



## *Lunch & Dinner Menu*

### SALADS

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#### APPETIZERS

<b>Brussels Sprouts</b>	10
Dried Pineapple, Bacon, Sorghum Mustard. (GF, VP)	
<b>Tavern Greens</b>	6/9
Toasted Pecans, Cherry Tomatoes, Hardboiled Egg, Beemster XO, Sorghum Mustard Dressing. (V, GF)	

#### MAINS

<b>Steak Frites</b>	36
7 oz. Angus Beef Tenderloin, French Fries, Herb Compound Butter. (GF)	
<b>Fresh Spaghetti with Kale &amp; Cherry Tomatoes v</b>	18
Herb Butter, Red Chile Flake, Lemon Zest, Parmesan, Garlic Bread Crumbs.	
<b>Southern Catfish Basket</b>	17
Weisenberger Mill Cornmeal Crusted Catfish, Fries, Cole Slaw, Hushpuppies, Green Onion Tartar.	
<b>Boone Tavern Hot Brown</b>	18
Sourdough Bread, Roasted Turkey, Country Ham, Smoked Cheddar Mornay, Thick Cut Bacon, Tomato.	
<b>Tavern Burger</b>	15
6 oz. Burger Patty, Choice of Cheese, Limestone Bibb, Tomato, Red Onion, B&B Pickles. (GFP)	
<b>Grilled Chicken Club</b>	14
6 oz Chicken Breast, Kaiser Roll, Applewood Bacon, Smoked Cheddar, Limestone Bibb, Tomato, Herb Mayo. (GFP)	
<b>BLT</b>	10
Sourdough Toast, Applewood Bacon, Limestone Bibb, Tomato, Herb Mayo. (GFP)	

#### SIDES

French Fries	Side Salad	House-made Chips	Cole Slaw	Fresh Fruit	4
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#### Desserts

Bourbon Bread Pudding	Derby Pie		
Chocolate Cake	Carrot Cake	Pumpkin Cheesecake	7

*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*

