



## SNACKS + STARTERS

### CHILI GRILLED SHRIMP

shishito peppers | pickled radish | chili crunch | spicy mayonnaise  
sesame | cilantro 15

### PARKER HOUSE ROLLS

garlic herb butter | flaky salt 6

### FARMER’S CHEESE PIEROGI

pickled apples | onion soubise | charred scallion | bacon lardons 12

### CRISPY BRUSSELS SPROUTS

roasted shallot vinaigrette | lemon herb gremolata (V) 8

### WHIPPED FETA DIP

hot honey | pickled onion | fresh baked flatbread (V) 10

### SEARED BEEF TIPS

pearl onions | tomato confit | lemon herb gremolata  
balsamic demiglace | grilled ciabatta 16

## SOUPS + SALADS

### CORN + BACON CHOWDER 6

### SOUP DU JOUR 6

### GARAGE GREENS

blue mitten local mixed greens | shaved market vegetables  
lemon vinaigrette (V/GF) 5/8

### CAESAR

crisp romaine | garlic bread croutons | parmesan  
classic caesar dressing 6/10

### MICHIGAN

blue mitten local mixed greens | spinach | bleu cheese  
dried cherries | candied pecans | red onion  
cider dijon vinaigrette (V) 6/10

### SUMMER BERRY + QUINOA

arugula | candied pecans | chevre cheese | blueberries  
strawberries | roasted shallot vinaigrette (V/GF) 6/10

### ADDITIONS

grilled salmon 10 | fried shrimp 10  
fried chicken 8 | grilled chicken 6

## MAINS

### PAN SEARED SCALLOPS

corn chowder | bacon lardons| herb oil | pea tendrill salad 30

### HERBS DE PROVENCE ROASTED SALMON

cauliflower puree | olives | capers | fennel | artichokes (GF) 28

### PAN ROASTED RAINBOW TROUT

romesco sauce | crispy brussels sprouts | marble potatoes  
golden raisin mustarda 28

### CORN CAVATELLI

sweet michigan corn | asparagus | leeks | pancetta  
herb gremolata (V) 22

### FRIED CHICKEN SANDWICH

bourbon mayonnaise | mcclure’s pickles | iceberg lettuce  
toasted sesame bun | fries 14

### ROASTED HALF CHICKEN

corn succotash | roasted chicken jus (GF) 26

### MAIN STREET TACOS

#### carne asada or fried shrimp

chipotle lime crema | cilantro lime slaw | queso fresco | flour tortilla  
chips + salsa 16

### GARAGE BURGER

two ground chuck patties | american cheese | garage sauce  
iceberg lettuce | mcclure’s pickles | toasted sesame bun | fries 16

### MEATBALLS + POLENTA

creamy parmesan polenta | grilled mushrooms | arugula pesto 26

### CHAR GRILLED FLAT IRON STEAK

tomato confit | roasted pearl onions | potato purée  
broccolini | balsamic demiglace (GF) 32

### TOMAHAWK PORK CHOP

grilled peach + tomato mustarda | whole grain mustard jus  
lemon fennel salad (GF) 34

## PIZZA WHEELS

### SICILIAN

old world pepperoni | sausage | prosciutto | bacon | mozzarella 16

### MUSTANG MARGHERITA

roasted tomato | fresh mozzarella | fresh basil | olive oil (V) 14

### PEPPERONI PACKARD

pepperoni | red sauce | mozzarella 14

### WHITEWALL

garlic butter | fresh mozzarella | parmesan | Italian seasoning  
olive oil | basil | oregano (V) 14

### ROASTED MUSHROOM

lemon ricotta | roasted garlic | arugula pesto (V) 16

## SHAREABLE SIDES

### FRENCH FRIES 6

### MARBLE POTATOES (V/GF) 6

### BROCCOLINI 8 (V/GF)

### GRILLED ASPARAGUS 7 (V/GF)

**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, the food, the 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!

\*Garage is proud to support and utilize the highest quality products from our Michigan local sources.\*

(V) vegetarian | (GF) gluten free

“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.”