

# Soups & Salads

<u>French Onion Soup Au Gratin, GF</u>	8	<u>Spinach &amp; Beet Salad, GF VP</u>	12
Caramelized onions in rich beef stock finished with gluten-free herb croutons, Gruyere and Provolone cheese.		Fresh spinach, grape tomatoes, sliced red onion, hard boiled egg, pickled beets, Feta cheese, and Kalamata olives, served with warm Appalachian bacon dressing	
<u>Soup of the Day</u>	7	<u>Classic Caesar Salad, V GF</u>	10
Seasonal soup prepared daily. (ask your server about our daily offering.)		Baby romaine lettuce with roasted roma tomatoes, gluten-free herb croutons, shaved Parmesan cheese with classic Caesar dressing.	
<u>Greek Salad, GF</u>	12	<u>Tavern Green Salad, GF VP</u>	12
Mixed greens, Kalamata olives, Feta cheese, cucumber, red onions and tomato. Served with balsamic dressing.		Fresh mixed greens, julienne carrots, grape tomatoes, eggs, sliced cucumbers, bacon bits, and cheddar cheese with your choice of dressing.	

### Additional Salad Choices

Add 3 oz Salmon 9 ~ Add 3 Grilled Shrimp 9

Add 4 oz Chicken 5 ~ Add Tofu 5

Dressing Choices: Ranch, Italian, Balsamic Herb Vinaigrette GF,  
1000 Island, Caesar Salad, Blackberry Vinaigrette and Bleu cheese .

# *Starters*

<u>Shrimp Cocktail, GF</u>	13
Chilled Gulf shrimp on a bed of mixed greens, served with cocktail sauce.	
<u>Caprese Salad, V, GF</u>	12
Fresh Buffalo Mozzarella, sliced tomatoes, & basil, drizzled with balsamic reduction.	
<u>Layered Fried Green Tomato, V</u>	12
Layers of breaded fried green tomatoes with pimiento cheese and served with red pimiento marinara puree. Add Shaved Country Ham	
3	
<u>Deep Fried Deviled Eggs, V</u>	10
Panko coated egg whites filled with creamy goat cheese. Served with a side of spiced blackberry jam	
<u>Bluegrass Crab Stuffed Mushrooms</u>	12
Tender Bluegrass button mushrooms filled with crab meat, bleu cheese and finished in a Farmers cheese sauce.	

# Mains

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<u>Signature Chicken Flakes in a Birds Nest</u>	20
Our original recipe of shaved chicken and cream sauce in a potato nest over a bed of mashed potatoes. Served with country-style green beans ,cranberry-orange relish and a side salad with dressing of your choice.	
<u>Seared Pork Tenderloin Marsala</u>	28
Pan seared and simmered medallions of pork tenderloin in classic Marsala sauce. Served with mixed vegetables.	
<u>Filet Mignon, GF</u>	42
6 oz Filet tenderloin served with herb roasted potatoes and asparagus.	
<u>Bourbon Glazed Salmon, GF</u>	30
Pan seared salmon served with saffron rice and roasted asparagus. Topped with a bourbon glaze.	
<u>Deep South Shrimp &amp; Grits</u>	32
Blackened shrimp simmered in Louisiana sauce piquant on a bed of white cheddar buttered grits, and seasonal mixed vegetable garnish.	
<u>Boone Tavern Hot Brown</u>	18
A Kentucky tradition for 98 years– shaved ham and turkey topped with creamy Mornay sauce, sliced tomatoes, crispy bacon, Cheddar cheeses then browned to perfection.	

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## Vegetarian Plates

<u>Vegetarian Stuffed Peppers, V</u>	20
Stuffed peppers filled with an assortment of vegetables including mushrooms & tomato sauce. Served with saffron rice and mixed vegetables.	
<u>Pasta Primavera, V</u>	20
Penne pasta served with red peppers, green peppers, carrots, red onions, zucchini, squash and fresh garlic, tossed in an herb cream sauce. Served with a side salad and dressing of your choice.	
Additional Salad Choices	
Add 3 oz Salmon 9 ~ Add 3 Grilled Shrimp 9	
Add 4 oz Chicken 5 ~ Add Tofu 5	

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Our famous Spoon Bread will be served at the table

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.