



570 Simpson Drive
Chester Springs, PA 19425
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epicureangarage.com

Epicurean: given or adapted to luxurious tastes or habits, esp. in eating and drinking

Garage: a place to relax with friends, have a beer, listen to interesting music, construct and deconstruct food items

Soups & Chili

Daily Market Soup 5.5/8.5

Creamy Tomato 5.5/8.5
cheddar/jack cheese, fresh basil oil, croutons GF?/V

Real Texas Red Chili 6/9.5
cheddar, jack, red onion, scallions

French Onion Crock 8.50
melted provolone & mozzarella, croutons, chives

Garage Fries

Small 4.5 **Large** 6.5
dirty brown gravy add 1
Garage cheese sauce add 1.5
bacon & scallions add 1.5

Poutine

fries topped with local cheddar cheese curds & gravy 10

Mac & Cheese

Small 6.5 **Large** 11.5
cheddar, jack, locatelli, cream, bread crumbs, chives

Wings

10 wings 12 **20 wings** 21

Our Original Jerk Spice
Homemade Buffalo
Carolina BBQ
Cherchie's Banana Pepper
Habanero
Thai Chili
Tandori w/ Mango salsa

Apps

Fried Potato Pierogis 11.5 *bacon, scallions, chipotle aioli, sour cream*

Fresh Atlantic Calamari 12.5 *crispy fried, spiced rum mayo, chives*

Jamaican Jerk Wings 12 *Caribbean spice, blue cheese dressing, celery* GF

Lollipop Lamb Chops* 17.5 (4) *grilled baby rack chops, spicy teriyaki* GF

Arizona Eggroll 13.5 *mesquite grilled onions, bell peppers, grilled chicken, pepperjack, roasted corn-black bean salsa, chipotle aioli, jalapeño tortilla*

Garage Nachos 12.5 *Garage Cheese sauce & cheddar-Jack, roasted corn-black bean salsa, sour cream, diced tomatoes, fresh jalapeños, scallion* GF/V
add guacamole 3.5 *add Texas chili* 3.5 *add pulled pork bbq* 5

Salads & Bowls

Seasonal Salad 15 *baby romaine & baby spinach leaves, fresh herbs, High Hill Farm micros, poached pears, dried cranberries, candied pecans, crumbled buttermilk blue cheese, blackberry vinaigrette* GF/V

Plancha Grilled Miso Salmon Bowl 19.5 *white quinoa, baby & micro greens, golden raisin slaw, roasted corn-black bean salsa, toasted almonds, mango salsa, avocado, oranges, sesame seeds, tangy asian vinaigrette* GF

Char-Grilled Steak Salad 18.5 *crispy potatoes, caramelized onion, roma tomatoes, crispy shiitakes, chipotle aioli drizzle, blackberry coulis, chives* GF

Grilled Chicken & Mango Salad 16.5 *baby romaine leaves, baby spinach mix, mango salsa, toasted almonds, feta, dried blueberries, sunflower seeds, fresh strawberries, balsamic vin*

Buttermilk Blue Cheese Salad 14.5 *mixed greens, tomatoes, crumbled bacon, red onion, croutons, buttermilk blue dressing* add chicken 5.5 GF?/V?

Traditional Hummus Bowl 13.5 *vegetables, olives, feta, flatbread, basil oil*

Garage Caesar 9/12.5 *romaine heart leaves, dressing, Locatelli, croutons* add grilled chicken 5.5 add grilled salmon 11.5 add shrimp(5) 10 GF?

Sandwiches & Burgers

served with fries

The Junkyard Dog 15.00 **12" 100% Kobe Beef**, bacon, chili, cheese sauce

Crispy Chicken Sand 12.95 *spicy Thai mayo, LTO&P, LeBus white roll*

Avocado Turkey BLT Wrap 12.5 *fresh avocado, Godshall's turkey bacon, roast turkey, High Hill Farm micro greens, tomato, mayo, cracked wheat wrap*

Hand-Pulled Pork BBQ 12.5 *local pork cooked low & slow, homemade apple butter bbq sauce, golden raisin slaw, cheddar-jack, LeBus white roll*

Jail Island Salmon BLT 17.5 *MSC farmed Atlantic salmon, spiced rum mayo, thick-cut bacon, lettuce, tomato, toasted country white* add avocado 2

Cubano Garaje 12.5 *pressed, thick-cut bacon, hand-pulled roast pork, local smoked ham, Swiss cheese, Cherchie's mustard, pickles, LeBus Cuban bread*

Grilled Bacon, Tomato & Brie Cheese 12.5 *blackberry coulis, multigrain*

Grilled Asparagus Wrap 12 *grilled asparagus, traditional hummus, local & micro greens, tomatoes, red onion, cracked wheat tortilla* balsamic vinaigrette v

Grilled Cheese & Tomato Soup 11.5 *cheddar/jack/American, LeBus white*

The Big Pig Burger 16.50 *Hatfield local pork patty, bacon, apple butter bbq pulled pork, cheddar, Monterey jack cheese, golden raisin slaw, LeBus white roll*

The Garage Burger 19.5 *two angus patties both topped with bacon and American cheese, finished with a fried egg, LTO&P, mayo, LeBus white roll*

