



GOODALE STATION

Garlic Bread ^{VG} \$8

matijas brioche, cream cheese, parmesan

"Chips and Dip" \$9

duck fat fried fingerling potatoes and roasted red pepper and almond dip

Spring Rolls ^{VG} \$10

potato masala, cotija cheese, aji verde

Grilled Corn \$10

parmesan cheese, lime, red chili butter

Korean Fried Cauliflower ^{VG} \$12

cilantro, serrano peppers, gochujang

Gem Lettuce Caesar \$10

focaccia croutons, parmesan, roasted garlic dressing

Fried Green Tomatoes \$17

blue crab, hard boiled egg, tabasco dressing

Chicken Drumettes \$15

green onions, sesame, chili-garlic sauce

Cumin Lamb Dumplings \$14

thai basil, cilantro, serrano peppers, black vinegar

Pimento Cheese and Smoked Sausage \$11

focaccia crostini, bread & butter jalapenos, scallion, and BBQ sauce

Selection Local Cheeses ^{VG} \$18

seasonal garnishes and bread

Glazed Asian Pork Ribs \$16

red chili, garlic, basil

Yellowfin Tuna Tartare \$18

rice grit cake, fermented pepper aioli, scallion, tobiko

Buratta \$16

cherry tomato marmalade, everything bagel seasoning, matijas focaccia

Pork Belly \$14

green papaya salad, mint, cilantro, thai chili, caramel-lime sauce

Shrimp and Grits ^{GF} \$22

anson mills grits, tomato curry, basil

Goodale Burger \$18

black hawk meats ground beef, brioche bun, grilled onions, bacon, american cheese, and seasoned fries

Gemelli Pasta \$22

country sausage, mushrooms, spinach, sage, parmesan cream

Scallops \$34

little neck clams, potato purée, bacon, corn, chowder sauce

Grilled Creekstone Ribeye \$40

bourbon brinded, warm german potato salad, watercress, & garlic butter



SPECIALTY COCKTAILS

Fancy Nancy

chamomile infused titos vodka, st. germaine, lillet blanc, fresh lemon, and yuzu

Daylight Savings

high bank gin, giffard pamplemousse, saline, lilet rosé, dolin blanc

The Implication

cherry infused old forrester, dry vermouth, maraschino, china-china

Thornberry

oyo stonefruit, cassis, simple syrup, watershed apple brandy, lemon, lavender, topped with champagne

The Maverick

black tea infused evan williams, lustau amontillado sherry, creme de peche, velvet falernum, simple syrup, lemon, nutmeg

Side Effects

espolon blanco, cilantro syrup, cointreau, lime, and pineapple

Jimmy Two Times Manhattan - Old Fashioned

Our Goodale Station's Whiskey War Barrel Proof Batch Pick, made to your liking!

NON-ALCOHOLIC COCKTAILS

Failsafe

pineapple, cilantro syrup, lime

Mr. Owl

strawberry cordial, chocolate bitters, pure cranberry juice, lemon

Battlestar

seedlip garden 108, beet juice, thai basil syrup, lemon, ginger, soda

BOTTLED BEER

Bud Light

Miller Lite

Michelob Ultra

Corona

Saint Pauls Non-Alcoholic

Espresso \$5

Coffee \$6

Tea \$6

Pellegrino \$6

Acqua Panna \$6

DRAFT BEER

Elvis Juice

Brewery: BrewDog Location: Canal Winchester,

Ohio -Style: IPA

Stella Artois

Brewery: Stella Artois, Location: Leuven, Belgium -

Style: Pilsner

Bloodthirst Wheat

Brewery: Barleys Brewing, Location: Columbus,

Ohio -Style: Wheat

Dire Wolf

Brewery: Wolf's Ridge Location: Columbus, Ohio -

Style: Russian Imperial Stout

Sybarite W/ Cherries

Brewery: Pretentious Barrel House Location:

Columbus, Ohio -Style: Sour

Head Hunter

Brewery: Fat Heads, Location: Cleveland, Ohio,

Style: IPA

All parties of 6+ may require 1 check with an automatic 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.