

# BREAKFAST

Sun-Sat : 7am - 10 am

Established 1909



## MAINS

### Bluegrass Farmer's Breakfast

Two Eggs any style, Biscuit & Gravy, Country Ham,  
Sliced Tomato, Weisenberger Mill Cheese Grits 14

### Healthy Start

Greek Yogurt with Fresh Berries, Honey, and Vanilla  
Almond Granola, Fresh Fruit, and Banana Nut Bread 14

### Thick Cut French Toast

Brioche French Toast, Warm Maple Syrup,  
Powdered Sugar, & Fresh Berries with  
Choice of Bacon, Sausage, or Country Ham 14

### Build Your Own Omelet

Three Egg Omelet filled with your choice of ingredients:  
Tomato, Onion, Mushroom, Peppers, Ham, Bacon, and  
Cheese. Choice of Bacon, Ham, or Country Ham with  
Choice of Weisenberger Mill Cheese Grits or Home Fries 15

### Country Style Eggs Benedict

Two Over Easy Eggs, Toasted English Muffin,  
Country Ham, Sliced Tomato, Hollandaise Sauce with  
Choice of Weisenberger Mill Cheese Grits or Home Fries 15

### Tavern Classic Breakfast

Two Eggs any style, Weisenberger Mill Cheese Grits or  
Home Fries, Choice of Bacon, Sausage, or Country Ham with  
Choice of Biscuit or Toast 12

## ALA CARTE

Two Eggs, any style 4

Applewood Smoked Bacon, 3 slices 4

Breakfast Sausage, 2 patties 4

Country Ham, 5 oz slice 7

Home Fries 4

Weisenberger Mill Cheese Grits 3

Biscuit or Toast, 2 4

Gluten Free Bread available upon request

Fresh Fruit 4

Banana Nut Bread 6

Biscuit & Gravy 4

Cereal & Milk 5

Vanilla Almond Granola 6

Greek Yogurt, Fresh Berries, Honey

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

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 the Berea College Farm as well as other

Kentucky farmers throughout the state.

## BEVERAGES

### Coffee

Tazza Costa Rican Blend or Decaffeinated 3

### Elmwood Inn Tea

Boone Tavern Blend, Bourbon Black, Cup of Serenity,  
Cherry Rose Green, Blueberry, or Decaf English Breakfast 3

### Juice

Orange, Cranberry, Apple, or Tomato 3

### Whole Milk

3

### Almond or Soy Milk

4

### Latte

Espresso with Steamed Milk 4.25

### Cappucino

Double Espresso with Foamed Milk 4.25

### Caffè Americano

Espresso diluted with Hot Water 4.25

### Chai Latte

3.50

### Hot Chocolate

3

### Mimosa

Chloe Prosecco & Orange Juice 9

### Bloody Mary

Vodka, Tomato Juice, Worcestershire Sauce,  
Tabasco Sauce, Celery, Lemon, & Olives 10



## STARTERS

<b>Deep Fried Deviled Eggs</b> V Goat Cheese, Five Spiced Cherry Jam	8
<b>Pickled Shrimp</b> Old Bay Seasoning, Lemon, Capers, Remoulade, Crackers	10
<b>Fried Green Tomato Stack</b> VP Country Ham, Pimiento Cheese, Pimiento Puree	12
<b>Pimiento Cheese</b> GFP, VP Chow-Chow, Celery, Carrots, Crackers	9
<b>House-Cut French Fries</b> GFP, V, VP Pecorino Romano, Truffle Mayo, Fresh Parsley	8

## SALADS + SOUP

<b>Kilt Lettuce</b> GF Green Leaf Lettuce, Chopped Bacon, Red Radish, Green Onions, Hot Bacon Dressing	7/10
<b>Tavern Greens</b> GF, V Mixed Greens, Toasted Pecans, Cherry Tomatoes, Hardboiled Egg, Beemster XO Cheese, Sorghum Mustard	7/10
<b>Strawberry &amp; Cucumber Salad</b> GF, V, VGP Mixed Greens, Crumbled Goat Cheese, Toasted Pistachios, Balsamic Vinaigrette	8/12

Add Shrimp +9, Add Salmon +9, Add Chicken +4

<b>Soup of the Day</b> Ask Your Server About Our Daily Offering	5/7
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## MAINS

<b>Pulled Pork Mac &amp; Cheese</b> Braised Pork Shoulder, Penne Pasta, Smoked Cheddar Mornay, BBQ Sauce, Cornbread Crumble, Spring Onion	21
<b>Shrimp &amp; Grits</b> Sauce Piquant, White Cheddar Grits, Salsa Verde	24
<b>Boone Tavern Hot Brown</b> Sourdough Bread, Roasted Turkey, Country Ham, Smoked Cheddar Mornay, Thick-Cut Bacon, Tomato	18
<b>Southern Catfish Platter</b> Weisenberger Mill Cornmeal Crusted Catfish, Fries, Cole Slaw, Hushpuppies, Green Onion Tartar	16

