

STARTERS

CHILI GRILLED SHRIMP

grilled shishito peppers, pickled radish, firebird sauce, ponzu, sesame seeds (GF) 17

GREEK NACHOS

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

ROASTED BRUSSELS SPROUTS & CAULIFLOWER

maple vinaigrette, sweety drop peppers, shaved parmesan (V/GF) 12

BREAD & BUTTER

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

WHIPPED FETA DIP

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

SEARED BEEF TIPS

roasted sweet onion, garage zip sauce, wild mushroom, grilled pita bread 19

SOUPS + SALADS

GARAGE TOMATO SOUP (V) 7 SOUP DU JOUR 7

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) 9/16

GARAGE ANTIPASTO SALAD - romaine, capicola, ham, banana peppers, provolone cheese, tomato, olive, red onion, red wine vinaigrette (V/GF) 9/16

ADDITIONS: grilled salmon 13 crispy shrimp 12 crispy or 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

PAN SEARED FLOUNDER

lemon beurre blanc, sauteed spinach, basmati & wild rice pilaf 37

GULF SHRIMP RISOTTO

old bay spiced risotto, lemon, baby tomato, parmesan, basil (GF) 29

PAN SEARED SALMON

orange ginger sauce, spiced butternut squash, maple vinaigrette, arugula & dried cranberry salad (GF) 32

HOUSE BRINED & ROASTED HALF CHICKEN

yukon smashed potato, roasted root vegetable, pan gravy, apple & cranberry chutney (GF) 29

PORK BELLY TACOS

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

HARVEST BOWL

basmati & wild rice pilaf, root vegetable medley, spiced butternut squash, baby arugula, maple vinaigrette, sweety drop peppers, toasted pumpkin seed, dried cranberry (VG/GF) 16 add: grilled salmon 13, crispy or grilled chicken 8, crispy or grilled shrimp 12

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 potato, asparagus, garage zip sauce 45

MUSHROOM PASTA

penne pasta, wild mushroom, marsala cream sauce, roasted baby tomato, shaved parmesan, spinach (V) 16

FRIED CHICKEN SANDWICH

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

PIZZA

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

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!