Vieux Lazaret - Rhone, France          |                 |
| <b>Sauvignon Blanc</b>                            | <b>\$58.00</b>  |
| Groth - Napa, California                          |                 |
| <b>Pinot Gris</b>                                 | <b>\$48.00</b>  |
| St. Innocent - Willamette, Oregon                 |                 |
| <b>Chardonnay</b>                                 | <b>\$72.00</b>  |
| Flora Springs Barrel Fermented - Napa, California |                 |
| <b>Dry Riesling</b>                               | <b>\$50.00</b>  |
| Empire Estate - Finger Lakes, NY                  |                 |

ROSE 1

|                                   |                          |
|-----------------------------------|--------------------------|
| <b>Granache, Syrah</b>            | <b>AVAILABLE OPTIONS</b> |
| Domaine Houchart Provence, France |                          |
|                                   | \$50.00                  |
|                                   | Glass: \$14.00           |

BUBBLES 3

|                                 |                          |
|---------------------------------|--------------------------|
| <b>Brut Rose</b>                | <b>AVAILABLE OPTIONS</b> |
| Francois Montand - Jura, France |                          |
|                                 | \$48.00                  |
|                                 | Glass: \$14.00           |

|                                            |                          |
|--------------------------------------------|--------------------------|
| <b>Cava</b>                                | <b>AVAILABLE OPTIONS</b> |
| Jaume Serra 'Cristallino' - Penedes, Spain |                          |
|                                            | \$48.00                  |
|                                            | Glass: \$14.00           |

|                                      |                          |
|--------------------------------------|--------------------------|
| <b>Champagne</b>                     | <b>AVAILABLE OPTIONS</b> |
| Perrier-Jouet Brut - Epernay, France |                          |
|                                      | \$110.00                 |
|                                      | Glass: \$24.00           |

WHITE 5

|                                   |                |
|-----------------------------------|----------------|
| <b>Emir de Nevsehir</b>           | <b>\$14.00</b> |
| Cankaya - Anatolia, Turkey        |                |
| <b>Sancerre</b>                   | <b>\$18.00</b> |
| Fournier - Loire, France          |                |
| <b>Chardonnay</b>                 | <b>\$18.00</b> |
| Pouilly Fuisse - Burgundy, France |                |

|                                     |                |
|-------------------------------------|----------------|
| <b>Pinot Grigio</b>                 | <b>\$14.00</b> |
| Ca di Alte - Veneto, Italy          |                |
| <b>Dry Riesling</b>                 | <b>\$14.00</b> |
| Empire Estate - Finger Lakes, NY    |                |
| <b>RED</b> 5                        |                |
| <b>Okuzgozu / Bogazkere</b>         | <b>\$14.00</b> |
| Yakut - Anatolia, Turkey            |                |
| <b>Montepulciano</b>                | <b>\$14.00</b> |
| Masciarelli - Abruzzo, Italy        |                |
| <b>Malbec</b>                       | <b>\$14.00</b> |
| Altosur - Mendoza, Argentina        |                |
| <b>Cotes du Rhone</b>               | <b>\$16.00</b> |
| Gulcharde - Rhone, France           |                |
| <b>Cabernet Sauvignon</b>           | <b>\$18.00</b> |
| Fitch Mountain - Sonoma, California |                |

**COCKTAILS** 8

|                                                                                                                               |                |
|-------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Antique Manhattan</b>                                                                                                      | <b>\$15.00</b> |
| makers mark, southern comfort, a dash of sweet vermouth and a splash of orange juice                                          |                |
| <b>Pomegranate Margarita</b>                                                                                                  | <b>\$15.00</b> |
| jose cuervo gold tequila, triple sec, pomegranate shnapps and fresh lime juice                                                |                |
| <b>Berry Smash Whiskey</b>                                                                                                    | <b>\$15.00</b> |
| hand - crafted knob creek bourbon with muddled fresh berries and fresh squeeze lemon juice                                    |                |
| <b>Cucumber Cosmo</b>                                                                                                         | <b>\$15.00</b> |
| ketel one vodka, triple sec and rich blend of white cranberry, fresh lime and cucumber juices                                 |                |
| <b>Bosphorus</b>                                                                                                              | <b>\$15.00</b> |
| aperol, homemade berry lemonade, champagne                                                                                    |                |
| <b>Little Tenderness</b>                                                                                                      | <b>\$15.00</b> |
| hand - craft hendrick's fin, st - germain, grapefruit juice with orange wheel and rosemary stem                               |                |
| <b>Dirty Garage</b>                                                                                                           | <b>\$15.00</b> |
| choice of bombay sapphire gin or grey goose vodka shaken with spicy olive juice and garnished with mixed Mediterranean olives |                |
| <b>Jalapeno Margarita</b>                                                                                                     | <b>\$15.00</b> |
| tanteo tequila, home made jalapeno syrup, triple sec and fresh lime juice                                                     |                |

