



STAND ALONE
TAVERN

at Currahee

SHARED PLATES

GRILLED OYSTERS 10/19

*Lemon Herb Butter
Charred Lemon*

CRAB CAKE 18

*Fried Green Tomatoes
Tomato Relish, Remoulade*

TRUFFLE FRIES ^{GF} 10

Parmesan, Thyme, Truffle Oil

CRISPY BRUSSELS ^{GF/AVg} 14
SPROUTS

*Gorgonzola, Candied Pecans
Blackberry Reduction*

SALADS

CITRUS SALAD ^{GF} 11

*Spinach, Arugula, Pistachios
Orange Segments, Drunk Goat Cheese
Citrus Vinaigrette*

SPRING GREENS ^{GF} 10

*Seasonal Greens, Sugar Snap Peas
Radishes, Cucumbers, Toasted Almonds
Raspberry Vinaigrette*

CAESAR SALAD ^{AGF} 10

*Romaine, Focaccia Croutons, Parmesan
Club Made Caesar*

SEASONAL FEATURES

SEARED AHI^{GF} 28

*Jasmine Rice, Stir Fry Vegetables
Sweet Soy Drizzle*

CHATEL FARMS WAGYU^{GF} 37
BAVETTE AU POIVRE

*Peppercorn Crusted, Mushroom Sauce au Poivre
Parmesan Truffle Fries*

HONEY DIJON^{GF} 34
SALMON

*Farro, Sugar Snap Peas, Lemon
Arugula, Roasted Radishes*

BRAISED LAMB^{GF} 30

*Mushroom Risotto, Grilled Asparagus
Red Wine & Mint Au Jus*

FROM THE GRILL

your choice of one side and one sauce

6oz PRIME BEEF TENDERLOIN^{GF} 43

8oz PRIME BEEF TENDERLOIN^{GF} 49

16 oz CHATEL FARMS WAGYU RIBEYE^{GF} 70

SAUCES & SIDES

SAUCES^{GF}

*Cabernet Demi, Mushroom Sauce
Marrow Butter, Herb Garlic Butter*

VEGETABLES^{GF}

*Crispy Brussels Sprouts, Asparagus
Bourbon Mushrooms*

STARCHES

*Smoked Gouda Mac & Cheese
Baked Potato*