Grass-Fed Lancaster Co. Angus Burger* **Single** 12.5 **Double** 16.95

Impossible Burger 13.5 *plant-based* **Hatfield Premium Pork** 12.5

Choose: mayo, lettuce, tomato, onion, pickles, jalapenos n/c

Add: American, cheddar/Monterey jack, pepperjack, Swiss, mozzarella, blue, provolone, Brie, sautéed onions, fried egg, bacon, mushrooms add 1 each

Sides

- Field Greens Salad** 6.5
romas,, balsamic vinaigrette, blackberry coulis, croutons
- Pan-Roasted Brussels Sprouts & Bacon** 6.5
add a delicious runny fried free-range egg 1.5
- Grilled Asparagus** 6.5
add cheese sauce 1.5
- Oven-Roasted Root & Fresh Vegetables** 6.5
- Crispy Home Fries** 4
- Mashed Potatoes** 4.5
- Cheddar Grits** 5.5
- Haricot Vert & Garlic** 6
olive oil, butter
- Hatfield Bacon** 2.5/5
Godshall's Turkey Bacon (2) or (5) *thick-cut slices*
- Nodine's Andouille** 6.5
Torrington, CT
- Liedy's Country Sausage** 5
Telford, PA
- Free-Range Fried Egg** 1.5

Kids

- Mini Burger & Fries** 7.5
add cheese 1
- Meatloaf & Mashed** 8.5
brown gravy
- Fingers & Fries** 7.5
honey mustard dipping sauce
- Chicken & Waffle** 9.5
chicken tenders, maple butter
- Fish & Chips** 10
- Pasta & Butter** 6.5
- Pasta Alfredo** 8.5
cavatappi, locatelli cream
- Turkey Sandwich** 7.5
American cheese, fries
- Grilled Cheese** 6.5
American cheese, fries
- Belgian Waffle** 7.5
cinnamon-sugar, maple butter

**consuming raw or undercooked meats, Poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

GF/ Gluten-Free
V/ Vegetarian
VE/ Vegan
?/ easily compliant

V.J10.20

Mains

- Classic Open-faced Hot Turkey Sandwich** 16.5 *our daily roasted turkey breast, mashed potatoes, LeBus white, turkey gravy, cranberry sauce, veggies*
- Wild Mushroom Flatbread** 15 *baby arugula, brie, white truffle oil v*
- Slow-Braised Angus Shortrib** 24.5 *cheddar grits, sautéed wild mushrooms, red wine-marsala demi glace*
- Fish & Chips** 19.5 *crispy, lager beer-battered fresh Atlantic MSC cod, homemade tartar sauce, fries, golden raisin coleslaw, fresh lemon*
- Steak Fritte*** 24.5 *grilled Lancaster County grass-fed black angus, garlic-fresh herb butter, fries, small salad add grilled shrimp(5) 10 wild mushrooms 5*
- Fried Chicken & Waffle** 17.5 *Lancaster County boneless buttermilk fried chicken thighs, cayenne honey, maple butter, cinnamon-sugar*
- Homemade Meatloaf** 15.5 *Lancaster County grass-fed Angus beef, country mashed potatoes, wild mushroom brown gravy, market vegetables*
- Grilled Chicken Quesadilla** 12.5 *brie, scallions, roasted corn-black bean salsa, crema Americana, blackberry coulis drizzle add guacamole 3.5*
- Wild Mushroom, Bacon & Brie Omelette** 12.5 *crispy home fries*
- Free-Range Eggs with Sausage & Bacon** 11.5 *crispy home fries*

Garage Custom Entrees Built To Order:

Pick Your Base Model and then Customize if you like

**** Tools Required:** knife, fork, digestive engine mechanism

Base Models:

- Pearl Barley & Fresh Chive Risotto** 12.5 *roasted vegetables v*
- Cheddar Grits** 12.5 *cajun andouille sausage ragu v?IGF*
- Wild Mushroom Risotto** 14.5 *cream, locatelli pecorino romano vIGF*
- Mac & Cheese** 11.5 *cheddar, jack, locatelli, cream, bread crumb topping v*
- Fresh Vegetables** 10 *a variety of fresh and root vegetables vGF*
- Garage Fries** 6.5 *served with our golden raisin slaw GFV*
- Country Mashed Potatoes** 12.5 *served with green beans & garlic vIGF*

Custom Packages: available for individual purchase, add \$\$

- jumbo lump Chesapeake crabcake** 15 *spiced rum mayo, lemon*
- slow-braised angus shortrib** 12.5 *red wine-marsala demi glace*
- grilled lollipop baby lamb rack chops (4)** 15 *spicy teriyaki GF*
- grilled jumbo gulf shrimp (5)** 10 *think shrimp & grits, yummy GF*
- plancha grilled atlantic salmon** 11.5 *spicy teriyaki, scallions GF*
- char-grilled angus flatiron steak** 12.5 *garlic-fresh herb butter GF*
- pan-blackened mahi mahi** 11 *spicy, roasted corn-black bean salsa GF*
- Jamaican jerk mahi mahi** 11 *spicy, fresh mango salsa GF*
- hand-pulled pork bbq** 8.5 *slow-cooked, applebutter bbq sauce GF*
- Lancaster Co. grilled chicken breast** 6.5 *garlic-fresh herb butter*