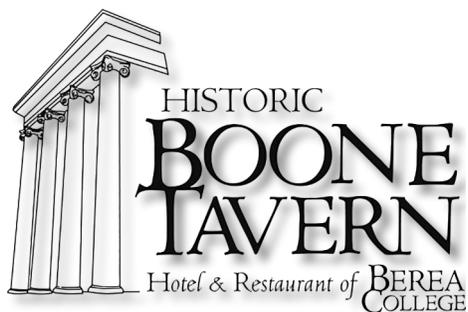




Lunch Menu



Appetizers

<p>Fried Pickles Deep fried kosher dill pickle spears served with house-made ranch.</p>	8	<p>Deep-Fried Deviled Eggs, V Panko-coated eggs filled with creamy goat cheese, served with a side of spiced blackberry jam.</p>	10
<p>Layered Fried Green Tomato, V Layers of fried green tomatoes with pimento cheese and served with red pimento marinara puree. Add Shaved Country Ham</p>	12 +3	<p>Crab Stuffed Mushrooms Tender Bluegrass button mushrooms filled with crab meat, Bleu cheese and finished in a Farmer's cheese sauce.</p>	12

Roasted Red Pepper Hummus Platter, V 12
Served with fresh peppers, carrots and assorted crackers

Soup & Salad

<p>French Onion Soup au Gratin, GFP Caramelized onions in rich beef stock finished with a gilled crostini, and Gruyere and provolone cheeses.</p>	8	<p>Apple Pecan Salad, V GF Diced apples, mixed greens, crumbled bleu cheese, dried cranberries and topped with glazed pecans with your choice of dressing.</p>	12
<p>Soup of the Day Seasonal soup prepared daily (ask your server).</p>	7	<p>Classic Caesar Salad, V GF Baby romaine lettuce with roasted tomatoes, gluten-free herb croutons, Parmesan cheese with classic Caesar dressing.</p>	10

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, Caesar GF, Honey Mustard and Bleu Cheese .

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

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 with your party. 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.

Mains

Signature Chicken Flakes in a Bird's Nest 16

Our original recipe of shredded chicken in a rich cream sauce in a potato nest. Served with mashed potatoes, country-style green beans, and cranberry-orange relish.

Boone Tavern Hot Brown 18

A Kentucky tradition for 98 years: shaved ham and turkey topped with creamy Mornay sauce with sliced tomatoes, crispy bacon, Parmesan cheese browned to perfection.

Southern Meat Loaf, GF 16

Ground beef, peppers, onion, roasted garlic and fresh herbs, topped with mushroom gravy. Served with mashed potatoes and country-style green beans.

Sandwiches

Pub Tavern Burger, GFP 13

An 8 oz house-made burger cooked to order with your choice of cheese, lettuce, tomato, onions and pickles served on a grilled pub bun. Choice of hand-cut fries or house-made potato chips.

Honeysuckle Chicken Salad, GFP 12

Fresh made chicken salad tossed with celery and diced onion on a croissant with lettuce and tomatoes. Choice of hand-cut fries or house-made potato chips.

Tavern Grilled Cheese, VP GFP 10

Cheddar Cheese with bacon and tomato slices on toasted sourdough bread. Choice of hand-cut fries or house-made potato chips.

Fried Green Tomato BLT, VP GFP 13

Fried green tomatoes, bacon, fresh lettuce and herb mayo on toasted sourdough bread. Choice of hand-cut fries or house-made potato chips.

Substitute pimento cheese for herb mayo +2

Woo Burger, V GFP 13

Black bean burger with your choice of cheese, chipotle mayo, lettuce, tomato, onion and pickles served on a grilled pub bun. Choice of hand-cut fries or house-made potato chips.

Sides: Small salad, house-made potato chips, coleslaw, hand-cut french fries, house-made sweet potato fries, and fresh fruit. 4

Our famous Spoon Bread will be served at the table

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

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.

  @HistoricBooneTavern

www.boonetavernhotel.com