No-Contact Take-Out & Delivery

Scroll for all of our menus below:

- **Carnivore & la Carte**
- **Family Style**
- **Good for Kids**
- **Gluten Free Menu**
- **Grillin' & Chillin' Kits**

We are a Gluten-Friendly (gf) Kitchen

(Participates consisting flour and barley are used in our kitchen)

Phone: 610-615-1589

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Carnivore & la Carte Menu

Soups & Chili

Cup 5 **Bowl** 7 **Quart** 12.5

Daily Market Soup
Fresh seasonal ingredients

Red Texas Red Chili
chedder, jack cheese, scallions, sour cream

Garage Fries

Small 3.5 Large 5.5

Garage Fries
Garage fries topped with cheese and bacon & scallions add 1.5

Mac & Cheese

Cup 3.5 Bowl 5.5 Quart 12.5

cheddar, jack, bucatini, cream, bread crumbs

Wings

10 wings 12 **20 wings** 22

Choose from: - Blue Cow gf garlic sauce
- Homemade Buffalo
- Honey Sriracha
- Jerk
- Thai Chili
- Garlic Parmesan
- Garlic Herb Butter
- Cayenne Honey
- Maple Butter Jerk

Apps

Fried Brussel Sprouts 8 gf/v
olive oil, lemon, pecorino romano add a cooking wine for extra zing add 1.5

Texas Chili Cheese Dip & Chips 10
chili, cheddar, scallions

Arizona Egg Rolls 12
chicken, grilled onions, bell peppers, grilled pineapple, cheddar, pepper jack, green onions, green salsa, chipotle aioli, pineapple salsa

Grilled Chicken Quesadilla 12
sour cream, mexican cornbrown beans salsa, cheddar, pepper jack, scallions add 3 for guacamole

Pretzel Bites 10 gf/v/ Cheddar Cheese
home made blue cheese sauce, black & white sesame seeds

Garage Nachos 12.5 gf/v
Garage fries, cheddar, jack, mexican cornbrown beans salsa, sour cream, scallions add 3 for guacamole add 2 for chicken add 3 for steak add pulled pork 3 add pulled chicken 3

Salads & Bowls

Char-Grilled Kale Salad 14.5
crispy potatoes, caramelized onions, mexican cornbrown beans, cotija, pepitas, cilantro, blackberry, cilantro lime

Pancho Grilled Mac Salmon Bowl 18.5
white quinoa, mexican cornbrown beans, grilled slaw, roasted corn-black bean salsa, cotija, cilantro, pepitas, chipotle aioli, pineapple salsa, sesame ginger, sesame seeds

Summer Chicken & Mango Bowl 16.5
mixed greens, mango, pineapple, mango salsa, feta, fresh blueberries, sunflower seeds, pepitas, cilantro, sesame ginger add 3 for guacamole add 2 for chicken add 3 for steak add pulled pork 3 add pulled chicken 3

Sandwiches & Burgers

All served with fries, side salad, or chips

Pulled Pork Sandwich 14.5
yellow french roll, red slaw, sour pickle

Crispy Chicken Sandwich 14.5
spicy Thai mayo, lettuce, tomato, sour pickle

Garage Cheeseburger 14.5
Blue Cow Farms Angus Beef 8 oz. gf/v/
mixed greens, lettuce, tomato, red onion, pickles, mayo, pepper jack, garlic aioli, sesame bun

Hand-Pulled Pork BBQ Sandwich 15.5
Blue Cow Farms Angus Beef 8 oz. gf/v/
mixed greens, lettuce, tomato, pickles, red onion, garlic aioli, sesame bun

Cubano Burger 15.5
thick-cut bacon, hand-pulled roast pork, fried smoked ham, Swiss cheese, Cheese's mustard, pickles, Lellian Grove bread add 3 for guacamole

Steak Burger 16.5
lettuce, arugula, tomato, onion, red aioli, toasted Lellian white

Blue Cow Angus Burger 14.5
house-made falafel, cucumber, pepper jack, pickled red onion, cucumber, tzatziki, pita

Angus Burger 12.5
lettuce, tomato, pickles, onion, mayo, Martin's potato roll (GF roll available add 1)

Grilled Cheese 12 add bacon or tomato add 2
jack, cheddar, Lellian Grove bread add 3 for chicken add 3 for steak add pulled pork 3 add pulled chicken 3

