

Spring Lunch Menu

SMALL PLATES

Strawberries & Cucumbers Salad	5/8
Spring Greens, Toasted Almonds, Goat Cheese, Fresh Basil, Balsamic Vinaigrette (V, GF)	
Warm Farro with Spring Vegetables	13
Baby Spinach, Sautéed Artichoke Hearts, Asparagus, English Peas, Kenny's Asiago (V)	
Deep Fried Deviled Eggs	8
Capriole Goat Cheese, Spiced Cherry Jam (V)	
Spring Asparagus	10
English Peas, Breakfast Radish, Fresh Mint, Kenny's Asiago, Lemon Yogurt (V, GF)	
Mixed Spring Lettuces	4/7
Toasted Pecans, Cherry Tomatoes, Hardboiled Egg, Beemster XO, Sorghum Mustard Dressing (V)	
Tavern Classic Caesar Salad	5/8
Romaine Lettuce, Asiago, French Bread Croutons, Creamy Caesar Dressing	

DRESSINGS: *Buttermilk-Herb, Orange Marmalade, Bleu Cheese, Balsamic Vinaigrette, Sorghum-Mustard, Raspberry Vinaigrette, Italian Vinaigrette, and Honey Ginger*

SANDWICHES

Served with choice of side. *Gluten Free Bread and Hamburger Buns Available On Request.*

Country Ham & Pimiento Cheese Sandwich	10
Sourdough Bread, Country Ham, Pimiento Cheese, Limestone Bibb, B&B Pickles	
Grilled Chicken Club	12
Kaiser Roll, Country Ham, Applewood Bacon, Smoked Cheddar, Limestone Bibb, Tomato, Herb Mayo	
Tavern Burger	12
8 oz. Black Hawk Farm Burger, Choice of Cheese, Limestone Bibb, Tomato, Red Onion, B&B Pickles	
Egg Salad Sandwich	9
House-made Egg Salad, Sourdough Bread, Limestone Bibb, Red Onion, Alfalfa Sprouts	
Fried Green Tomato BLT	11
Sourdough Bread, Applewood Smoked Bacon, Limestone Bibb, Fried Green Tomato, Herb Mayo	
Chicken Salad Croissant	11
House-made Chicken Salad with Celery & Pecans, Limestone Bibb, Tomato, Red Onion, Avocado	

MAINS

Boone Tavern Hot Brown	15
Sourdough Bread, Roasted Turkey, Country Ham, Smoked Cheddar Mornay, Thick Cut Bacon, Tomato	
Southern Catfish	15
Weisenberger Mill Cornmeal Crusted Catfish, Fries, Cole Slaw, Hushpuppies, Green Onion Tartar	
Chickpea Country Captain	15
Low Country Curry, Bell Peppers, Tomato, Golden Raisins, Roasted Peanuts, White Rice	
Chicken Flakes In a Bird's Nest	20
Berea College Chicken, Potato Nest, Fresh Thyme, Shiitake Mushrooms, Lemon, Whipped Potatoes, Grilled Brassica	
Pork Chop, Some Tricky Way	22
Bone-In Stone Cross Farm Pork Chop, White Cheddar Grits, Miso Braised Greens, Red Eye Gravy, Chow Chow	

SIDES

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

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.