

# HISTORY IN THE MAKING!

The history of the beautiful stone building dates back to the Hall brothers who built it in 1820.

From 1820 until about 1840 it was used as a carriage and sleigh construction shop. In the 1850's until about 1900 the building was used as a blacksmith and horseshoe shop. The 1920's brought about a wooden box industry and then by the 1930's a boat construction and horseshoe repair shop. In 1948 the local legend, Paul Trabold, began operating his car garage here. Locals remember driving their cars right into the middle of what is now our dining room. (pictures in the entrance)

In 2003 the latest journey began within the walls of the magnificent historical building. Jamie and Kristin Hunt along with their two sons, Ethan and Colby, proudly operate The Garage as a family restaurant. Jamie has been working in the restaurant industry since he was a teenager, as a dishwasher. He graduated from the Culinary Institute of America in 1999. He and the team that surround him are responsible for the delicious food you are about to taste.

The owners and staff would like to welcome you to The Garage.

We strive every day to bring you the very best we have to offer. We sincerely hope you enjoy your time and we are grateful that you have chosen to be a part of the journey in this historic place.

Enjoy!

Summer 2011

## STARTERS

### CRAB DIP

A blend of crab & seafood, topped with Chef's red pepper glaze & served with sea salt pasta chips ....6.99

### PASTA NACHOS

Garage original pasta chips topped with chipotle cheese sauce, melted mozzarella, salsa & scallions ... 7.49  
Sour Cream or Guacamole add .85 ea.

### FRIED CALAMARI

Zesty breaded calamari served with chipotle tartar sauce and banana peppers... 9.49

### GARAGE WINGS

Big & Juicy, oven roasted and flash fried prepared with authentic Garage made sauces. Mild, medium, hot or BBQ, served with celery and bleu cheese ... 7.99

### GARAGE SALAD

Baby spinach, mandarin oranges, candied walnuts, marinated red onions, crumbly bleu with Garage made balsamic vinaigrette ... 7.49

### HOUSE SALAD

Crisp lettuce, tomatoes, black olives, red onions and banana peppers with Garage made herb vinaigrette ... 6.49

### GARLIC & CHEESE STICKS

Garlic and butter battered provolone served with a side of Garage red sauce ... 6.49

### STUFFED MUSHROOMS

Stuffed with garlic bread crumbs, basil, Italian sausage, red pepper and asiago cheese ... 6.99

### SAUCE SAMPLER

Great addition to dip your bread knots in and to sample our Garage made sauces ... 3.49

### SOUP

Roasted Red Pepper Bisque  
Creamy blend of roasted red peppers, blended herbs & topped with garlic croutons ... 4.49

### CHIPS & SALSA

Our Garage original sea salt pasta chips served with salsa ... 4.49

### POT-STICKERS



Stuffed with edamame beans, shitake mushrooms, sweet corn and cabbage, served with sweet and spicy dipping sauce ... 6.49

### CAESAR SALAD

Romaine garlic croutons, parmesan cheese, our Garage made (real egg) Caesar dressing ... 6.49

18% gratuity added to tables with six or more guests.

### ADDITIONAL GARLIC KNOTS

6 for 2.50 or 12 for 5.00

# THE GARAGE ORIGINALS

Taking the American melting pot and bringing it into to our Garage originals.  
Chef's original dishes incorporate American flavors with traditional ingredients .

