

## Soups & Salads

<b>French Onion Soup au Gratin, GFP</b>	8	<b>Apple Pecan Salad</b>	12
Caramelized onions in rich beef stock finished with a grilled crostini and Gruyere and provolone cheese.		Diced apples, mixed greens, crumbled bleu Cheese, dried cranberries and topped with glazed pecans with apple vinaigrette.	

<b>Soup of the Day</b>	7	<b>Classic Caesar Salad, V GFP</b>	10
Seasonal soup prepared daily. (ask your server)		Baby Romaine lettuce with roasted tomatoes, herb croutons, and Parmesan cheese with classic Caesar dressing.	

<b>Tavern Green Salad, GF VP</b>	12
Fresh mixed greens, julienned carrots, grape tomatoes, eggs, sliced cucumbers, bacon bits, and cheddar cheese with your choice of dressing.	

### Additional Salad Choices

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

Dressing Choices: Ranch, Italian, Balsamic Herb Vinaigrette  
GF, Honey Mustard, Caesar GF, and Bleu Cheese.

## Starters

<b>Roasted Red Pepper Hummus Platter, V</b>	13
Served with fresh peppers, carrots, and assorted crackers.	

<b>Fried Pickles, V</b>	8
Deep fried kosher dill pickle spears served with house-made ranch.	

<b>Layered Fried Green Tomato, V</b>	12
Layers of fried green tomatoes with pimiento cheese and served with red pimiento marinara puree.	

Add Shaved Country Ham	3
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<b>Deep Fried Deviled Eggs, V</b>	10
Panko-coated egg whites with a creamy goat cheese filling. Served with a side of spiced blackberry jam.	

<b>Crab Stuffed Mushrooms</b>	12
Tender Bluegrass button mushrooms filled with crab meat, bleu cheese and finished in a Farmers cheese sauce.	

<b>Bruschetta, V</b>	10
Diced tomatoes, fresh garlic, fresh basil, olive oil, salt and pepper, with a balsamic glaze.	

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

## Mains

- Signature Chicken Flakes in a Birds Nest** 20  
Our original recipe of shredded 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 of your choice of dressing.
- Chicken Piccata** 24  
Chicken breast marinated in white wine, butter and capers. Served with creamy mashed potatoes and mixed vegetables.
- Filet Mignon, GF** 42  
8 oz filet tenderloin topped with herbed butter served with roasted Brussels sprouts, and a side of mashed potatoes.
- Seared Salmon** 30  
Salmon sautéed with white wine, butter, lemon, artichoke hearts, and diced tomatoes sauce, served with saffron rice and roasted Brussels sprouts
- Deep South Shrimp & Grits** 32  
Blackened shrimp simmered in Louisiana piquant sauce on a bed of white cheddar buttered grits, and seasonal mixed vegetables.
- Apple Bourbon Pork Tenderloin, GF** 28  
Seared pork tenderloin with apple bourbon sauce and served with mashed sweet potatoes and seasonal mixed vegetables.
- Boone Tavern Hot Brown** 18  
A Kentucky tradition for 98 years: shaved ham and turkey topped with creamy Mornay sauce, sliced tomatoes, crispy bacon, cheddar cheese and then browned to perfection.

## Vegetarian Plates

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- Grilled Tofu Stir Fry, VG GFP** 20  
Seared tofu and mixed vegetables tossed in teriyaki sauce over a bed of saffron rice.
- Penne Vodka, V** 20  
Roasted garlic and fresh herbed tomato cream sauce with sweet peas tossed in Penne pasta.

### Additional Salad Choices

Add Salmon 9 – Add Grilled Shrimp 9

Add Chicken 5 – Add Tofu 5

### Our famous Spoon Bread will be served at the table

18% gratuity is added on parties of 8 or more.

Please ask to alert our chef if there are any food allergies or dietary restrictions. Consuming raw or under-cooked 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.