

Summer Lunch 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)	
Mexican Corn Soup (Sopa de Elote)	5/8
Fresh Local Corn, Onion, Celery, Poblano Peppers, Cilantro, Avocado Crema. (V, GF)	
Tavern Greens	5/8
Toasted Pecans, Cherry Tomatoes, Hardboiled Egg, Beemster XO, Sorghum Mustard Dressing. (V, GF)	
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	

MAINS

Boone Tavern Hot Brown	15
Sourdough Bread, Roasted Turkey, Country Ham, Smoked Cheddar Mornay, Thick Cut Bacon, Tomato.	
Southern Catfish Basket	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. (VG, GF)	
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.	

SANDWICHES

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

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

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 as well as other Kentucky farmers throughout the state.

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