

Cold Seafood / Appetizers

Jumbo Shrimp Cocktail	Grilled lemon, bloody mary cocktail sauce	16
½ Dozen East Coast Oysters	Grilled with Garlic Butter or Cold in the ½ shell	16
½ Dozen Littleneck Clams	Grilled lemon, bloody mary cocktail sauce, apple ginger mignonette	14
Poached Lobster Tail	Grilled lemon, bloody mary cocktail sauce, Cajun remoulade	18
Cold Seafood Platter for 2	Jumbo shrimp, oysters, clams, poached lobster, Jonah crab claws	75
Wagyu Meatballs	Coconut sweet chile sauce, toasted crushed cashews	12
Crab & Lobster Cake	Cajun remoulade, crispy kale, crispy filo, finger lime caviar	16
Scotch Egg	House made sausage, pink peppercorn aioli, soft boiled farm fresh egg	14

Desserts

It's never too early to start thinking about sweets!		9
"Goodwin Brothers" Peach Brown Butter Buckle	Filo crisps, schnapps pipette, vanilla bean crème anglaise	
Strawberry "Shortcake"	Our version of this classic. Strawberry mousse, garrison biscuit, basil meringue, balsamic confetti, strawberry coulis	
The GO "Chocolate Royale"	Chocolate cake, hazelnut sponge, praline feuilletine, smoky ganache, chocolate cream	
Oak Grove Churros	Warm cinnamon, Kentucky "Fire" Whiskey dipping sauce	
Derby Pie Crème Brûlée	Chocolate chips, pecans, bourbon crème anglaise	



White Wines by the Glass

Chardonnay, Chalk Hill, Sonoma, 2018	13
Chardonnay, Sonoma-Cutrer, "Russian River Ranches", 2018	14
Prosecco, Benvolio, Italy, NV	8
Moscato, Angove Family Vineyards, "Nine Vines", AUS, 2018	9
Pinot Grigio, Terra d'Oro, Clarksburg, CA, 2018	12
Sauvignon Blanc, Joel Gott, Napa, 2018	10
Sauvignon Blanc, Rutherford Ranch, Napa, 2018	12

Red Wines by the Glass

Cabernet, Benziger Family, Sonoma, 2018	11
Cabernet, Black Stallion, Napa, 2018	16
Cabernet, Mercer Family, Horse Heaven Hills, CA, 2017	11
Malbec, Bodega y Vinedos, "Vista Flores", Argentina, 2017	11
Merlot, 14 Hands Winery, Washington, 2016	9
Pinot Noir, Diora, "La Petite Grace", Monterey, 2018	11
Pinot Noir, Sanctuary, "Bien Nacido Vineyard", CA, 2016	18
Zinfandel, Bogle Vineyards, "Old Vine", CA, 2017	8

Signature Cocktails

Smoked Woodford Old Fashioned The Grove	Woodford Reserve, angostura bitters, sweet syrup, filthy cherry, cinnamon	18
Mojito	Deep Eddy Vodka, triple sec, mango, lime juice, fresh mint	10
Mojito	Bacardi Silver, lime juice, fresh mint, salted glass rim	11
Moscow Mule	Tito's Vodka, lime juice, fever tree ginger beer	12
OG Margarita	Patron Silver, triple sec, fresh lime juice, salted glass rim	12
Man O' War	Buffalo Trace, triple sec, rosso, lemon juice, lemon twist, filthy cherry	11
Chocolate Martini	Three Olives vodka, Godiva chocolate liqueur, crème de cacao, half and half	12
Paloma	Casamigos Blanco, grapefruit juice, grapefruit bitters, fresh lime juice,	11
Mint Julep	Woodford Reserve, fresh mint, sweet syrup	14
Rye Manhattan	Bulleit Rye, angostura bitters, sweet vermouth, filthy cherry	12
Lucky Cherries Daiquiri	Bacardi rum, lime juice, filthy cherry syrup, sweet & sour, sweet syrup	12

Craft & Draft Beers

Draft Beer Options	Blue Moon, Bud Light, Michelob Ultra, Miller Lite, Stella Artois	6
Domestic Bottles	Bud Light, Miller Lite, Yuengling, Budweiser, Coors Light, Michelob Ultra	5
Imported Bottles	Heineken, Corona, Dos XX Lager, White Claw Black Cherry, Modelo Especial	6

Farmer's Market

The "Untraditional" Caesar Salad	Davidson Family Farms romaine, butter lettuce, parmesan crisp, grana Padano garlic dressing, shaved parmesan	12
Garrison Oak Chopped Salad	Organic local greens, English cucumber, local carrots, sweet onions, watermelon radish, roasted garlic ranch	11
Baby Wedge Salad	Great smoky mountain blue cheese, thick cut hickory smoked bacon, diced heirloom grape tomatoes, pickled red onions, snipped chives	12
Heirloom Tomato Caprese	Local heirloom tomatoes, fresh mozzarella cheese, micro greens, 5 peppercorn balsamic glaze, basil oil	13

Soups

Baked Five Onion Soup	Yellow, red, white, & spring onions, leeks, gruyere cheese, cornbread crostini	11
Crab & Sweet Corn Chowder	Blue crab, sweet native corn, beach asparagus, red potatoes, heavy cream	12
Kentucky Burgoo	Traditional stew of rabbit, lamb, lima beans, potatoes, carrots, native corn, celery	10

Sides

Enough to be shared 8

Mac & Cheese Cavatappi pasta with aged white cheddar Add lobster +\$6	Steak Fries Crispy russet potatoes, bacon, sour cream, parmesan Add truffle +\$4
Mashed Yukon Gold Potatoes Heavy cream, local butter, roasted garlic & chives	Loaded Baked Potato Bacon, sour cream, butter, cheese
Braised Collard Greens Traditionally prepared with ham, apple cider vinegar, onions and a hint of spice	Crispy Brussel Sprouts Local honey, Mimi's Farm smoked blue cheese, roasted Kentucky Kernel pecans
Grilled Jumbo Asparagus Sumac, pink peppercorn dust	Crimini Mushrooms pan roasted with black garlic & red wine

Steaks & Chops

We are Kentucky Proud and only serve the finest steaks and chops our butchers can source locally.

Black Hawk Farms USDA Prime Petite Filet Mignon, 6 oz	32
Filet Mignon, 10 oz	46
Petite Ribeye, 10 oz	38
Ribeye, 16 oz	45
Bone In Ribeye, 24 oz	49
Petite New York, Strip, 12 oz	42
New York Strip, 16 oz	50
Porterhouse, 24 oz	60
Tomahawk Bone In Ribeye, 48 oz	95
Petite Culotte Steak, 8 oz	30

Additions to any Entree

Lobster Tail	18	Hollandaise Sauce	4
Garlic Roasted Jumbo Shrimp	16	Béarnaise Sauce	4
Oscar Style	12	Wild Mushroom Demi Glaze	5

Chef's Specialties

Verlasso Salmon	Blood orange chile glaze, lime basmati rice	34
Grilled Mahi Mahi	Coconut butter, pineapple sweet potato hash, asparagus	30
Berkshire Pork Chop	Grilled poblano & fig BBQ, mashed chorizo sweet potatoes	42
Lamb Rack	Crispy Brussel sprouts with Mimi's Farm smoked blue cheese, blackberry port wine glaze, mint couscous	38
Honey Adobo Airline Chicken Breast	Honey adobo sauce, vanilla bean mashed potatoes, roasted ginger heirloom carrots	29
Zucchini Pasta	Pistachio pesto, garlic, basil, olive oil, fresh lime juice	22