

Soups & Salads

French Onion Soup au Gratin, GFP	8	Apple Pecan Salad	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.	

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

Tavern Green Salad, GF VP	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

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

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

Layered Fried Green Tomato, V	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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Deep Fried Deviled Eggs, V	10
Panko-coated egg whites with a creamy goat cheese filling. Served with a side of spiced blackberry jam.	

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

Bruschetta, V	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

- 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.