**BEVERAGES** 18

|                          |               |
|--------------------------|---------------|
| <b>Sour Cherry juice</b> | <b>\$5.00</b> |
| <b>Peach Juice</b>       | <b>\$5.00</b> |
| <b>Apricot Juice</b>     | <b>\$5.00</b> |
| <b>Fresh Lemonade</b>    | <b>\$5.00</b> |
| <b>Mint Lemonade</b>     | <b>\$5.00</b> |
| <b>Orange Juice</b>      | <b>\$5.00</b> |
| <b>Iced Tea</b>          | <b>\$4.00</b> |
| <b>Flavored Iced Tea</b> | <b>\$4.00</b> |
| <b>Coke / Diet Coke</b>  | <b>\$4.00</b> |
| <b>Ginger Ale</b>        | <b>\$4.00</b> |
| <b>Still Water</b>       | <b>\$7.00</b> |
| <b>Sparkling</b>         | <b>\$7.00</b> |
| <b>Coffee / Espresso</b> | <b>\$4.00</b> |
| <b>Cappuccino</b>        | <b>\$5.00</b> |
| <b>Caffe Latte</b>       | <b>\$5.00</b> |
| <b>Turkish Coffee</b>    | <b>\$5.00</b> |
| <b>Hot Tea</b>           | <b>\$5.00</b> |
| <b>Hot Chocolate</b>     | <b>\$5.00</b> |

**BEER** 10

|                       |                |
|-----------------------|----------------|
| <b>Stella Artois</b>  | <b>\$8.00</b>  |
| <b>Efes Pilsen</b>    | <b>\$9.00</b>  |
| <b>Duvel</b>          | <b>\$12.00</b> |
| <b>Franziskaner</b>   | <b>\$9.00</b>  |
| <b>Brooklyn Lager</b> | <b>\$8.00</b>  |
| <b>Lagunitas IPA</b>  | <b>\$8.00</b>  |
| <b>Amstel Light</b>   | <b>\$8.00</b>  |
| <b>Peroni</b>         | <b>\$8.00</b>  |
| <b>Samuel Adams</b>   | <b>\$8.00</b>  |

Kalamazoo

\$10.00

TURKISH RAKI 3

|              |         |
|--------------|---------|
| Raki (20 CI) | \$30.00 |
| Raki (70 CI) | \$95.00 |
| Raki (6 CI)  | \$10.00 |

DESERTS 6

|                                                                                                         |         |
|---------------------------------------------------------------------------------------------------------|---------|
| Baklava                                                                                                 | \$10.00 |
| baked, phyllo dough layered with pistachio nuts and light syrup topped with turkish kaymak              |         |
| Apricots                                                                                                | \$10.00 |
| organic dried Turkish apricots in thick syrup, stuffed with clotted cream and almond                    |         |
| Fistik Sarma                                                                                            | \$10.00 |
| traditional hand rolled pistachio pastries baked and soaked with honey syrup top with turkish kaymak    |         |
| Profiteroles                                                                                            | \$10.00 |
| pastry puffs filled with creme chantilly and enrobed in delicious milky dark chocolate                  |         |
| Tiramisu                                                                                                | \$10.00 |
| sponge cake soaked in espresso, topped with mascarpone cheese and dusted with cocoa powder              |         |
| NY Cheese Cake                                                                                          | \$10.00 |
| a traditional baked cheese cake in the New York style, flavored with a hint of vanilla and cherry fruit |         |