

Salads

Fall Spinach & Beet Salad, GF VP	10
Fresh spinach, grape tomatoes, sliced red onion, pickled hard cooked egg, pickled beets, feta cheese served with warm Appalachian bacon dressing	
Country Rail Caesar Salad, GF	10
Tender split baby Romaine lettuce with roasted Roma tomatoes, gluten-free garlic herb croutons, shaved asiago cheese with classic Caesar dressing.	
Tavern Green Salad, GF VP	10
Fresh mixed greens, julienne carrots, grape tomatoes, sliced cucumbers, bacon bits, Tillamook cheddar cheese with your choice of dressing. Add 3 oz Salmon \$9.00 - Add 3 Shrimp \$9.00 - Add 4oz Chicken \$5.00	

Dressing Choices: Ranch, Italian, Balsamic Herb Vinaigrette, 1000 Island, Blue cheese and Red Russian. (All salad dressing are gluten-free.)

Soups

Kentucky Burgoo	5
Traditional Kentucky burgoo with beef, pork, and chicken, simmered with vegetables in a rich hearty stew. Served with spoon bread croutons.	
Soup of the Day	5
Seasonal soup prepared daily. (ask your server about our daily offering.)	
French Onion Soup Au gratin, GF	6
Caramelized onions in rich beef stock finished with gluten-free garlic crouton, Gruyere and Provolone cheese.	

Starters

Deep Fried Deviled Eggs, V	10
Creamy goat cheese, egg, five spice raspberry jam.	
Appalachian Smoked Trout Dip, GFP	12
Fresh mountain rainbow trout lightly smoked & combined with Swiss chard, fresh herbs and goat cheese, served with toasted focaccia bread.	
Cranberry, Bacon Jalapeño, GF	10
Fresh split jalapeños filled with cranberry cream cheese topped with diced bacon and caramelized onion refried beans coulis.	
Wild Berry Shrimp Cocktail, GFP	13
Chilled Gulf shrimp surrounded with garlic crostinis and wild berry cocktail sauce.	
Layered Fried Green Tomato, V	12
Layers of breaded fried green tomatoes with pimiento cheese served, with pimiento Marinara puree.	
Bluegrass Crab Stuffed Mushrooms GF	13
Tender Bluegrass button mushrooms filled with a crab meat, Clemson blue cheese and finished in a Farmers cheese sauce.	

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

Mains

Autumn Roasted Spice Chicken, GF	22
Autumn spiced rubbed pan roasted breast of chicken, glazed with honeysuckle butter, served with heirloom maple carrots and poached red russet potatoes.	
Seared Pork Tenderloin Marsala	28
Pan seared and simmered medallions of pork tenderloin in classic Marsala sauce. Served with pasta Alfredo and mixed winter vegetables.	
Holiday Grilled Lamb Chops, GF	36
Two Frenched double-bone lamb chops, grilled to order with mint apple butter glazed. Served with poached asparagus and Gruyere cheese mashed potatoes.	
Steak Boone Tavern, GF	38
Twin medallions of beef tenderloin covered in oyster mushroom herb demi-glaze. Served with herb mash potatoes and seasonal vegetables.	
Cajun Seared Salmon & Corn Ragout, GF	28
Pan seared Cajun rubbed salmon with Alouette cheese place on top of fresh corn ragout with red pepper honey jam and seasonal mixed vegetables.	
Deep South Shrimp & Grits	32
Large shrimp simmered in Louisiana sauce piquant on a bed of white cheddar buttered grits, sauce verde and seasonal mixed vegetable garnish.	
Boone Tavern Hot Brown	17
A Kentucky tradition for 98 years– shaved ham and turkey topped with creamy Mornay sauce, sliced tomatoes, crispy bacon, Parmesan cheeses then brown to perfection.	

Vegetarian Plates

Farmers Vegetarian Platter, GF VGP	22
Seasonal fresh sautéed vegetables, asparagus, green beans, roasted heirloom carrots, sugar pea, haricots and a spinach Mozzarella stuffed tomato with saffron pesto rice.	
Vegetarian Stuffed Peppers, VG	20
Two peppers filled with an assortment of vegetables. Served with mushrooms, tomato sauce, saffron rice and mixed winter vegetables.	
Vegetarian Lasagna	24
Layers of fresh cut vegetables with pasta sheets, Mozzarella cheese and Marinara sauce.	

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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.