No-Contact Take-Out & Delivery

Scroll for all of our menus below:

- **Garrows a la Carte**
- **Family Style**
- **Soups & Sides**
- **Brunch (Sat/Sun 7-2)**
- **Dessert Menu**

We are a Gluten-Friendly/GF/Kitchen

Please inform your server of any food allergies or dietary restrictions.

Phone: 610-615-5189

☎

Current a la Carte Menu

Soups & Chili

Cup 3.5 **Bowl** 6 **Quart** 12.5

Daily Market Soup
Fresh seasonal ingredients

Real Texas Red Chili
Cheddar, pickle, onion, scallions **GF**

Garage Fries

Small 3.5 **Large** 6.5
Brined gravy, mild
Garrows Cheesy add 1.5
Cheddar, pickle, onion
slow-braised short rib add 6

Mac & Cheese

Cup 3.5 **Bowl** 6.5 **Quart** 12.5
Cheddar, jack, Havarti, cream, bread crumbs
add slow-braised short rib 7.25

Wings

10 wings 12 **20 wings** 22
Choose from: Buffalo/Garrows Park Spice
Choose from: Blue cheese/Ranch
- Lemon Pepper
- Honey Garlic
- Mango-Habanero
- Thai Chili
- Mustard Spice
- Garrows Park Spice
- Buffalo Cauliflower
- Salt & Pepper
- Nashville

Apps

Fried Brussel Sprouts 8.5 **GF/V**
Bacon, pickled onion, sriracha aioli
add spicy cole slaw 1.5 **add** crispy 1.5

Texas Chili Cheese Fries 10
Cheddar, pickle, onion, scallions
add slow-braised short rib 2.5

Pretzel Bites 9.5
Mesquite grilled onions, bell peppers, grilled cheddar, pickle, sriracha aioli, Garrows park spice, Garrows park spice honey mustard

Grilled Chicken Quesadilla 12
Jack cream, mesquite-smoked black bean salsa, blackberry cranberry drizzle **add guac** 3.5

Garrows Park Buffalo Cauliflower 11.5
Tarmbrook blue cheese sauce, black & white sesame, scallions **GF**

Tarmbrook Blue Cheese Wedge 10
Cheddar, onion, scallions, bacon, red onion, cherry tomatoes, blue cheese dressing **GF/V**

Garrows Pretzel 3.5 **add** Texas chili 3.5 **add** cheddar cheese sauce 1.5 **add** Garrows park spice honey mustard 1.5

Salads & Bowls

Char-Grilled Steak Salad 18.5
Mesquite grilled onions, bell peppers, roma tomatoes, crispy onions, chipotle aioli, drizzle, blackberry crush

Garrows Grilled Salmon Bowl 18.5
white quinoa, mixed greens, golden raisin cranberry relish, roasted sweet potatoes, roasted brussel sprouts, pickled red onions, sesame seeds, lemon-ginger vinaigrette **GF**

Grilled Chicken Caesar Wrap 12.5
Romaine, bacon, parmesan, Caesar dressing, sriracha, fried Brussel sprouts, southwest ranch, avocado, Parmesan, onion

Buttermilk Blue Salad 14.5
Mixed greens, cherry tomatoes, bacon, red onion, croutons, crumbled blue cheese, buttermilk dressing **GF/V**

Southwest Chicken Salad 14.5
Mixed greens, cherry tomatoes, corn, black beans, cucumbers, cheddar, tortilla strips, cilantro-lime vinaigrette **GF/V**

Cobb Salad 14.5
Mixed greens, tomato, red onion, carrot, cucumber, cheddar, Italians, bacon, egg, croutons

Grilled Chicken 1 Shrimp 10
Atlantic Salmon 1 Grilled Cobb 10

Sandwiches & Burgers

Garrows Park Cheesesteak 15.5
Lufkin French roll, meal steak, cut pork jus, fries

Crispy Chicken Sliders 12
spicy Thai mayo, lettuce, tomato, red onion, pickle, Garrows park spice, fries

Garrows Park Cuban 15.5
deli roast turkey, guacamole, bacon, cheddar, pickle, Garrows park spice honey mustard, fries

Hand-Pulled Pork BBQ 15.5
Brined pulled pork, Garrows park spice honey mustard, spicy cole slaw, golden raisin relish, Lufkin French roll, sweet potato fries

Cubano Burger 15.5
pressed, thick-cut bacon, hand-pulled roast pork, deli roast turkey, Swiss, Garrows park spice honey mustard, pickles, Lufkin French roll, fries

Atlantic Salmon BLT 17.5
bacon, arugula, tomato, meal steak, toasted Lufkin French roll, fries

add any extra cheese 1.5

Grilled Chicken Burger 15.5
Jack, avocado, lettuce, tomato, fries

Grass-Fed Lancaster Co.
Lettuce, tomato, red onion, pickle, mesquite-smoked black bean salsa, mayo, fries