## HOT ROD PASTA

Grilled chicken and celery, tossed with our creamy wing sauce and topped with crumbly bleu cheese with gemelli pasta ... 12.99

## GARAGE RIGGIES

Grilled chicken with cherry peppers, garlic and basil tossed in Garage made tomato cream sauce served with penne pasta ... 13.99



## ∞THAI BROCCOLI

Broccoli, shredded carrots, scallions and basil tossed in a spicy red pepper chili sauce served with linguine ... 12.99  
Add chicken... 2.49

Add Shrimp or Shaved Prime Rib ... 3.49

## CHICKEN PUTTANESCA

Flour and herb tossed chicken breasts, kalamata olives, capers & roasted red peppers with Arrabiatta sauce, served over tortellini ... 15.99

## HOME-STYLE MEATLOAF

Home-style meatloaf topped with bacon gravy and served with NY white cheddar mac & cheese ... 13.99

## AMERICAN BOLOGNESE

Blend local black angus beef, Gianelli sausage, bacon, pepperoni in an Garage herbed tomato sauce with melted mozzarella over cavatelli pasta ... 13.99

All originals are served with Garage garlic knots.  
Add a House or Caesar salad to your entrée for 4.49

# AMERICAN ITALIAN CLASSICS

These are some of the dishes that Chef grew up with and has tweaked as he's grown, we know you'll soon love them and make them your own.

## SPAGHETTI & MEATBALLS

Angel hair pasta with Garage red sauce and meatballs ... 11.99

## MEAT LASAGNA

Layered herbed ricotta cheeses and local black angus beef, baked in Garage red sauce with melted mozzarella cheese ... 13.99

## MOZZARELLA CHICKEN

Breaded chicken baked with Garage red sauce and topped with mozzarella cheese, served over angel hair pasta ... 12.99

## ∞BASIL PESTO PASTA

Roasted red peppers, artichokes, spinach with our home made creamy basil pesto sauce tossed with whole wheat penne ... 13.99  
Add chicken... 2.49

Add shrimp or Shaved Prime Rib... 3.49

## ∞BROCCOLI ALFREDO

Broccoli with Garage parmesan cream sauce tossed in gemelli pasta ... 11.99  
Add chicken... 2.49

Add shrimp or Shaved Prime Rib ... 3.49

## CHICKEN SCALLOPINI

Flour and herb tossed chicken breasts, garlic, basil and dried tomato tossed in a white wine cream sauce served over angel hair pasta ... 14.99

## ∞EGGPLANT ROULADE

Breaded eggplant, herb ricotta cheese, baked with Garage red sauce & mozzarella cheese, topped with parmesan cream sauce ... 12.99

All classics are served with Garage garlic knots.  
Add a House or Caesar salad to your entrée for 4.49

Sign Up for our Birthday Club and receive a FREE ENTREE

∞ vegetarian dish

# SEAFOOD

All seafood dishes are served with Garage garlic knots.  
Add a House or Caesar salad to your entrée for 4.49

## SEAFOOD ARRIBIATTA



Shrimp, clams, roasted red peppers,  
Gianelli sausage and red pepper flakes tossed in our  
Arribiatta sauce served over linguine ... 17.99

## SHRIMP & TORTELLINI

Sautéed shrimp and spinach tossed in a white wine  
cream sauce served over tortellini ... 15.99

## PAN SEARED SWAI

Served over carrots, artichokes, spinach, garlic and basil  
simmered in a tomato minestrone sauce ... 13.99

## WHITE CLAM

Whole baby clams in white wine cream  
sauce, simmered with chopped garlic & bacon  
pieces tossed with linguine ... 14.99

## FISH & MAC

Breaded catfish served with NY white cheddar mac &  
cheese, chipotle tartar sauce and coleslaw ... 13.99

# SANDWICHES

The Garage Black Angus is raised  
locally and 100% hormone free.

Sandwiches are served with french fries.  
Sub a salad for 1.99

## BOOTLEG PORK

BBQ pulled pork slathered in Tom's BBQ Sauce on  
a Kaiser roll, served with coleslaw ... 9.49  
(ask your server why it's called Bootleg?)

