

Summer Dinner Menu

SMALL PLATES

Grilled Peaches and Heirloom Tomatoes	5/8
Mixed Greens, Whipped Ricotta, Fresh Basil & Mint, White Balsamic Reduction. (V, VGP, GF)	
Lemon Risotto with Summer Squash	13
Yellow Squash, Preserved Lemon, Sautéed Artichoke Hearts, Kenny's Asiago. (V, VGP, GF)	
Deep Fried Deviled Eggs	8
Capriole Goat Cheese, Spiced Cherry Jam. (V)	
Cucumbers & Watermelon	10
Mixed Greens, Feta Cheese, Red Radish, Avocado Crema, Extra Virgin Olive Oil, Fennel Pollen. (V, VGP, GF)	
Fried Green Tomato Stack	12
Pimiento Cheese, Shaved Country Ham, Microgreens, Pimiento Puree, Buttermilk Herb Dressing.	
Tavern Greens	6
Toasted Pecans, Cherry Tomatoes, Hardboiled Egg, Beemster XO, Sorghum Mustard Dressing. (V, GF)	
Mexican Corn Soup (Sopa de Elote)	5/8
Fresh Local Corn, Onion, Celery, Poblano Peppers, Cilantro, Avocado Crema. (V, GF)	
Crawfish Hushpuppies	10
Kim Chee Remoulade, Microgreens	
Artisanal Meat & Cheese Plates	15
Cured Meats - Broadbent Country Ham, North Country Lupo Salami, Hoguera Chorizo Spread. Artisan Cheeses - Kenny's Awe Brie, Ted Aged White Cheddar, and Blue Gouda. Served with crackers, and rotating accoutrement. Double cheese substituted on Request.	

MAINS

Pan Seared Scallops	26
Roasted Corn Maque Choux, Red Pepper Coulis, Basil Oil, Pecorino Romano. (GF)	
Hen Under a Brick	24
Zucchini, Summer Squash, Preserved Lemon, Crispy Fingerling Potatoes, Chimichurri. (GF)	
Fresh Spaghetti with Swiss Chard & Cherry Tomatoes	18
Herb Butter, Red Chile Flake, Lemon Zest, Pecorino Romano, Garlic Bread Crumbs. (V)	
Filet Mignon	36
8 oz. Angus Beef Tenderloin, Crispy Fingerling Potatoes, Grilled Brassica, Herb Compound Butter. (GF)	
Chickpea Country Captain	18
Low Country Curry, Bell Peppers, Tomato, Golden Raisins, Roasted Peanuts, White Rice. (VG, GF)	
Roasted Salmon with Summer Succotash	22
Fresh Corn, Cherry Tomatoes, Baby Lima Beans, Fresh Basil, Lemon Yogurt, White Cheddar Grits. (GF)	
Duck & Andouille Gumbo	24
Joyce Farms Duck, Berea College Farm Andouille Sausage, Okra, Tomatoes, Celery, Bell Peppers, Gumbo Filé, White Rice.	
Chicken Flakes In a Bird's Nest	23
Berea College Chicken, Potato Nest, Fresh Thyme, Shiitake Mushrooms, Lemon, Whipped Potatoes, Grilled Brassica.	
Pork Chop, Some Tricky Way	25
Bone-In Stone Cross Farm Pork Chop, White Cheddar Grits, Miso Braised Greens, Red Eye Gravy, Chow Chow.	
Boone Tavern Hot Brown	18
Sourdough Bread, Roasted Turkey, Country Ham, Smoked Cheddar Mornay, Thick Cut Bacon, Tomato.	

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.

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