## SANDWICHES

<b>Fried Green Tomato BLT</b> Fried Green Tomatoes, Bacon, Bibb Lettuce, Herb Mayo, Served on Toasted Sourdough with Choice of Side	13
<b>Chicken Salad Croissant</b> GFP House-Made Chicken Salad with Celery and Pecans, Red Onion, Bibb Lettuce, and Tomato on a Croissant with Choice of Side	15
<b>Tavern Burger</b> GFP 6 oz. Black Hawk Farm Burger, Bibb Lettuce, Tomato, Red Onion, B&B Pickles with Choice of Side	15
<b>Grilled Chicken Club</b> GFP 6 oz. Chicken Breast, Smoked Cheddar, Bacon, Bibb Lettuce, Tomato, Herb Mayo, on a Kaiser Roll with Choice of Side	14

*Gluten Free Bread & Hamburger Buns Available. Beyond® Burger Substitute Available.*

## SIDES

Hand-Cut French Fries, Side Salad, House-Made Chips, Cole Slaw, Fresh Fruit	4
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# LUNCH

Mon - Fri : 11 am - 2 pm



## DESSERTS

<b>House-Made Bread Pudding</b> V Bourbon Sauce, Whipped Cream	7
<b>Kern's Kitchen Derby Pie</b> V Whipped Cream	7
<b>New York Cheesecake</b> V Blueberry-Lavender Compote, Whipped Cream	8
<b>Chocolate Cake</b> V Chocolate Ganache, Whipped Cream	7
<b>Featured Dessert</b> Ask your Server about our Rotating Featured Dessert	8

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## SMALL PLATES

<b>Deep Fried Deviled Eggs</b> V Goat Cheese, Five Spiced Cherry Jam	8
<b>Biscuits &amp; Gravy</b> Two Buttermilk Biscuits covered in Sausage Gravy	6
<b>Fried Green Tomato Stack</b> VP Country Ham, Pimiento Cheese, Pimiento Puree	12
<b>Pimiento Cheese</b> GFP, VP Chow-Chow, Celery, Carrots, Crackers	9
<b>House-Cut French Fries</b> GFP, V, VP Pecorino Romano, Truffle Mayo, Fresh Parsley	8

## SALADS + SOUP

<b>Kilt Lettuce</b> GF Green Leaf Lettuce, Chopped Bacon, Red Radish, Green Onions, Hot Bacon Dressing	7/10
<b>Tavern Greens</b> GF, V Mixed Greens, Toasted Pecans, Cherry Tomatoes, Hardboiled Egg, Beemster XO Cheese, Sorghum Mustard	7/10
<b>Strawberry &amp; Cucumber Salad</b> GF, V, VGP Mixed Greens, Crumbled Goat Cheese, Toasted Pistachios, Balsamic Vinaigrette	8/12
Add Shrimp +9, Add Salmon +9, Add Chicken +4	
<b>Soup of the Day</b> Ask Your Server About Our Daily Offering	5/7

## MAINS

<b>Shrimp &amp; Grits</b> Sauce Piquant, White Cheddar Grits, Salsa Verde	24
<b>Thick Cut French Toast</b> Brioche French Toast, Warm Maple Syrup, Powdered Sugar, & Fresh Berries with Choice of Bacon, Sausage, or Country Ham	14
<b>Build Your Own Omelet</b> Three Egg Omelet filled with your choice of ingredients: Tomato, Onion, Mushroom, Peppers, Ham, Bacon, and Cheese. Choice of Bacon, Ham, or Country Ham with Choice of Weisenberger Mill Cheese Grits or Home Fries	15
<b>Tavern Classic Breakfast</b> Two Eggs any style, Weisenberger Mill Cheese Grits or Home Fries, Choice of Bacon, Sausage, or Country Ham with Choice of Biscuit or Toast	12
<b>Southern Catfish Platter</b> Weisenberger Mill Cornmeal Crusted Catfish, Fries, Cole Slaw, Hushpuppies, Green Onion Tartar	16

## SANDWICHES

<b>Fried Green Tomato BLT</b> Fried Green Tomatoes, Bacon, Bibb Lettuce, Herb Mayo, Served on Toasted Sourdough with Choice of Side	13
<b>Country Style Eggs Benedict</b> Two Over Easy Eggs, Toasted English Muffin, Country Ham, Sliced Tomato, Hollandaise Sauce with Choice of Weisenberger Mill Cheese Grits or Home Fries.	15
<b>Tavern Burger</b> GFP 6 oz. Black Hawk Farm Burger, Bibb Lettuce, Tomato, Red Onion, B&B Pickles with Choice of Side	15
<b>Boone Tavern Hot Brown</b> Sourdough Bread, Roasted Turkey, Country Ham, Smoked Cheddar Mornay, Thick-Cut Bacon, Tomato	18
<i>Gluten Free Bread &amp; Hamburger Buns Available. Beyond® Burger Substitute Available.</i>	

# BRUNCH

Sat & Sun: 10 am to 2 pm



Established 1909

## SIDES

Hand-Cut French Fries, Side Salad, House-Made Chips, Cole Slaw, Fresh Fruit	4
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## DESSERTS