## PIZZA BURGER

Local black angus burger, topped with pepperoni,  
mozzarella cheese and Garage house sauce on  
a Kaiser roll ... 9.49

## BLUE CHEESE & BACON BURGER

Local black angus burger, with melted bacon and  
bleu cheese topped with bbq sauce on a Kaiser roll,  
served with smoky chicken wings ... 11.99

## MEATBALL

Meatballs, melted mozzarella cheese and  
Garage red sauce on a Kaiser roll ... 8.99

## FINGERS & FRIES

Country style chicken fingers served with  
a side of BBQ sauce ... 7.99

## SAUSAGE PARMESAN

Breaded Gianelli sausage patty stuffed  
with peppers & onions topped with melted  
mozzarella cheese & Garage red sauce on  
a Kaiser roll ... 9.49

## GARAGE CHICKEN

Lightly breaded herb crusted chicken breast  
topped with field greens, a red pepper glaze and melted  
goat cheese on a Kaiser roll ... 10.99

### Ask us about catering...

- Pulled Pork
- Roasted Chicken
- Ribs
- Unique Pasta Dishes
- Specialty Pizzas
- Fresh Salads

. . . And much more!

# STONE BAKED PIZZAS

All of our pizzas are hand stretched in olive oil and baked in our stone hearth oven on screens resulting in our famous pizza crust. Each pie is 12" and has 8 slices.

## CRUST DIPPERS

Parmesan peppercorn, bleu cheese and spicy wing sauce to dip your pizza in ... 2.99

## ALL AMERICAN

Cheddar cheese sauce, local black angus beef, red onion, dill pickle, crispy french fries & ketchup ... 12.99

## MEAT LOVERS

Bacon, meatball, pepperoni, mozzarella cheese with Garage red sauce ... 13.49

## BUFFALO WING

Chicken, bleu cheese, celery, mozzarella cheese with our home made spicy wing sauce ... 12.49

## BBQ CHICKEN

Chicken, caramelized onions, scallions, mozzarella cheese with BBQ sauce ... 12.49

## ∞ MEDITERRANEAN

Spinach, goat cheese, kalamata olives, roasted red peppers, mozzarella cheese with Arrabiatta sauce ... 12.49

## ∞ TUSCAN

Vine ripened tomatoes, artichokes, mozzarella cheese and basil with oil and garlic sauce ... 12.49

## ∞ WHITE

Blended herbs and mozzarella cheese with oil and garlic sauce ... 8.99

## PHILLY CHEESE STEAK

Shaved Prime Rib, green peppers, sautéed onions, blend of mozzarella and cheddar cheese sauce ... 13.49

## ∞ FLORENTINE

Spinach, portabella, dried tomatoes, mozzarella cheese with Garage basil pesto sauce ... 12.49

## ROASTED CHICKEN

Roasted chicken, spinach, asiago and mozzarella cheese with basil pesto mustard sauce... 12.99

## CHEESE

(toppings additional - if you see it on the menu you can probably add it) ... 8.99

# FARM FRIENDLY SALADS

Whenever possible we use fresh local farms to supply our ingredients not only in our salads but all of our dishes. Our dressings along with sauces are hand crafted with chef recipes using the quality ingredients we know you appreciate.

## ∞ GARAGE

Baby spinach, mandarin oranges, candied walnuts, marinated red onions, crumbly bleu with balsamic vinaigrette ... 12.49

Add grilled chicken ... 2.49

Add shrimp ... 3.49

## ∞ CAESAR

Romaine garlic croutons, parmesan cheese, our Garage made (real egg) Caesar dressing ... 9.49

Add grilled chicken 2.49

Add shrimp... 3.49

## SOUTH OF THE BORDER

Crisp lettuce, red onion, black olives, local black angus beef with parmesan peppercorn dressing and sea salt pasta chips, with sides of guacamole & sour cream ... 13.99

Add shrimp ... 3.49

## RED & GOAT

Organic field greens, roasted red peppers, goat cheese, diced grilled chicken, and our Garage made herb vinaigrette ... 13.99

Each farm friendly salad is served with Garage garlic knots.

18% gratuity added to tables with six or more guests.

∞ vegetarian dish