

SMALL PLATES

Deep Fried Deviled Eggs V Goat Cheese, Five Spiced Cherry Jam	8
Low Country Steamed Mussels Berea College Andouille, Corn, Red Potatoes, Grilled Bread	12
Pickled Shrimp Old Bay Seasoning, Lemon, Capers, Remoulade, Crackers	10
House-Made Chicken Liver Mousse Blackberry Preserves, Dijon, Cornichons, Grilled Bread	9
Fried Green Tomato Stack VP Country Ham, Pimiento Cheese, Pimiento Puree	12
Pimiento Cheese GFP, VP Chow-Chow, Celery, Carrots, Crackers	9
House-Cut French Fries GFP, V, VP Pecorino Romano, Truffle Mayo, Fresh Parsley	8

SALADS + SOUP

Kilt Lettuce GF Green Leaf Lettuce, Chopped Bacon, Red Radish, Green Onions, Hot Bacon Dressing	7/10
Tavern Greens GF, V Mixed Greens, Toasted Pecans, Cherry Tomatoes, Hardboiled Egg, Beemster XO Cheese, Sorghum Mustard	7/10
Strawberry & Cucumber Salad GF, V, VGP Mixed Greens, Crumbled Goat Cheese, Toasted Pistachios, Balsamic Vinaigrette	8/12
Add Shrimp +9, Add Salmon +9, Add Chicken +4	
Soup of the Day Ask Your Server About Our Daily Offering	5/7

MAINS

Pulled Pork Mac & Cheese Braised Pork Shoulder, Penne Pasta, Smoked Cheddar Mornay, BBQ Sauce, Cornbread Crumble, Spring Onion <i>Broquel Malbec, Boone Tavern Table Red</i>	21
Grilled Lamb Chops GF Two Frenched, Double Bone Lamb Chops, Spring Asparagus, Crispy Red Potatoes, Bourbon Apple Butter, Pistachios <i>Côtes-du-Rhône, Boone Tavern Table Red</i>	32
Pan Seared Scallops GF Risotto Milanese, Saffron, English Peas, Shaved Country Ham, Pecorino Romano <i>Boone Taven Pinot Grigio, Coste Mancini Pecorino</i>	27
Spring Chicken GF Pan Roasted Chicken Breast, English Peas, Carved Carrots, Lemon-Butter Cream Sauce, Crispy Red Potatoes <i>Creamy Chardonnay, Mediterraneo</i>	22
Veggie Plate V, VGP, GFP Grilled Asparagus, Sorghum Glazed Carrots, Haricots Vert, Fried Green Tomatoes, Risotto Milanese with English Peas (Substitutions Available) <i>Kim Crawford Sauvignon Blanc, Încânta Pinot Noir</i>	18
Shrimp & Grits Sauce Piquant, White Cheddar Grits, Salsa Verde <i>Mediterraneo, Italo Cescon Pinot Noir</i>	24
Steak Frites GF 7 oz. Certified Angus Beef Tenderloin, Served with Garlic Compound Butter and Hand-Cut French Fries <i>Decoy Cabernet Sauvignon, Los Osos Merlot</i>	36
Boone Tavern Hot Brown Sourdough Bread, Roasted Turkey, Country Ham, Smoked Cheddar Mornay, Thick-Cut Bacon, Tomato <i>Boone Tavern Table Red, Chiarle Moscato d' Asti</i>	18
Tavern Burger GFP 6 oz. Black Hawk Farm Burger, Bibb Lettuce, Tomato, Red Onion, B&B Pickles with Choice of Side <i>19 Crimes Cabernet Sauvignon, Broquel Malbec</i>	15
Grilled Chicken Club GFP 6 oz. Chicken Breast, Smoked Cheddar, Bacon, Bibb Lettuce, Tomato, Herb Mayo, on a Kaiser Roll with Choice of Side <i>Gluten Free Bread & Hamburger Buns Available. Beyond© Burger Substitute Available. Domaine St. Michelle Brut, Kung Fu Riesling</i>	14

DINNER



Established 1909

SIDES

Hand-Cut French Fries, Side Salad, House-Made Chips, Cole Slaw, Fresh Fruit	4
--	---

DESSERTS

House-Made Bread Pudding V Bourbon Sauce, Whipped Cream	7
Kern's Kitchen Derby Pie V Whipped Cream	7
New York Cheesecake V Blueberry-Lavender Compote, Whipped Cream	8
Chocolate Cake V, GF Chocolate Ganache, Whipped Cream	7
Featured Dessert Ask your Server about our Rotating Featured Dessert	8

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

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