Garrows Park Burger 15.5
bacon, American, sunny side up fried egg

Mesquite Grilled Bacon Cheese & Burger 16.5

BBQ, Bacon & Cheddar Burger 16.5
Hand-pulled pork, bacon, cheddar, spicy cole slaw, golden raisin relish, Lufkin French roll, fries

add gluten friendly bun 2

Mains

Garage Greats

Blue Ridge Pork Chop 26
Full rack 26.5 **half rack** 20
crispy fries, cole slaw, golden raisin relish, side of gravy

Jumbo Lump Chesapeake Crabcakes
1 crab 19 **2 crabs** 34
crispy fries, cole slaw, 1/2 lemon, tartar sauce, lemon
Shrimp & Crab 19.5
sautéed gulf shrimp, cheddar grits, Garrows park spice honey mustard

Garrows Park Meatloaf 18.5 **GF/V**
Mesquite-smoked black bean salsa, cheddar, onion, Lufkin French roll, fries, Garrows park spice honey mustard
add grilled chicken 5 **add shrimp** 6
add slow-braised short rib 7.25
add sunny side up fried egg 1.5
add slow-braised short rib 7.25

Garrows Park Turkey Sandwich 16.5
deli deep-roasted turkey breast, mashed potatoes, Lufkin country white bread, tarmbrook blue cheese, cranberry-pecan-honey, seasonal vegetable

Pot Pie 19.5 **GF/V**
potato crusted Brined roast, carrot, celery, onion, fries, golden raisin cole slaw, lemon

Tarmbrook Blue Cheese Cheddar Grits & Cheddar Grits 24.5
Cheddar, Tarmbrook blue cheese, scallions, bacon, fried onions

Homemade Meatball 15
Mesquite-smoked black bean salsa, wild mushroom cream, Lufkin French roll, fries

Pineville Grilled Jamaican Jerk Cobaltz Salmon 25.5
Spanish rice, fried plantains, mango salsa

Garrows Park Cobb 18.5
sautéed chicken breast, Garrows Park Spice honey mustard, mesquite-smoked black bean, homemade mashed potatoes, seasonal vegetable

Grilled Angus Flank Steak 19.5
Mesquite-smoked black bean salsa, chimichurri, seasonal vegetable, fries
add grilled shrimp 5
add Atlantic salmon 7

Shrimp & Andouille Jambalaya 19.5
sautéed pink gulf shrimp, Roma tomatoes, Cajun cream, Spanish rice, fries

Crispy Chicken & Waffle 19
Mesquite-smoked black bean salsa, Garrows park spice honey mustard, fries

Jambalaya 19.5 **gf**
Pulled pork, fresh andouille sausage, grilled chicken, Spanish rice, spicy tomato broth

Homemade Cheddar Grits pint 6 quart 18

Garrows Mac & Cheese pint 6.5 quart 13.5

Mashed Potatoes 12

Seasonal Market Vegetable 12.5
garlic, olive oil, butter

Fries-Regular/Flavored 12

Desserts

Big Chocolate Cake 7
Philadelphia Cream Cheesecake 8.5
Blackberry glaze
Homemade Caramel Apple Galette 8.5
Granny Smith apple, cinnamon crumb & caramel sauce
Bassett's Ice Cream 6.5
chocolate, vanilla, strawberry

Good for Kids

Kid Burger 9.5
add cheddar 1.5
Hot Dog & Fries 6.5
Mac&Cheese & Meatball 8.5
brined gravy
Fingers & Fries 7.5
honey mustard dipping sauce
Kid Grilled Cheese 6.5
American cheese, lufkin bread
Fish & Chips 10
Pretzel & Butter 6.5
Turkey Sandwich 7.5
American cheese, fries
Grilled Cheese 6.5
American cheese, fries
Belgian Waffle 7.5
cinnamon sugar, maple butter

Family Style

Pulled Pork Family Pack 35/35
Brined pulled pork, Lufkin rolls, Garrows park spice honey mustard, golden raisin relish, spicy cole slaw, fries

Garrows Park Pulled Pork BBQ 39/39
Brined pulled pork, Lufkin rolls, Garrows park spice honey mustard, golden raisin relish, cheddar-rosemary jack cheese

Mesquite Marinated Steak 69/69
50 seasoned chicken breasts, Kennett Square mushrooms, Lufkin rolls, homemade mashed potatoes, seasonal vegetable

Brunch

Saturday & Sunday 7am-3pm

Wild Mushroom, Bacon & Brie Omelette 12
Crispy home fries

Garrow Benedict 14.5
Lufkin English muffin, Canadian bacon, Hollandaise, Kennett Square mushrooms, English muffins, large hollandaise, home fries

