



# Brunch Menu

## SMALL PLATES

- Deep Fried Deviled Eggs V** 10  
Panko coated egg whites with a creamy goat cheese filling, served with a side of spiced blackberry jam.
- Biscuits & Gravy** 4  
Two buttermilk biscuits covered in sausage gravy.
- Fried Green Tomato Stack, VP** 12  
Layers of breaded fried green tomatoes with pimiento cheese. Served with red pimiento marinara puree and a ranch drizzle.
- Add Shaved Country Ham 3
- Breakfast Skillet, GFP** 11  
Two scrambled eggs, home fries and sausage gravy topped with cheddar cheese and crispy bacon.

## SALADS & SOUP

- Soup of the Day** 7  
Seasonal soup prepared daily. (ask your server about our daily offering.)
- French Onion Soup Au Gratin, GF** 8  
Caramelized onions in rich beef stock finished with gluten-free garlic croutons, Gruyere and Provolone cheeses.
- Greek Salad, GF** 12  
Mixed greens, Kalamata olives, Feta cheese, cucumber, red onions and grape tomatoes, served with balsamic dressing.
- Spinach & Beet Salad, GF VP** 12  
Fresh spinach, grape tomatoes, sliced onion, hard cooked egg, pickled beets, and Feta cheese, served with warm Appalachian bacon dressing.
- Classic Caesar Salad, V GF** 10  
Baby romaine lettuce with roasted roma tomatoes, gluten-free herb croutons, topped with Parmesan cheese and classic Caesar dressing.
- Tavern Green Salad, GF VP** 12  
Fresh mixed greens, julienne carrots, grape tomatoes, sliced cucumbers, bacon bits, and Tillamook cheddar cheese with your choice of dressing.

Dressing Choices: Ranch, Italian, Balsamic herb vinaigrette *GF*,  
1000 Island, Caesar, Blackberry vinaigrette and Bleu cheese.

Add 3 oz Salmon 9 - Add 3 Grilled Shrimp 9

Add 4 oz Chicken 5 - Add Tofu 5

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

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illness.*

# MAINS

**Boone Tavern Hotbrown** 14  
A Kentucky tradition for 98 years– shaved ham and turkey on sourdough topped with creamy Mornay sauce, sliced tomatoes, crispy bacon, Parmesan cheeses and browned to perfection.

**Thick Cut French Toast** 14  
Brioche french toast, warm maple syrup, powdered sugar, & fresh berries, served with your choice of crispy bacon, sausage, or country ham.

**Build Your Own Omelet, GFP** 15  
Three egg omelet filled with your choice of ingredients: tomato, onion, mushroom, peppers, ham, bacon, and cheese. Served with a side of crispy bacon, sausage, or country ham and your choice of Weisenberger Mill cheese grits or home fries.

**Tavern Classic Breakfast, GFP** 12  
Two eggs any style served with a side of crispy bacon, sausage, or country ham and a choice of Weisenberger Mill cheese grits or home fries and biscuit or toast.

**Spinach Quiche, V** 12  
Farm fresh eggs in a flaky crust filled with spinach and garlic, and smoked white cheddar served with fresh seasonal vegetables and a side of fresh fruit.

**Country Style Eggs Benedict** 15  
Two over easy eggs on a toasted English muffin, with Canadian bacon, sliced tomato, and Hollandaise sauce. Served with your choice of Weisenberger Mill cheese grits, home fries or fresh fruit.

# SANDWICHES

**Fried Green Tomato BLT** 13  
Fried green tomatoes, crispy bacon, lettuce, and house herb mayo on toasted sourdough bread served with your choice of side.

Sub Pimiento cheese for herb mayo 2

**Honeysuckle Chicken Salad, GFP** 12  
Fresh made chicken salad tossed with celery and diced onion on a flaky croissant with lettuce, red onion, tomato and a pickle spear. Served with your choice of hand cut french fries or house chips.

**Tavern Turkey Club, GFP** 13  
Smoked turkey and crispy bacon, on multi-grain bread with herb mayo, lettuce, tomato, onion, a pickle spear and Pepper Jack cheese. Served with your choice of hand cut french fries or house chips.

**Pub Tavern Burger, GFP** 13  
An 8 oz house made burger patty cooked to order with your choice of cheese, lettuce, tomatoes, onion and pickles served on a grilled pub bun. Served with your choice of hand cut french fries or house chips.

Sub Veggie Burger 2

**Sides:** small salad, house chips, Coleslaw, hand cut french fries, and fresh fruit 4

*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 with your party.*

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

# Our Story

A historic Berea hotel, Boone Tavern was built in 1909 at the suggestion of Nellie Frost, the wife of the College president, William G. Frost. 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. Boone Tavern Hotel & Restaurant– named for Appalachian hero Daniel Boone – has been hosting visitors of Berea, Kentucky, ever since, including the Dalai Lama, Henry Ford, President and Mrs. Calvin Coolidge, Eleanor Roosevelt, Maya Angelou, and Robert Frost.

Construction of Boone Tavern began in 1909 based on designs by the New York architectural firm of Cady & See at a cost of \$20,000. The building, made of bricks manufactured by students in the College's brickyard, was constructed by the College's Woodwork Department. The "Tavern" portion of the name is derived from the historic definition that refers to a public inn for travelers rather than the modern definition related to the sale of alcohol.

Built at a prominent location on the College Square in the heart of Berea where the old Dixie Highway intersected with the campus, Boone has become one of the most famous Kentucky hotels and has been known as a popular destination for travelers of business and leisure alike.

Boone Tavern began humbly with 25 guestrooms, now, the guest room tally is at 63, and an \$11 million renovation has upgraded many elements of the property, laying the foundation for another successful century. Our award-winning Berea, Kentucky hotel is a member of the Historic Hotels of America and is listed on the National Register of Historic Places. We promise to uphold the ideals and standards that earned us this recognition, as well as the green practices that earned us the distinction as a LEED Gold Certified Green Hotel.

Boone Tavern is owned by Berea College, and its students are a vital part of our staff. Part of Berea College's requirements is that students are required to work at least ten hours per week at any one of the 140+ college departments and work areas across campus. Boone Tavern is one of these establishments. Students earn money for books, 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



@HistoricBooneTavern



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[www.boonetavernhotel.com](http://www.boonetavernhotel.com)

HISTORIC HOTELS  
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National Trust for Historic Preservation

