



HISTORIC BOONE TAVERN

Hotel & Restaurant of **BEREA COLLEGE**

Dinner Menu

APPETIZERS

V DEEP FRIED DEVEILED EGGS

Tennessee Goat Cheese and Spiced Cherry Jam. 7

BRUSSEL SPROUTS

Dried Pineapple, Country Ham, Maple-Mustard Dressing. 9

Gf GRILLED QUAIL

Sorghum Glaze, French Bread Crostini, Walnut and Ricotta Spread, and Pickled Butternut Squash. 10

V KENTUCKY BEER CHEESE PLATE

Crackers, Celery, Carrots, Red Radishes. 8

SALADS & SOUP

Add Grilled Chicken Breast. 4; Roasted Salmon. 9

Gf V ACORN SQUASH SALAD

Baby Spinach, Gala Apples, Pecorino Romano, Toasted Pumpkin Seeds, and Maple-Mustard Dressing. Full 10/Side 6

V TAVERN GREENS

Mixed Greens, Cherry Tomatoes, Carrots, Cucumber, Croutons and Choice of Dressing. Full 8/Side 5

Gf ROASTED PEAR SALAD

Arugula, Toasted Walnuts, Shaved Country Ham, and Creamy Gorgonzola Dressing. Full 10/Side 6

FRIED GREEN TOMATO STACK

Mixed Greens, Pimento Cheese, Shaved Country Ham, Alfalfa Sprouts, and Buttermilk Herb Dressing. Full 10/Side 6

Gf KENTUCKY BURGEOO

Venison, Chicken, Pork, Lima Beans, Potatoes, Sweet Corn, Tomatoes. Bowl 9/Cup 5

DRESSINGS: Buttermilk-Herb, Orange Marmalade, Creamy Gorgonzola, Balsamic Vinaigrette, Maple-Mustard, Raspberry Vinaigrette, and Honey Ginger

BEVERAGES

Sweet & Unsweet Iced Tea, Pepsi Products, Regular and Decaffeinated Coffee 2
Flavored Teas 4

ENTRÉES

Gf PAN SEARED STRIPED BASS

Striped Bass Fillet, Crispy Fingerling Potatoes, Spinach Purée, and Creamed Shiitake Mushrooms. 25

BRAISED BEEF SHORT RIBS

Pumpkin-Parmesan Grits, French Beans, Sorghum Glazed Carrots, and Bourbon Barrel Aged Soy Demi-Glace. 32

BUTTERMILK FRIED CHICKEN

Pickle Brined Chicken Breast and Leg Quarter, Miso Braised Turnip Greens, Smoked Cheddar Mac & Cheese. 20

Gf MISO-HONEY GLAZED SALMON

Crispy Rosemary Red Potatoes, French Beans, and Green Apple Relish. 22

Gf FILET MIGNON

7 oz. Chargrilled Angus Beef Tenderloin, Crispy Fingerling Potatoes, French Beans, and Herb Compound Butter. 35

Gf V WILD MUSHROOM RISOTTO

Hen of the Woods and Brown Beech Mushrooms, Curly Kale, and Kenny's Asiago Cheese. 20

STONE CROSS FARM PORK CHOP

Bone-In Pork Chop, Brined for Three Days and served with Savory Rye Bread Pudding, Miso Braised Turnip Greens, and Fried Apples. 25

V HOT TOASTED BARLEY SALAD

Butternut Squash, Brussel Sprouts, Red Onion, Curly Kale, Dried Cranberries, Toasted Pecans, and Apple Cider Vinaigrette. 18

VENISON MEATLOAF

Ground Venison and Black Hawk Beef, Blackberry Catchup, Mashed Potatoes, and French Beans. 24

TAVERN CLASSICS

CHICKEN FLAKES IN A BIRD'S NEST

Creamed Chicken served in a Crispy Potato Nest with Mashed Potatoes, Green Beans, and Cranberry Orange Relish. 18

PORK CHOPS THE TRICKY WAY

Boneless Pork Chops, Tomato Parmesan Breading, White Cheddar Grits, Miso Braised Turnip Greens, and Whole Grain Mustard Cream. 18

BOONE TAVERN HOT BROWN

Grilled Sourdough Bread, Sliced Turkey, Shaved Country Ham, Smoked Cheddar Mornay, Thick Cut Bacon, and Sliced Tomato. 18

*Executive Chef Jason Ritchey
Sous Chef Chris Turner*

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.*

HISTORIC HOTELS
of AMERICA
National Trust for Historic Preservation



V Vegetarian; **Gf** Gluten Free

