

# Breakfast Menu

## MAINS

<b>Healthy Start</b>	14
Greek Yogurt with Fresh Berries, Honey, & Vanilla Almond Granola, Fresh Fruit, Banana Nut Bread.	
<b>Thick Cut French Toast</b>	14
Brioche French Toast, Warm Maple Syrup, Powdered Sugar, Fresh Berries. Choice of Bacon, Sausage, or Country Ham.	
<b>Tavern Classic Breakfast Plate</b>	12
Two Eggs any style, Biscuit or Toast, Home Fries or Weisenberger Mill Cheese Grits. Choice of Bacon, Sausage, or Country Ham.	
<b>Build Your Own Omelet</b>	14
Three Eggs filled with your choice of ingredients: Tomato, Onion, Mushroom, Peppers, Ham, Bacon, and Cheese. Choice of Home Fries or Weisenberger Mill Cheese Grits, and Choice of Bacon, Sausage, or Country Ham.	
<b>Country Style Eggs Benedict</b>	14
Two Over Easy Eggs, Toasted English Muffin, Country Ham, Sliced Tomato, Hollandaise Sauce. Choice of Weisenberger Mill Cheese Grits or Home Fries.	

## A LA CARTE

Two Eggs, any style	4	Fresh Fruit	4
Applewood Smoked Bacon, 3 slices	4	Biscuits or Toast, 2	4
Breakfast Sausage, 2 patties	4	<i>Gluten-free bread available upon request</i>	
Country Ham, 5oz. slice	7	Biscuit & Sausage Gravy	4
Home Fries	4	Banana Nut Bread	6
Weisenberger Mill Cheese Grits	3	Vanilla Almond Granola	6
Steel Cut Oatmeal	7	<i>Greek Yogurt, Fresh Berries, Honey</i>	
<i>Fresh Berries, Pecans, Brown Sugar</i>		Cereal and Milk	5

**20% Gratuity Added To All Room Service Orders And Parties Of 8 Or More**

*Executive Chef Jason Ritchey*

*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 Berea College Farm as well as other Kentucky farmers throughout the state.*

## Lunch Menu

### SMALL PLATES

<b>Deep Fried Deviled Eggs</b>	8
Capriole Goat Cheese, Spiced Cherry Jam. (V)	
<b>Fried Green Tomato Stack</b>	12
Pimento Cheese, Shaved Country Ham, Microgreens, Pimiento Puree, Buttermilk-Herb Dressing.	
<b>Brussels Sprouts</b>	10
Dried Pineapple, Bacon, Sorghum Mustard. (GF, VP)	
<b>Tavern Greens</b>	6/9
Toasted Pecans, Cherry Tomatoes, Hardboiled Egg, Beemster XO, Sorghum Mustard Dressing. (V, GF)	
<b>Kilt Lettuce</b>	6/9
Green Leaf Lettuce, Chopped Bacon, Red Radish, Green Onions, and Hot Bacon Dressing. (GF)	
DRESSINGS: Buttermilk-Herb, Orange Marmalade, Bleu Cheese, Balsamic Vinaigrette, Sorghum-Mustard, Raspberry Vinaigrette, and Italian Vinaigrette	

### MAINS

<b>Boone Tavern Hot Brown</b>	16
Sourdough Bread, Roasted Turkey, Country Ham, Smoked Cheddar Mornay, Thick Cut Bacon, Sliced Tomato.	
<b>Southern Catfish Basket</b>	17
Weisenberger Mill Cornmeal Crusted Catfish, Fries, Cole Slaw, Hushpuppies, Green Onion Tartar.	
<b>Wild Mushroom Risotto</b>	18
Shiitake & Crimini Mushrooms, Curly Kale, Parmesan. (V, VGP, GF)	

### SANDWICHES

Served with choice of one side. Gluten Free Bread & Hamburger Buns Available. Vegan Substitution of Beyond® Burger Available.

<b>Grilled Chicken Club</b>	14
Kaiser Roll, Applewood Bacon, Smoked Cheddar, Limestone Bibb, Tomato, Herb Mayo. (GFP)	
<b>Tavern Burger</b>	15
6 oz. Black Hawk Farm Burger, Choice of Cheese, Limestone Bibb, Tomato, Red Onion, B&B Pickles. (GFP)	
<b>Fried Green Tomato BLT</b>	13
Sourdough Toast, Thick Cut Bacon, Limestone Bibb, Fried Green Tomato, Herb Mayo. (VP)	

### SIDES

French Fries	Side Salad	House-made Chips	Cole Slaw	Fresh Fruit	4
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Executive Chef Jason Ritchey

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V – Vegetarian, VP – Vegetarian Possible, VG – Vegan, VGP – Vegan Possible, GF – Gluten Free



# Dinner Menu

## SALADS & APPETIZERS

<b>Deep Fried Deviled Eggs</b> Goat Cheese, Spiced Cherry Jam. (V)	8
<b>Kilt Lettuce</b> Green Leaf Lettuce, Chopped Bacon, Red Radish, Green Onions, and Hot Bacon Dressing. (GF)	6/9
<b>Brussels Sprouts</b> Dried Pineapple, Bacon, Sorghum Mustard. (GF, VP)	10
<b>Fried Green Tomato Stack</b> Pimiento Cheese, Shaved Country Ham, Microgreens, Pimiento Puree, Buttermilk Herb Dressing.	12
<b>Tavern Greens</b> Toasted Pecans, Cherry Tomatoes, Hardboiled Egg, Beemster XO, Sorghum Mustard Dressing. (V, GF)	6/9

## MAINS

<b>Pulled Pork Mac &amp; Cheese</b> Slow Cooked Pork Shoulder, Chipotle-Orange BBQ, Smoked Cheddar Mornay, Cornbread Crumbles, Green Onions.	22
<b>Filet Mignon</b> 7 oz. Angus Beef Tenderloin, Whipped Potatoes, Haricots Vert, Herb Compound Butter. (GF)	40
<b>Wild Mushroom Risotto</b> Shiitake & Crimini Mushrooms, Curly Kale, Parmesan. (V, VGP, GF)	18
<b>Bourbon-Maple Glazed Salmon</b> Butternut Squash, Brussels Sprouts, Curly Kale, Red Onion, Dried Cranberries, Toasted Pecans. (GF)	24
<b>Boone Tavern Hot Brown</b> Sourdough Bread, Roasted Turkey, Country Ham, Smoked Cheddar Mornay, Thick Cut Bacon, Tomato.	18
<b>Buttermilk Fried Chicken</b> Bone-In Breast, Leg & Thigh, Whipped Potatoes, Country Style Green Beans.	21
<b>Tavern Burger</b> 6 oz. Burger Patty, Choice of Cheese, Limestone Bibb, Tomato, Red Onion, B&B Pickles. (GFP)	15

*Executive Chef Jason Ritchey & Sous Chef Travis Riney*

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