



HISTORIC
BOONE TAVERN
Hotel & Restaurant of **BEREA COLLEGE**

Lunch Menu

APPETIZERS

V DEEP FRIED DEVEILED EGGS

Panko Breaded, with Goat Cheese and Spiced Cherry Jam. 7

V HOUSE-MADE BEER CHEESE PLATE

Crackers, Celery, Carrots, and Red Radishes. 8

SALADS & SOUP

Add Fried Green Tomatoes. 2; Grilled Chicken Breast. 4

Grilled Salmon. 6

Gf V ACORN SQUASH SALAD

Baby Spinach, Gala Apples, Pecorino, Toasted Pumpkin Seeds, and Maple-Mustard Dressing. Full 8/Side 4

TAVERN CLASSIC CAESAR SALAD

Chopped Romaine Lettuce, Herbed French Bread Croutons, Shaved Asiago, and House-Made Caesar Dressing. Full 8/Side 4

Gf ROASTED PEAR SALAD

Arugula, Toasted Walnuts, Shaved Country Ham, and Creamy Gorgonzola Dressing. Full 8/Side 4

Gf KILT LETTUCE

Green Leaf Lettuce, Bacon, Red Radish, Spring Onions, and Hot Bacon Dressing. Full 8/Side 4

V TAVERN GREENS

Spring Mix, Cherry Tomatoes, Carrots, Cucumber, Croutons and Choice of Dressing. Full 6/Side 3

Gf KENTUCKY BURGOO

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

DRESSINGS: Buttermilk-Herb, Orange Marmalade, Bleu Cheese, Balsamic Vinaigrette, Sorghum-Mustard, Raspberry Vinaigrette, Roasted Garlic Horseradish, and Honey Ginger

SANDWICHES

Served with choice of side.

Gluten Free Bread and Hamburger Buns Available On Request.

COUNTRY HAM & PIMENTO CHEESE SANDWICH

Grilled, Sourdough Bread, Shaved Country Ham, House-made Pimento Cheese, and Limestone Bibb Lettuce, and House-made Pickles. 11

PULLED PORK SLIDERS

Three Pulled Pork Shoulder Sliders, Brioche Slider Buns, Orange Chipotle BBQ Sauce, Cole Slaw, and Onion Straws. 12

GRILLED CHICKEN CLUB

Grilled Chicken Breast, Shaved Country Ham, Applewood Smoked Bacon, Smoked Cheddar, Limestone Bibb Lettuce, Tomato, Herbed Mayo, on a Toasted Kaiser Roll. 13

ROASTED TURKEY MELT

Thick Slices of Roast Turkey, Orange-Cranberry Relish, Cornbread Stuffing, and Havarti Cheese, on a Croissant. 12

FRIED GREEN TOMATO BLT

Thick Sliced Bacon, Limestone Bibb Lettuce, Fried Green Tomatoes, and Herbed Mayo, on Toasted Sourdough Bread. 11

TAVERN BURGER

8 oz. Black Hawk Farm Beef Patty, Choice of Cheese, Limestone Bibb Lettuce, Tomato, Red Onion, and House-made Pickles, on a Toasted Kaiser Roll. 10

BBQ BACON-BEER CHEESE BURGER

8 oz. Black Hawk Farm Beef Patty, Applewood Smoked Bacon, Beer Cheese, Orange Chipotle BBQ Sauce, and Onion Straws on a Toasted Pretzel Bun. 14

V EGG SALAD SANDWICH

House-made Egg Salad, Limestone Bibb Lettuce, Alfalfa Sprouts, and Thinly Sliced Red Onion on Toasted Sourdough Bread. 9

ENTRÉES

CHICKEN FLAKES IN A BIRD'S NEST

Creamed Chicken served in a Crispy Potato Nest with Mashed Potatoes, French Beans, and Cranberry-Orange Relish 15

PORK CHOPS THE TRICKY WAY

Boneless Pork Loin Chops, Tomato-Parmesan Breading, White Cheddar Grits, Braised Greens, and Whole Grain Mustard Sauce. 15

BOONE TAVERN HOT BROWN

Grilled Sourdough Bread, Sliced Turkey, Shaved Country Ham, White Cheddar Mornay Sauce, Berea College Farm Bacon, and Sliced Tomato. 15

NORTH CAROLINA CATFISH BASKET

Weisenberger Mill Cornmeal Crusted Catfish, Fries, Cole Slaw, Hush Puppies, and Green Onion Tartar Sauce. 15

Gf V WILD MUSHROOM RISOTTO

Hen of the Woods and Brown Beech Mushrooms, Curly Kale, and Kenny's Asiago Cheese. 16

V HOT TOASTED BARLEY SALAD

Butternut Squash, Brussel Sprouts, Red Onion, Curly Kale, Dried Cranberries, Toasted Pecans, and Apple Cider Vinaigrette. 15

SIDES 4

French Fries	Side Salad	Loaded Potato Salad
House-made Chips	Cole Slaw	Fresh Fruit

BEVERAGES

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

*Executive Chef Jason Ritchey
Sous Chef Steven 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.