



STARTERS

CHILI GRILLED SHRIMP

grilled shishito peppers, pickled radish, firebird sauce, ponzu, roasted peanuts (GF) 16

HOUSE CARROT HUMMUS

everything bagel spice, pickled red onion, dill oil, pita chips (VG) 10

BREAD & BUTTER

west fenkell bakery fresh rolls, pickles, rotating house whipped butter (V) 8

WHIPPED FETA DIP

jalapeno hot honey, pickled red onion, house baked flatbread (V) 12

SEARED BEEF TIPS

roasted pearl onions, house zip sauce, oyster mushroom, grilled west fenkell italian bread 18

SOUPS + SALADS

GARAGE TOMATO SOUP (GF) 7 **SOUP DU JOUR** 7

GARAGE GREENS - blue mitten local mixed greens, baby tomato, shaved red onion, radish & red wine vinaigrette (GF) 7/12

CAESAR - romaine, house crouton, parmesan, garage caesar dressing 8/14

STRAWBERRIES & CHAMPAGNE - fresh spinach, red quinoa, goat cheese, candied pecans, strawberry & champagne vinaigrette (GF) 8/14

GARAGE ANTIPASTO SALAD - romaine, capicola, ham, banana peppers, provolone cheese, baby tomato, castelvetrano olives, shaved red onion, red wine vinaigrette (GF) 9/16

ADDITIONS: grilled salmon 13 fried shrimp 12
fried chicken 8 grilled chicken 8

(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 illness.

MAINS

CAJUN CORNMEAL CRUSTED FLOUNDER

creole mustard cream sauce, dill oil, sauteed spinach, house spiced yukon potatoes 34

SHRIMP & GRITS

organic black tiger shrimp, tasso ham, white corn grits, natural sauce, roasted baby tomato, scallion (GF) 29

CAULIFLOWER STEAK

carrot hummus, everything bagel spiced vinaigrette, roasted baby tomato, pearl onion, arugula & pickled red onion salad (GF/VG) 20

PAN SEARED SALMON

seared yukon potato, tomato & fennel broth, braised fennel, arugula puree (GF) 29

PAN SEARED SCALLOPS

vegetable succotash, house spiced yukon potato, tomato cream sauce (GF) 33

KOREAN GRILLED SHORT RIB TACO

kalbi marinade, kimchi, firebird sauce, sesame seed, scallion, cold noodle salad, spicy peanut sauce 17

ROASTED ORGANIC HALF CHICKEN

bacon braised collard greens, white corn grits, scallion & whole grain mustard compound butter (GF) 29

FRIED CHICKEN SANDWICH

pickle brined organic chicken breast, alabama white bbq, shredded lettuce, topor's detroit pickles, fries 17

GARAGE BURGER

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

GRILLED FILET MIGNON

7 oz. center cut, yukon smashed potatoes, broccolini, garage zip sauce 44

PIZZA

SICILIAN - capicola, pepperoni, italian sausage, prosciutto, red sauce, cheese blend 18

MARGHERITA - fresh mozzarella, roma tomatoes, torn basil, garlic butter (V) 16

PEPPERONI - pepperoni, red sauce, house cheese blend 16

WHITE CHEESE - fresh mozzarella, white cheese blend, fresh herbs, garlic butter (V) 16

MUSHROOM - oyster mushrooms, red onion marmalade, roasted garlic, goat cheese, arugula, garlic butter, sea salt (V) 16

WHAT ABOUT US.... Garage is a classic diner with a creative modern twist on your old favorites. Our menu is inspired by classic diners, old favorites, comfort food, and backyard recipes.... all rolled into a casual setting in a genuine 1940's Gulf gas station. Virtually every inch of this history-rich building has been enhanced in an attempt to bring it back to its original grandeur of the days when the neighborhood poker game was in the basement (referred to as the "Gold Room" because of the gold drapery covering the walls) and haircuts were offered on the wooden main floor. The feel, food, drinks, and the friends all come together at this classic neighborhood diner. We hope you enjoy your experience and feel the history that is all around you!