



Dinner Menu

SALADS & APPETIZERS

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

MAINS

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

Executive Chef Jason Ritchey & Sous Chef Travis Riney

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.

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

