



## COCKTAILS

**APEROL SPRITZ** 10    **BLOODY MARY** 8  
**MIMOSA** 8            **DELUXE BLOODY MARY** 12.5

## STARTERS

### LOADED BREAKFAST POUTINE

french fries, sausage gravy, white cheddar, crumbled bacon, tomato, green onion, firebird sauce 12

### BREAD & BUTTER

white cheddar parker house pull-a-part rolls, house whipped rotating butter and garnish (V) 9

### HOUSE BAKED CINNAMON ROLLS

orange cream cheese glaze (V) 13

### WHIPPED FETA DIP

jalapeno hot honey, pickled red onion, house baked flatbread (V) 13

### GREEK NACHOS

pita chips, white bean hummus, feta cheese, banana pepper, beets, red onion, tzatziki, green olives (V) 12

## SIDES

**FRENCH FRIES** (V) 6    **BREAKFAST SAUSAGE** (GF) 5  
**TEXAS TOAST** (V) 3    **MARBLE POTATOES** (VG/GF) 6  
**BACON** (GF) 5        **FRESH BERRY CUP** (VG/GF) 6

## SALADS

**GARAGE GREENS** – blue mitten local mixed greens, baby tomato, cucumber, shaved red onion, radish, red wine vinaigrette (VG/GF) 7/12

**CAESAR** – romaine, house crouton, parmesan, caesar dressing 9/15

**WINTER BEET SALAD** – baby spinach, roasted beets, red onion, red quinoa, orange vanilla vinaigrette, crumbled goat cheese, candied pecans (V/GF) 9/15

**GARAGE ANTIPASTO SALAD** – romaine, capicola, ham, banana peppers, provolone cheese, tomato, olive, red onion, red wine vinaigrette (V/GF) 9/15

**ADDITIONS:** grilled salmon 13    crispy shrimp 12    crispy or grilled chicken 8

## PIZZA

### BREAKFAST

scrambled eggs, white cheddar, crispy bacon 16

**SICILIAN** – capicola, pepperoni, italian sausage, prosciutto, red sauce, house cheese blend 18

**MARGHERITA** – fresh mozzarella, roma tomatoes, torn basil, red sauce, olive oil, balsamic glaze (V) 17

**PEPPERONI** – pepperoni, red sauce, house cheese blend 16

**WHITE CHEESE** – fresh mozzarella, house cheese blend, herb blend, garlic butter (V) 16

**WILD MUSHROOM** – roasted wild mushrooms, red onion marmalade, ricotta cheese, hot honey, arugula, garlic butter, sea salt (V) 16

## KIDS 12 +under

**FRENCH TOAST** – whipped cream, fresh fruit, syrup (V) 8

**SCRAMBLED EGGS** – bacon, fresh fruit 8

## MAINS

### BRIOCHE FRENCH TOAST

macerated berries, maple syrup, powdered sugar, whipped cream (V) 13

### GARDEN VEGETABLE FRITTATA

shaved market vegetable salad, lemon vinaigrette, feta, marble potatoes, texas toast (V) 13

### HAM & CHEESE OMELETTE

lemon & arugula salad, marble potatoes, texas toast 14

### PORK BELLY EGGS BENEDICT

hollandaise, lemon & arugula salad, marble potatoes 16

### BREAKFAST GARAGEWICH

toasted sesame seed bun, scrambled eggs, sausage patty, american cheese, garage sauce, fries 12

### GARAGE BURGER

two brisket & chuck blend patties, garage sauce, topor's detroit pickles, shredded lettuce, american cheese, fries 18

### MUSHROOM MELT

swiss cheese, balsamic onions, griddled sourdough, arugula, fries (V) 13

### CROQUE MADAME

ham, swiss, bechamel sauce, fried egg, texas toast, fries 14

### FRIED CHICKEN SANDWICH

pickle brined organic chicken breast, smokey honey mustard, shredded lettuce, topor's detroit pickles, fries 17

### PORK BELLY TACOS

flour tortillas, hoisin honey bbq, quick pickled vegetable, firebird sauce, fries 17

### WHITE CHEDDAR MAC & CHEESE

garlic herb persillade (V) 14

## (V) vegetarian (GF) gluten free (VG) vegan

ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.