

Lunch Menu

SMALL PLATES

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

MAINS

Boone Tavern Hot Brown	16
Sourdough Bread, Roasted Turkey, Country Ham, Smoked Cheddar Mornay, Thick Cut Bacon, Sliced Tomato.	
Southern Catfish Basket	17
Weisenberger Mill Cornmeal Crusted Catfish, Fries, Cole Slaw, Hushpuppies, Green Onion Tartar.	
Wild Mushroom Risotto	18
Shiitake & Crimini Mushrooms, Curly Kale, Parmesan. (V, VGP, GF)	

SANDWICHES

Served with choice of one side. Gluten Free Bread & Hamburger Buns Available. Vegan Substitution of Beyond® Burger Available.

Grilled Chicken Club	14
Kaiser Roll, Applewood Bacon, Smoked Cheddar, Limestone Bibb, Tomato, Herb Mayo. (GFP)	
Tavern Burger	15
6 oz. Black Hawk Farm Burger, Choice of Cheese, Limestone Bibb, Tomato, Red Onion, B&B Pickles. (GFP)	
Fried Green Tomato BLT	13
Sourdough Toast, Thick Cut Bacon, Limestone Bibb, Fried Green Tomato, Herb Mayo. (VP)	

SIDES

French Fries	Side Salad	House-made Chips	Cole Slaw	Fresh Fruit	4
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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 and other Kentucky farmers
V – Vegetarian, VP – Vegetarian Possible, VG – Vegan, VGP – Vegan Possible, GF – Gluten Free