Garage Dog 12
bacon, American, sunny side up fried egg

Hot Mushroom Sandwich 14.5 gf/v/
shiitake, crimini, Portobello, Lellian Grove bread add grilled chicken 3 add shrimp 3.5 add steak 3 add pulled pork 3 add pulled chicken 3

BBQ, Bacon & Cheddar 16.5
Homemade Buffalo Bacon Burger 11.5
pickled red onions, pepper jack cheese, jalapeños, pit-pit, garlic aioli, honey sriracha

Mains

Fish & Chips 17.5
pickled cucumber tartar, cotija, lemon, fries, golden raisin coleslaw, lemon

Pulled Pork Mac & Cheese Bowl 16.5
Cheddar Grits 21.5
pulled pork, cheddar cheese, red wine marsala pan glace, gf/cornbread

Open-Faced Hot Turkey Sandwich 16.5
fried onion straws, mashed potatoes, gravy, pickles, Lellian white bread, turkey gravy, mashed potatoes, cranberry sauce

Homemade Meatloaf 16.5
country mashed potatoes, wild mushroom gravy, fried onion straws, cranberry compote

Pancho Grilled Jamaican Jerk Atlantic Salmon 18.5
spanish rice, fried plantains, mango salsa, pineapple salsa, jerk aioli

Pan Seared Atlantic Salmon 18.5
garlic, fresh summer vegetable, white rice

Grilled Angus Ribeye 26.5
marinated, sliced, house made chimichurri, roasted potatoes

Grilled Angus Ribeye Portobello & Grits 28.5
fork tender, cheddar grits, sautéed wild mushrooms, red wine pan glace, asparagus

Pancho Grilled Atlantic Salmon 18.5
spanish rice, fried plantains, mango salsa, pineapple salsa, jerk aioli

Pancho Grilled Jamaican Jerk Atlantic Salmon 18.5
Tortilla Soup 12.5
Stand for 4 guests

Salad
Your choice of Garden Salad with Balsamic Vinaigrette OR Caesar Salad

Soup (1) quart
Your choice of Daily Market or Texas Chili

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Brunch

Saturday & Sunday 11am-3pm

Homemade Buttermilk Biscuit 11 gf/v/
Wild Honey butter

Garage Benedict 11.5
(2) poached free range eggs, Hatfield chick-cut bacon, bone-in ham, Thomas' English muffins, lemon hollandaise, fries

Country Breakfast 11.5
(2) free-range eggs, Hatfield chick-cut bacon, bone-in ham, Thomas' English muffins, lemon hollandaise, fries

Country Breakfast 11.5
(2) free-range eggs, Hatfield chick-cut bacon, bone-in ham, Thomas' English muffins, lemon hollandaise, fries

Wild Berry Brioche French Toast 11
Lellian Grove brioche, mixed berries, maple butter

Garage Western Omelette 12
andouille sausage, ham, green & red bell peppers, onions, cheddar, pepper jack, pepperjack cheese, home fries

Shrimp & Grits 17.5
jumbo gulf shrimp, andouille grits, spicy andouille sausage ragu

Hickory Smoked Pulled Pork 16.5
hatfield country sausage, chick-cut bacon, hickory smoked pulled pork, cheddar grits, homemade barbecue sauce

Banana-Brown Sugar & Macadamia Nut Waffle 11.5
Bananas Foster syrup

Cajun Breakfast 11.5
(2) free-range eggs, andouille sausage, cajun home fries, Cajun hollandaise

Homemade Buttermilk Biscuit 11 bacon

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Grillin' & Chillin' Kit

DIY Gift Cards & Home Entertaining Meal Kits

Designed for Family of 6-8 or more

Order Today, Pick-up Next Day
Starting at 5:30pm Wed thru Saturday

Gas Chicken Kabobs 17 each

Gas Black Angus Burgers 17 each

Gas 1/2 Baby Back Ribs 17 each

Chicken Wings (per cooked) 20 each
side of Garage ranch or Jerk Spice

1 Oven Golden Raisin Slaw

Martin's Potato Rolls (per dozen) 8 each

Martin's Hot Dog Rolls 8 each

Ala Carte Add-On's

7oz Atlantic Salmon Fillet 14 each
20/30 Pulled Shrimp 7 pound 115
BBQ Baby Back Ribs, full Rack (per cooked) 1 each 32.5
7oz Andouille Sausage Link (cooked) 1 each 18
Jerk Chicken Wings (per cooked) 20 each 120
side of Garage ranch or Jerk Spice