<b>House-Made Bread Pudding</b> V Bourbon Sauce, Whipped Cream	7
<b>Kern's Kitchen Derby Pie</b> V Whipped Cream	7
<b>New York Cheesecake</b> V Blueberry-Lavender Compote, Whipped Cream	8
<b>Chocolate Cake</b> V Chocolate Ganache, Whipped Cream	7
<b>Featured Dessert</b> Ask your Server about our Rotating Featured Dessert	8

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## SMALL PLATES

<b>Deep Fried Deviled Eggs</b> V Goat Cheese, Five Spiced Cherry Jam	8
<b>Low Country Steamed Mussels</b> Berea College Andouille, Corn, Red Potatoes, Grilled Bread	12
<b>Pickled Shrimp</b> Old Bay Seasoning, Lemon, Capers, Remoulade, Crackers	10
<b>Fried Green Tomato Stack</b> VP Country Ham, Pimiento Cheese, Pimiento Puree	12
<b>Pimiento Cheese</b> GFP, VP Chow-Chow, Celery, Carrots, Crackers	9
<b>House-Cut French Fries</b> GFP, V, VP Pecorino Romano, Truffle Mayo, Fresh Parsley	8

## SALADS + SOUP

<b>Kilt Lettuce</b> GF Green Leaf Lettuce, Chopped Bacon, Red Radish, Green Onions, Hot Bacon Dressing	7/10
<b>Tavern Greens</b> GF, V Mixed Greens, Toasted Pecans, Cherry Tomatoes, Hardboiled Egg, Beemster XO Cheese, Sorghum Mustard	7/10
<b>Strawberry &amp; Cucumber Salad</b> GF, V, VGP Mixed Greens, Crumbled Goat Cheese, Toasted Pistachios, Balsamic Vinaigrette	8/12
Add Shrimp +9, Add Salmon +9, Add Chicken +4	

<b>Soup of the Day</b> Ask Your Server About Our Daily Offering	5/7
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## MAINS

<b>Pulled Pork Mac &amp; Cheese</b> Braised Pork Shoulder, Penne Pasta, Smoked Cheddar Mornay, BBQ Sauce, Cornbread Crumble, Spring Onion <i>Broquel Malbec, Boone Tavern Table Red</i>	21
<b>Grilled Lamb Chops</b> GF Two Frenched, Double Bone Lamb Chops, Spring Asparagus, Crispy Red Potatoes, Bourbon Apple Butter, Pistachios <i>Côtes-du-Rhône, Boone Tavern Table Red</i>	32
<b>Spring Chicken</b> GF Pan Roasted Chicken Breast, English Peas, Carved Carrots, Lemon-Butter Cream Sauce, Crispy Red Potatoes <i>Creamy Chardonnay, Mediterraneo</i>	22
<b>Veggie Plate</b> V, VGP, GFP Grilled Asparagus, Sorghum Glazed Carrots, Haricots Vert, Fried Green Tomatoes, Risotto Milanese with English Peas (Substitutions Available) <i>Kim Crawford Sauvignon Blanc, Încânta Pinot Noir</i>	18
<b>Shrimp &amp; Grits</b> Sauce Piquant, White Cheddar Grits, Salsa Verde <i>Mediterraneo, Italo Cescon Pinot Noir</i>	24
<b>Steak Frites</b> GF 7 oz. Certified Angus Beef Tenderloin, Served with Garlic Compound Butter and Hand-Cut French Fries <i>Decoy Cabernet Sauvignon, Los Osos Merlot</i>	45
<b>Boone Tavern Hot Brown</b> Sourdough Bread, Roasted Turkey, Country Ham, Smoked Cheddar Mornay, Thick-Cut Bacon, Tomato <i>Boone Tavern Table Red, Chiarle Moscato d' Asti</i>	18
<b>Tavern Burger</b> GFP 6 oz. Black Hawk Farm Burger, Bibb Lettuce, Tomato, Red Onion, B&B Pickles with Choice of Side <i>19 Crimes Cabernet Sauvignon, Broquel Malbec</i>	15
<b>Grilled Chicken Club</b> GFP 6 oz. Chicken Breast, Smoked Cheddar, Bacon, Bibb Lettuce, Tomato, Herb Mayo, on a Kaiser Roll with Choice of Side <i>Gluten Free Bread &amp; Hamburger Buns Available. Beyond© Burger Substitute Available. Domaine St. Michelle Brut, Kung Fu Riesling</i>	14

## DINNER

Sun - Thur: 5 pm to 8 pm  
Fri & Sat: 5 pm to 9 pm



## SIDES

Hand-Cut French Fries, Side Salad, House-Made Chips, Cole Slaw, Fresh Fruit	4
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## DESSERTS

<b>House-Made Bread Pudding</b> V Bourbon Sauce, Whipped Cream	7
<b>Kern's Kitchen Derby Pie</b> V Whipped Cream	7
<b>New York Cheesecake</b> V Blueberry-Lavender Compote, Whipped Cream	8
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