



**Soup of the Day**

4 / 5

*Cup or Bowl*

**Basil Pesto Hummus**

7

*With Tomato Bruschetta, Warm Pita*

**Fruit and Cheese**

7

*Cottage Cheese, Cherry Mango Salsa, Toasted Coconut, Water Crackers*

**Fried Green Tomato Wedges**

8

*with Arugula, Our Own Remoulade Sauce*

**Kentucky Beer Cheese**

8

*with Pretzel Toast and Pickled Vegetables*

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**APPETIZERS**



*All salads are available in large or small servings.*

**🐔 Fried Green Tomato Salad 7 / 9**

*Berea College Farm Cornmeal Crusted Green Tomatoes served on Baby Spinach, Candied Pancetta, Warm Roasted Corn and Pepper Relish, Chipotle Dressing*

**Tavern Classic Caesar Salad 9 / 11**

*Chopped Romaine Lettuce, Herbed French Bread Croutons, Shaved Asiago, House Made Caesar Dressing. Choice of Grilled Chicken or Salmon*

**🐔🌱 Faucon Salad 8 / 11**

*Bibb lettuce, Hard Boiled Eggs, Crumbled Bleu Cheese, Berea College Farm Bacon*

**Smoked Chicken Salad 8 / 10**

*Napa Cabbage, Baby Spinach, Fried Rice Noodles, Mandarin Oranges, Water Chestnuts, Smoked Chicken Breast, Orange and Ginger Vinaigrette*

**🌱 Chef Salad 8 / 11**

*Mixed Greens, Roast Turkey, Kentucky Legend Ham, Smoked Gouda, Sharp Cheddar, Sundried Tomatoes, Kalamata Olives*

**Chicken in Avocado 8 / 10**

*Avocado Stuffed with Fried Chicken Salad, Mixed Greens, Strawberries, Pineapple Salsa*

**🌱 Tavern House Salad 6 / 8**

*Mixed Greens with Candied Walnuts, Grape Tomatoes, Dried Cherries, Feta Cheese*

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## SALADS



*All sandwiches are served with choice of side.*

<b>Classic Reuben</b>	<b>12</b>	<b>🍷 Tavern Club</b>	<b>14</b>
<i>House Braised Corn Beef, Sauerkraut, Swiss Cheese, Creole Mustard Dressing, Thick Cut Marble Rye</i>		<i>Turkey, Kentucky Legend Ham, Colby, Swiss, Berea College Farm Bacon, Alfalfa Sprouts, Avocado Mayo, Sourdough and Whole Wheat Bread</i>	
<b>Tavern Classic Burger</b>	<b>13</b>	<b>Roasted Vegetable Pita</b>	<b>11</b>
<i>Kentucky Proud Beef Burger with Choice of Colby, Pepper Jack, Swiss or White Cheddar, Brioche Roll</i>		<i>Zucchini, Asparagus, Onion, Red Peppers, Portabella Mushroom, Tomatoes, Arugula, Curry Hummus, Pita Bread, Creamy Feta Cheese Sauce</i>	
<b>Pulled Pork Sliders</b>	<b>12</b>	<b>Shrimp Po' Boy Sandwich</b>	<b>12</b>
<i>Slow Roasted Pork Shoulder, Kentucky Bourbon Barrel Ale BBQ Sauce, Cole Slaw, Onion Straws, Slider Buns</i>		<i>Fried Battered Shrimp, Shredded Lettuce, Tomato, Red Onion, French Bread, Creole Remoulade</i>	
<b>"Panini Style" Roast Beef</b>	<b>14</b>	<b>Hot Smoked Salmon Wrap</b>	<b>13</b>
<i>Slow Roasted Roast Beef, Mushrooms, Onions, Peppers, Tomatoes, Havarti Cheese, Flat Bread, Apple Horseradish Aioli</i>		<i>Smoked Salmon, Arugula, Alfalfa Sprouts, Sweet Peppers, Cucumbers, Carrots, Spinach Flat Bread, Pineapple Wasabi Aioli</i>	
<b>Pimento Patty Melt</b>	<b>12</b>		
<i>Grilled Beef Patty with Caramelized Onions, House Made Pimento Cheese, Thick Cut Marble Rye, Stone Ground Mustard</i>			

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## SANDWICHES



 <b>Chicken Flakes In A Birds Nest</b>	<b>17</b>	 <b>Shrimp and Grits</b>	<b>15</b>
<i>Creamed Chicken served in a Crispy Potato Nest with Mashed Potatoes, Green Beans, and Cranberry-orange Relish. Served with a Side Salad</i>		<i>Sautéed Shrimp, Pearl Onions, Tasso Ham, Brown Gravy, Sharp Cheddar Cheese, Berea College Farm Grits</i>	
 <b>Boone Tavern Hot Brown</b>	<b>14</b>	<b>Baked Tortellini</b>	<b>14</b>
<i>Hot Brown Thick Sliced Turkey on Sourdough Bread Broiled with White Cheddar Cheese Sauce, Berea College Farm Bacon and Tomatoes</i>		<i>Cheese Tortellini, Country Ham, Peppers, Onions, Mornay Sauce, Asiago Cheese</i>	
<b>Fried Catfish Basket</b>	<b>14</b>	<b>Country Fried Steak</b>	<b>15</b>
<i>Generous Portions of Catfish Rolled in Weisenberger Mills Fish Batter with Fries, Cole Slaw, Hush Puppies, and Green Onion Tater Sauce</i>		<i>Buttermilk Fried Cubed Steak, Corn Cake, Mashed Potatoes, Green Beans, Stroganoff Style Gravy</i>	
 <b>Pork Chops The Tricky Way</b>	<b>15</b>	 <b>Stuffed Portobello Mushroom</b>	<b>14</b>
<i>Boneless Pork Loin Chops with a unique Breeding of Tomato and Parmesan over Berea College Farm Cheese Grits, Braised Greens, and Grain Mustard Sauce</i>		<i>Marinated Portobello Mushroom Stuffed with Spinach, Zucchini, Onion, Sweet Pepper, Kalamata Olives, Mozzarella Cheese, Roasted Tomato Sauce, Mashed Potatoes</i>	

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## ENTRÉES



## SIDES

4

*French Fries, Spiced House Chips, Cheese Grits, Side Salad, Cole Slaw, Loaded Potato Salad, Fresh Fruit, Mashed Potatoes, Green Beans, Braised Collard Greens*

## DRESSINGS

*Signature Orange Marmalade, Buttermilk-Herb, Sorghum Mustard, Honey Ginger, Bleu Cheese, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette, Roasted Garlic-Horseradish*

## BEVERAGES

2

*Sweet Iced Tea and Unsweet Iced Tea, Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Pink Lemonade, Sierra Mist, Mug Root Beer, Regular and Decaffeinated Coffee*

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Executive Chef **David Poulton**

Sous Chef **Daniel Webb**

*Please ask to alert our Chef if there are any food allergies or dietary restrictions.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illness.*

We Proudly Support Kentucky Farmers Throughout The State



Berea College Farm



Gluten Free



Boone Tavern Signature Dish

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**SIDES & BEVERAGES**