



Brunch Menu



Small Plates

Deep-Fried Deviled Eggs, V	10
Panko-coated egg whites with a creamy goat cheese filling, served with a side of spiced blackberry jam.	
Biscuits & Gravy	4
Two buttermilk biscuits covered in sausage gravy.	
Fried Green Tomato Stack, VP	12
Layers of breaded fried green tomatoes with pimento cheese. Served with red pimento marinara puree and a ranch drizzle.	
Add shaved country ham	+3
Breakfast Skillet, GFP	11
Two scrambled eggs, home fries and sausage gravy topped with cheddar cheese and crispy bacon.	

Salads & Soups

Soup of the Day	7
Ask your server about our seasonal daily offering.	
French Onion Soup au Gratin, GFP	8
Caramelized onions in rich beef stock finished with a grilled crostini, Gruyere and provolone cheeses.	
Classic Caesar Salad, V GFP	10
Baby romaine lettuce with roasted tomatoes, herb croutons, topped with Parmesan cheese and tossed in classic Caesar dressing.	
Tavern Green Salad, GF VP	12
Fresh mixed greens, julienned carrots, grape tomatoes, sliced cucumbers, bacon bits, and cheddar cheese with your choice of dressing.	
Apple Pecan Salad, V GF	12
Diced apples, mixed greens, crumbled bleu cheese, dried cranberries and topped with glazed pecans with apple vinaigrette dressing.	

Dressing Choices: ranch, Italian, balsamic herb vinaigrette GF, honey mustard, Caesar GF, and Bleu cheese.

Add Salmon 9; Add Grilled Shrimp 9;
Add Chicken 5; Add Tofu 5

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

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illness.
18 percent Gratuity is added to parties of 8 or more.
Please ask to alert our chef if there are any food allergies or dietary restrictions with your party.
We proudly support the Berea College Farm as well as other Kentucky farmers throughout the state.

Mains

- Boone Tavern Hot Brown** 14
A Kentucky tradition for 98 years: shaved ham and turkey on sourdough topped with creamy Mornay sauce, sliced tomatoes, crispy bacon, Parmesan cheeses and browned to perfection.
- Bananas Foster French Toast, VG GFP** 14
French toast made with sourdough bread, topped with caramelized warm bananas, toasted pecans and cinnamon sugar, served with your choice of crispy bacon, sausage, or country ham.
- Build-Your-Own Omelet, GFP** 15
Three-egg omelet filled with your choice of ingredients: tomato, onion, mushroom, peppers, ham, bacon and cheese.
Served with a side of crispy bacon, sausage, or country ham and your choice of Weisenberger Mill cheese grits or home fries.
- Tavern Classic Breakfast, GFP** 12
Two eggs any style served with a side of crispy bacon, sausage, or country ham and a choice of Weisenberger Mill cheese grits or home fries and biscuit or toast.
- Country Style Eggs Benedict** 15
Two over-easy eggs on a toasted English muffin, with Canadian bacon, sliced tomato, and Hollandaise sauce. Served with your choice of Weisenberger Mill cheese grits, home fries or fresh fruit.

Sandwiches

- Fried Green Tomato BLT** 13
Fried green tomatoes, crispy bacon, lettuce, and house herb mayo on toasted sourdough bread served with your choice of side.
Substitute pimento cheese for herb mayo +2
- Honeysuckle Chicken Salad, GFP** 12
Freshly made chicken salad tossed with celery and diced onion on a flaky croissant with lettuce, red onion, tomato and a pickle spear.
Served with your choice of hand-cut fries or house-made chips.
- Tavern Grilled Cheese, VP GFP** 10
Cheddar cheese with bacon and tomato puree on toasted sourdough bread.
Served with your choice of hand-cut fries or house-made potato chips.
- Tavern Burger, GFP** 13
An 8 ounce house-made burger patty cooked to order with your choice of cheese, lettuce, tomatoes, onion and pickles served on a grilled pub bun.
Served with your choice of hand-cut fries or house-made chips.
- Woo Burger, V** 13
Black bean burger patty with your choice of cheese, lettuce, tomato, onion & pickles served on a grilled pub bun. Served with your choice of hand-cut fries or house-made chips.

Sides: side salad, coleslaw, housechips, hand-cut french fries, sweet potato fries and fresh fruit. 4

Our Story

Boone Tavern was built in 1909 at the suggestion of Nellie Frost, the wife of William G. Frost, who at the time was president of Berea College. As the reputation of Berea College grew, so did the number of guests that Mrs. Frost received, reaching a total of 300 guests in one summer. Boone Tavern Hotel & Restaurant—named for Appalachian hero Daniel Boone—has been hosting visitors of Berea College and Berea Kentucky, ever since, including the Dalai Lama, Henry Ford, President and Mrs. Calvin Coolidge, Eleanor Roosevelt, Maya Angelou, and Robert Frost.

Construction of Boone Tavern began in 1909 based on designs by the New York architectural firm of Cady & See at a cost of \$20,000. The building, made of bricks manufactured by students of the College, was constructed by the College's Woodwork Department. The *Tavern* portion of the name is derived from the historic definition that refers to a public inn for travelers rather than the modern definition related to the sale of alcohol.

Built at a prominent location on the College Square in the heart of Berea, where the old Dixie Highway intersected with the campus, Boone Tavern has become one of the most famous Kentucky hotels and has been known as a popular destination for travelers of business and leisure travelers alike. Guests of Berea College also stay at Boone Tavern.

Boone Tavern began humbly with 25 guestrooms but today has 63 rooms. Boone Tavern Hotel is a member of the Historic Hotels of America and is listed on the National Register of Historic Places. We promise to uphold the ideals and standards that earned us this recognition, as well as the green practices that earned us the distinction as a LEED Gold Certified Green Hotel, the first in Kentucky.

Boone Tavern is owned by Berea College, and its students are a vital part of our staff. The first interracial and coeducational college in the South, Berea College focuses on learning, labor and service. The College only admits academically promising students with limited financial resources—primarily from Kentucky and Appalachia—but welcomes students from more than 40 states and 70 countries. Every Berea student receives a Tuition Promise Scholarship, which means *no Berea student pays for tuition*. Berea is one of nine federally recognized Work Colleges, so students work 10 hours or more weekly to earn money for books, housing and meals. The College's motto, "God has made of one blood all peoples of the earth," speaks to its inclusive Christian character.

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of AMERICA
National Trust for Historic Preservation


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