

Breakfast Menu

MAINS

Healthy Start	14
Greek Yogurt, Granola, Fresh Fruit, Banana Nut Bread.	
Thick Cut French Toast	14
Brioche French Toast, Warm Maple Syrup, Powdered Sugar, Fresh Berries. Choice of Bacon, Sausage, or Country Ham.	
Tavern Classic Breakfast Plate	12
Two Eggs any style, Sausage Gravy, Biscuit or Toast, Home Fries or Weisenberger Mill Cheese Grits. Choice of Bacon, Sausage, or Country Ham.	
Build Your Own Omelet	14
Three Eggs filled with your choice of ingredients: Tomato, Onion, Spinach, Mushroom, Peppers, Ham, Bacon, and Cheese. Choice of Home Fries or Weisenberger Mill Cheese Grits, and choice of Bacon, Sausage, or Country Ham.	
Country Style Eggs Benedict	14
Two Over Easy Eggs, Toasted English Muffin, Country Ham, Sautéed Spinach, 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	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 blueberries, honey</i>	
<i>Fresh Blueberries, Pecans, Brown Sugar</i>		Cereal and Milk	5

Room Service Available 18% Gratuity Added

Executive Chef Jason Ritchey

18% gratuity is added to parties of 8 or more.

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.