



HISTORIC BOONE TAVERN

Hotel & Restaurant of **BEREA**
COLLEGE

Dinner Menu

APPETIZERS

DEEP FRIED DEVEILED EGGS

with Tennessee Goat Cheese and Spiced Cherry Jam. 6

CRAB CAKES

with Roasted Jalapeño Remoulade and Sweet-n-Sour Onions. 7

MAC-N-BEER CHEESE

with Tomato Chow Chow and Asiago Brittle. 7

TAVERN SOUP BEANS

with Corn Cakes and Pork Belly Crisps. 5

SALADS

FRIED GREEN TOMATO STACK

Fried Green Tomatoes Spinach, Pimento Cheese, Alfalfa Sprouts, Shaved Country Ham, Buttermilk Herb Dressing. 7

KENTUCKY WEDGE

Iceberg Lettuce, Tomatoes, Bacon, Chopped Egg, Sharp Cheddar, Bleu Cheese Vinaigrette. 6

TAVERN GREENS

Spring Mix, Tomatoes, Carrots, Cucumber, Croutons. 5

DRESSINGS: Buttermilk-Herb, Orange Marmalade, Bleu Cheese, Balsamic Vinaigrette, Sorghum-Mustard, Raspberry Vinaigrette, Roasted Garlic Horseradish, and Honey Ginger

ENTRÉES

PAN FRIED TROUT

Pair with Kim Crawford Sauvignon Blanc
Pan Fried Rainbow Trout served with Crisp Hash Brown Potatoes, Tomato and Spinach Pie, Brown Butter, Lemon and Caper. 19

SLOW COOKER SHORT RIBS

Pair with Hidden Crush Cabernet
Braised Short Ribs, served with Onion & Carrot Relish, Sweet Potato Gnocchi, West Sixth Amber Gravy 22

EGGPLANT RAVIOLI

Pair with Charles and Charles Rosé
Roasted Eggplant Ravioli, Spinach, Black Olives, Mushrooms, Feta Cheese, Sundried Tomato Pesto 17

BOURBON PORK CHOP

Pair with Diseno Malbec
Seared KY Proud Cider Brined Pork Chop served with Jalapeño Corn Cakes, Braised Greens, KY Bourbon Barrel Ale BBQ Sauce. 18

SOUTHERN PULLED LAMB

Pair with Mark West Pinot Noir
Slow Roasted Pulled Lamb served with Buttermilk and Chive Biscuit, Warm Cabbage Salad, Mustard and Sweet Pickle Sauce. 18

TURKEY AND DRESSING

Pair with Rainstorm Pinot Noir
Smoked Turkey Tenderloins served with Country Ham and Butternut Squash Dressing, Roasted Garlic Green Beans, Apple Bourbon Gravy, Candied Cranberry Sauce. 17

CREOLE SHRIMP

Pair with Cupcake Pinot Grigio
Sautéed Shrimp served with Dirty Rice, Squash Casserole, Beer Batter Soft Shell Crab, Tomato Creole Sauce. 20

BEEF POT PIE

Pair with Rodney Strong Merlot
Pan Seared Beef Tenderloin Tips, served with Pearl Onions, Wild Mushrooms, Mashed Potatoes, Pastry Crust, Caramelized Shallot and Cabernet Sauce. 20

TAVERN CLASSICS

CHICKEN FLAKES IN A BIRD`S NEST

Pair with Josh Cellars Chardonnay
Creamed Chicken served in a Crispy Potato Nest with Mashed Potatoes, Green Beans, and Cranberry Orange Relish 18

PORK CHOPS THE TRICKY WAY

Pair with Seaglass Chardonnay
Boneless Pork Chops, Tomato Parmesan Breading, Cheese Grits, Braised Greens, Grain Mustard Sauce. 18

FISH AND CHIPS

Pair with Franciscan Equilibrium White Blend
Beer Battered Catfish with Yukon Potato Wedges, Cucumber Salad, Green Onion Tartar Sauce. 17

BEVERAGES

Sweet & Unsweet Iced Tea, Pepsi Products, Regular and Decaffeinated Coffee 2
Flavored Teas 4

*Executive Chef David Poulton
Sous Chef Daniel Webb*

HISTORIC HOTELS
of AMERICA
National Trust for Historic Preservation



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.

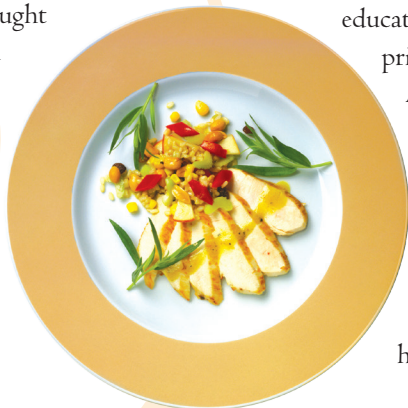


The story of Boone Tavern



Boone Tavern and Berea College are inextricably intertwined. Just as Berea College welcomes “all peoples of the earth” as expressed in their motto, Boone Tavern also has a long tradition of welcoming guests from across the nation and all around the world. In continuous operation since 1909, Boone Tavern was built as a guest house for Berea College at the suggestion of Nellie Frost; wife of the College president. Until then, guests of the college were welcomed into the president’s home for lodging and meals. As the reputation of Berea College grew, so did the number of guests that Mrs. Frost received, reaching a total of 300 guests in one summer, thus came the idea for a College guest house—Boone Tavern Hotel.

Fine dining has brought Boone Tavern much of its international acclaim. The menu offers a blend of traditional and creative southern cuisine. Well-known historical



favorites such as “spoonbread”—a signature item of Boone Tavern—developed by Richard Hougen, the innkeeper for more than three decades, continue to please diners. Contemporary classics on the menu include a delightful array of appetizers, salads, entrées, and desserts using locally-grown and Kentucky Proud ingredients, some of which are grown by students in the College’s gardens and greenhouses.

Berea College students are an important part of Boone Tavern; working and serving in various capacities in the hotel and restaurant. Berea College students learn the sacredness of labor and service by working 10-15 hours per week in the College Labor Program that provides employment here and in 130 other departments across campus. Students earn money for books and room and board at the College – but pay no tuition – thanks to the generosity of donors who support Berea College’s mission of providing a high quality

education for students primarily from Appalachia who have high academic potential and limited financial resources. Your patronage of Boone Tavern helps us fulfill the

educational mission of Berea College in shaping good citizens to serve the world. You can learn more about the College by asking a hotel employee or your server in the restaurant.

In the past century, Boone Tavern has expanded to meet the changing needs of the traveling public. An \$11 million “green” renovation in 2009 made Boone Tavern the first

LEED certified hotel in Kentucky. The renovation ensured energy efficiency and enhanced comfort without infringing on the historic beauty of the hotel. Guest rooms feature handcrafted cherry and walnut furniture made by

Berea College Student Crafts over the past 100 years. Boone Tavern, a member of the Historic Hotels of America, is listed on the National Register of Historic Places.

Boone Tavern is named for its location on the Daniel Boone Trail, which ran from North Carolina to Kentucky in 1775. The “Tavern” portion of the name derives from the historic definition that refers to a public inn for travelers and now related to the modern definition involving the sale of alcohol.



WE HOPE YOU ENJOY YOUR STAY AND MEAL AT THE HISTORIC BOONE TAVERN HOTEL!