



## On The Town

### Garage Grill & Fuel Bar - Northville

January 16th, 2013 [No Comments](#)

★★★★☆ 3 votes, 4.00 avg. rating (83% score)

**The Place:** [Garage Grill & Fuel Bar](#)

**The Location:** 202 W. Main St., Northville, MI 48167

**The Vibe:** great night out with the girls, good date location, family friendly, banquets

**Signature Dishes:** small plates, handmade specialty pizzas, seafood, chicken, pork and steak entrées

**Why We Like It:** An old service station from the 40's in historic downtown Northville has been given a modern facelift for this American grill and bar



The building for the [Garage Grill & Fuel Bar](#) in Northville has an iconic and long heritage. Originally built in 1940, the service station began as a Gulf Oil gas station. Over the years it has served as a Sunoco gas station, a Chrysler car dealership, a dry cleaner, and most recently a home & garden shop. In 2012, the building was completely remodeled and transformed into the grill and bar.

The new decor definitely incorporates details of the building's origins. For example, the backs of the booths are covered with sewn-together blue jeans (guess what? each booth has a mechanic patch and each patch has a name of one of the investor's children!). The chandelier at the bar is made from the wheel and tire of an antique car with four attached headlamps from a 1930 Model A. There are even nuts and bolts in the candle bowls and old gas pumps on display.

However, nothing stands out more than the beautiful mural that is visible from both the bar and dining room. The mural is 28-by-7-foot and was painted by Detroit artist Darcel Deneau. The middle area of the mural portrays the Gulf service station in 1940. On either end of the mural are images of Northville and downtown Detroit.

Of course, we weren't just visiting to see the building. Once we took a look at the menu we seriously wanted to try everything on it! The good news is that we can always go back and try more, right? On this trip we started with an appetizer of "firebird shrimp" which is crispy shrimp in a sweet & spicy sauce, served over crisp vegetables. This appetizer had just the right amount of spice and sweetness, and the batter was just a light coating so not too heavy.



Next we moved on to the "kale salad." Coined the "queen of greens," kale is gaining in popularity and it was refreshing to find it incorporated in this tasty salad. The [Garage](#) paired baby kale with Gorgonzola cheese, pear, toasted almond, pomegranate and pan-roasted shrimp. The pomegranate seeds, pears and almonds were the perfect seasonal compliment to the fresh kale and creamy Gorgonzola cheese.



Lastly we sampled the "east coast" pizza. This is not your typical pizza... it is prepared on a homemade crust and topped with crab, shrimp (guess we had a shrimp-theme for the night), pesto, goat cheese, baby arugula and diced tomato. The arugula on the pizza added a nice fresh element and the pizza crust was delicious, as were all of the toppings. The pesto was a pleasant change from the standard red sauces. By the way, the pizzas are cooked in a brick-oven that you can actually see through the massive windows of the kitchen. Oh, and did you notice that the pizza was served on an oil can?



There are other great attributes of this restaurant, including a separate area just for carryout orders... so even when you can't stay and sit, you can still enjoy. Another important feature is the [Garage's](#) banquet room, an 80 seat private room which has a view of a restored 1930 Ford Model A.

We can't wait until this summer when they open their outdoor dining area... and we hear they are going to open the large garage doors to bring the outside in!

Keep in mind that, for now, the [Garage](#) is only serving dinner; lunch will be added when staffing levels can accommodate it (UPDATE: Monday, February 4th. is listed on their Facebook page as the start date for lunches!!).

The Twisted Onion's *only* suggestion is that we'd like to see more Michigan-based libations on the menu.

**The Final Verdict:** *We loved the theme, the portions were a good size and it was reasonably priced... mostly we really loved the food... and we'll be back soon!*

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