Garrows Breakfast Bowl 12.5
(2) free-range eggs any style, Hatfield chicken sausage, home fries, Garrows park spice honey mustard

Egg-in-Hell 13.5
Texas chili, black bean salsa, (2) farms wild-egg yolks, mesquite-smoked black bean salsa, Lancaster Capital Ice, sauce drizzle, Lufkin English muffin, home fries

Wild Berry Griddle Pancakes 11
Lufkin brioche, fresh seasonal berries, maple butter

Garrow Western Omelette 12
Hatfield ham, Kennett Square mushroom, bell peppers, red onions, jalapeños, cheddar, pepper jack, cheese, home fries

Garrow Cobb Salad 14.5
Lufkin gulf shrimp, Lancaster grits, spicy andouille sausage mix

Breakfast Sandwich 12.5
Hatfield country sausage, thick-cut bacon, (2) farms wild-egg yolks, Lufkin English muffin, homemade hollandaise sauce

Banana-Brown Sugar & Macadamia Nut Waffle 11.5
Lufkin brioche, maple butter

Cajun Breakfast 14
Lufkin gulf shrimp, spicy andouille sausage, grits

Country Bacon Fry Jacks & Homemade Cheddar Grits 14
add (2) farms wild-poached eggs 1.5

Baby Spinach & Feta Cheese Omelette 12
Choice of home fries or grilled cauliflower hash

Lancaster Chicken & Fried Pickles 14
Chesapeake Crab Benedict 16
(2) poached eggs, Hollandaise, home fries

Crispy Home Fries, Grilled Cauliflower Hash, Fries 13.5

Free-Range Egg, any style 11.5 each

Homemade Buttermilk Biscuit 4 each

Valentine's Specials

Market Soup
Gulf Shrimp & Lobster Chowder
Cup 8 Bowl 12

Appetizer
Charbroiled Lion Country Lobster Tempura
spicy sesame-ginger-citrus-mango sauce, Asian slaw

Entrees
Pan-Roasted Lion Sea Bass
wheat-toasted pecan, herbed carrots, fava beans, Kennett Square mushroom, Cajun cream

Grilled Angus Filet Mignon & Gulf Shrimp
Kennett Square mushroom, Cajun cream, Asparagus, Homemade mashed potatoes

Dessert for 2
Chocolate Sea Salt Bread Pudding &
Chocolate Chip Cookie Dough Cheesecake
(2) pistachio, raspberry coulis

Crème Brûlée Trio
Strawberry, Crème Brûlée, Grilled Cauliflower Hash, Fries 13.5

Free-Range Egg, any style 11.5 each

Homemade Buttermilk Biscuit 4 each

♥

Valentine's Specials

Market Soup
Gulf Shrimp & Lobster Chowder
Cup 8 Bowl 12

Appetizer
Charbroiled Lion Country Lobster Tempura
spicy sesame-ginger-citrus-mango sauce, Asian slaw

Entrees
Pan-Roasted Lion Sea Bass
wheat-toasted pecan, herbed carrots, fava beans, Kennett Square mushroom, Cajun cream

Grilled Angus Filet Mignon & Gulf Shrimp
Kennett Square mushroom, Cajun cream, Asparagus, Homemade mashed potatoes

Dessert for 2
Chocolate Sea Salt Bread Pudding &
Chocolate Chip Cookie Dough Cheesecake
(2) pistachio, raspberry coulis

Crème Brûlée Trio
Strawberry, Crème Brûlée, Grilled Cauliflower Hash, Fries 13.5

Free-Range Egg, any style 11.5 each

Homemade Buttermilk Biscuit 4 each

Valentine's Specials

Market Soup
Gulf Shrimp & Lobster Chowder
Cup 8 Bowl 12

Appetizer
Charbroiled Lion Country Lobster Tempura
spicy sesame-ginger-citrus-mango sauce, Asian slaw

Entrees
Pan-Roasted Lion Sea Bass
wheat-toasted pecan, herbed carrots, fava beans, Kennett Square mushroom, Cajun cream

Grilled Angus Filet Mignon & Gulf Shrimp
Kennett Square mushroom, Cajun cream, Asparagus, Homemade mashed potatoes

Dessert for 2
Chocolate Sea Salt Bread Pudding &
Chocolate Chip Cookie Dough Cheesecake
(2) pistachio, raspberry coulis

Crème Brûlée Trio
Strawberry, Crème Brûlée, Grilled Cauliflower Hash, Fries 13.5

Free-Range Egg, any style 11.5 each

Homemade Buttermilk Biscuit 4 each

We are a Gluten-Friendly Kitchen

Produce processing where and how we can and is our kitchen

Some items are prepared in shared fryer and made in facilities that also process wheat

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Allergens:
B-Vegetarian
BR-Vegan
F-Dairy/Contains