

Built 1940
Opened 2012

GARAGE

g r i l l & f u e l b a r



* * * CARRYOUT MENU * * *

Snacks and Starters

- Jimmy Red Cornbread** (V) – fresh baked daily/hot honey/butter/scallion 5
- BBQ Watermelon** (V/GF) – flash grilled/BBQ spiced/lime/scallion 6
- Low Country Shrimp** – Bell’s Two Hearted/ Garage hot sauce/garlic/butter/scallions/ grilled bread 13
- Whipped Feta** (V) – hot honey/pickled onion/ fresh baked flatbread 10
- Firebird Shrimp** – crispy shrimp/sweet & spicy sauce/sesame cucumber slaw 13
- Beefy Beef Tips** – pan seared tenderloin/ mushroom confit/Detroit zip sauce 13
- Michigan Mushroom Flatbread** (V) – fire roasted local mushrooms/fresh arugula/roasted garlic/goat cheese/fresh cracked pepper 12

Salads and Soup

- Additions: beef tips 12, salmon 10, shrimp 10, or chicken 6
- Garage Greens** (V/GF) – Blue Mitten local mixed baby lettuce/lemon/vinaigrette/ shaved seasonal veggies full 8/half 5
- BBQ Chicken Chop** – Blue Mitten local greens/ heirloom tomato/roasted corn/tobacco onion/ cheddar crisp/charred scallion ranch 15
- Michigan Salad** (V) – spinach/dried cherries/ crumbled blue cheese/pickled red onion/ smoked peanuts/hot honey/vinaigrette/ cornbread croutons full 10/half 6
- Loaded Wedge** – baby iceberg/charred scallion ranch/double smoked bacon lardon/ heirloom baby tomato/cheddar crisp/shaved red onion full 10/half 6
- Chopped Caesar** – Van Dyke Farms romaine/ house croutons/parmesan tuile/blistered heirloom tomato/garlic anchovy dressing full 10/half 6
- Soup**
- Roasted Chicken n’ Biscuits** – herb roasted chicken/mirepoix/parsley 6

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.

Mains

- Polska Bombalski** – potato and cheddar pierogi/local kielbasa wedzona/braised cabbage/caramelized onion/ crème fraiche 18
- Steak and Potato** – char-grilled prime ribeye/garlic herb butter/twice baked potato/Detroit zip sauce/grilled asparagus 32
- Studebaker Salmon** (GF) – pan seared fresh/ heirloom tomato/Castelvetro olive/haricot vert/ grapefruit gastrique/citrus supreme 26
- Flex Fuel** (V/GF) – summer squash/heirloom tomato/red bloomed quinoa/Michigan corn/Poblano Romesco/ Marcona crumble 15
- White Cheddar Mac n’ Cheese** (V) – Ritz cracker persillade/baby salad 16
Add: kielbasa 8, chicken 6, steak tips 12
- Bacon Wrapped Meatloaf** – Faygo root beer BBQ/ tobacco onions/mashed potato/braised greens 18
- Garage Burger** – two fresh ground chuck patties/ American cheese/Garage sauce/iceberg/McClure’s pickles/buttered brioche bun/fries 16

Sharable Sides

- grilled asparagus 8 (V/GF), braised greens 6 (V/GF), mashed potato 5 (V/GF), twice baked potato 7 (GF), fries 6 (V), brussels leaves 6 (V/GF)

Pizza

- Sicilian** – old world pepperoni/house made sausage/ prosciutto/bacon/red sauce/mozzarella 14
- Mustang Margherita** – roasted tomato/fresh mozzarella/fresh basil/EVOO 12 (V)
- Pepperoni Packard** – old world pepperoni/red sauce/ mozzarella 12
- Grilled BBQ Chicken** – Faygo root beer BBQ/ mozzarella/peppers/red onion/cilantro 14

(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.”