**** Designates raw products designed for you to cook at home.**

Picnic Salads

Epicurean Pasta Salad 12/lb
cavatappi pasta, red onion, chick-bacon, spiced pecans, sliced cukes, sliced grapes, pepperjack cheese, Cheese's ranch

Garage Red Bliss Potato Salad 12/lb
Golden Raisin Slaw 12/lb

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Good for Kids

Kid Burger & Fries 12
Kid Dog & Fries 6.5
Hot Dog & Fries 6.5
Meatball & Ziti 8
Chicken & Ziti 8
homemade marinara sauce

Cubs Supper 9.5
chicken tenders, maple butter

Fish & Chips 10
Pasta & Butter 6.5
Turkey Sandwich 7.5
American cheese, fries

Grilled Cheese 7.5
American cheese, fries

Belgian Waffle 7.5
cinnamon-sugar, maple butter

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Family Style

All pricing reflects amounts for 4 guests

Homemade Meatloaf 65
(8) slices, homemade mashed potatoes, fried onion straws, mushroom gravy, summer vegetable

Pan Seared Atlantic Salmon & Grits 140
fork tender, cheddar grits, sautéed wild mushrooms, red wine pan glace, asparagus

Pancho Grilled Atlantic Salmon 160
spanish rice, fried plantains, mango salsa, pineapple salsa, jerk aioli

Pancho Grilled Jamaican Jerk Atlantic Salmon 160
Tortilla Soup 50
Stand for 4 guests

Salad
Your choice of Garden Salad with Balsamic Vinaigrette OR Caesar Salad

Soup (1) quart
Your choice of Daily Market or Texas Chili

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Brunch

Saturday & Sunday 11am-3pm

Homemade Buttermilk Biscuit 112
Wild Honey butter

Garage Benedict 115.5
(2) poached free range eggs, Hatfield chick-cut bacon, bone-in ham, Thomas' English muffins, lemon hollandaise, fries

Country Breakfast 110
(2) free-range eggs, Hatfield chick-cut bacon, bone-in ham, Thomas' English muffins, lemon hollandaise, fries

Wild Berry Brioche French Toast 111
Lellian Grove brioche, mixed berries, maple butter

Garage Western Omelette 112
andouille sausage, ham, green & red bell peppers, onions, cheddar, pepper jack, pepperjack cheese, home fries

Shrimp & Grits 117.5
jumbo gulf shrimp, andouille grits, spicy andouille sausage ragu

Hickory Smoked Pulled Pork 116.5
hatfield country sausage, chick-cut bacon, hickory smoked pulled pork, cheddar grits, homemade barbecue sauce

Banana-Brown Sugar & Macadamia Nut Waffle 111.5
Bananas Foster syrup

Cajun Breakfast 111.5
(2) free-range eggs, cajun home fries, Cajun hollandaise

Homemade Buttermilk Biscuit 111 bacon

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Grillin' & Chillin' Kit

DIY Gift Cards & Home Entertaining Meal Kits

Designed for Family of 6-8 or more

Order Today, Pick-up Next Day
Starting at 5:30pm Wed thru Saturday

Gas Chicken Kabobs 117 each

Gas Black Angus Burgers 117 each

Gas 1/2 Baby Back Ribs 117 each

Chicken Wings (per cooked) 120 each
side of Garage ranch or Jerk Spice

1 Oven Golden Raisin Slaw

Martin's Potato Rolls (per dozen) 8 each

Martin's Hot Dog Rolls 8 each

Ala Carte Add-On's

7oz Atlantic Salmon Fillet 114 each
20/30 Pulled Shrimp 7 pound 115
BBQ Baby Back Ribs, full Rack (per cooked) 1 each 132.5
7oz Andouille Sausage Link (cooked) 1 each 118
Jerk Chicken Wings (per cooked) 120 each 1120
side of Garage ranch or Jerk Spice

Golden Raisin Slaw 112.5/qt

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We are a Gluten-Friendly Kitchen

Products containing wheat and barley are used in our kitchen

Some non-wheat products we use are made in facilities that also process wheat

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness

GF- Gluten-Friendly
V- Vegetarian
VE- Vegan
F- Family Complexion

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