

Starters

<u>Spinach and Artichoke Dip</u>	13
Warm cheesy dip served with house-made tortilla chips.	
<u>Deep Fried Deviled Eggs V</u>	10
Panko-coated farm fresh egg whites with a creamy local goat cheese filling. Served with a side of spiced blackberry jam.	
<u>Tofu Lettuce Wraps V</u>	12
Crisp Iceberg lettuce wrap layered with pan seared Tofu and wild rice. Topped with roasted peanut crumbles and a drizzle of Thai Peanut Sauce.	
<u>Artichoke Hearts</u>	10
Artichoke hearts, roasted with Sea salt and black pepper, then fried. Served with a side of garlic butter sauce.	
<u>Farmhouse Cheese Board</u>	18
Assorted cheeses served with crackers, stone fruit, pickled cauliflower, and local apple butter.	
V–Vegetarian, VP–Vegetarian Possible, VG–Vegan, GF–Gluten-Free, GFP–Gluten-Free Possible	

Soups & Salads

<u>French Onion Soup Au Gratin, GFP</u>	8	<u>Apple Pecan Salad</u>	12
Caramelized onions in rich beef stock finished with a baked crostini, topped with melted Provolone cheese.			
Winter greens, diced green apples, crumbled Bleu Cheese, dried cranberries and Maker's Mark bourbon-glazed pecans, tossed in an apple vinaigrette.			
<u>Soup of the Day</u>	7	<u>Spinach Salad</u>	10
Seasonal soup prepared daily. (Ask your server about today's offering)			
Fresh spinach, bacon bits, grape tomatoes, and sliced beets topped with a hard-boiled egg. Served with warm bacon dressing on the side.			
<u>Tavern Green Salad, GFP VP</u>		12	
Winter greens, julienne carrots, grape tomatoes, sliced cucumbers, applewood smoked bacon bits, and Cheddar cheese, tossed in a Balsamic Herb Vinaigrette.			

Additional Salad Choices

Add Salmon 11 ~ Add Grilled Shrimp 9

Add Chicken 6 ~ Add Tofu 5

Dressing Choices

Ranch, Balsamic Herb Vinaigrette,
Warm Bacon Dressing, Apple Vinaigrette, and Bleu Cheese.

Mains

<u>Signature Chicken Flakes in a Birds Nest</u> 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, and cranberry-orange relish. Served with a side salad and your choice of dressing.	20
<u>Stuffed Pepper</u> A roasted bell pepper stuffed with a quinoa blend, winter vegetables, black beans, and edamame. Topped with crumbled Feta cheese.	22
<u>Filet of Beef Tenderloin GF</u> Filet tenderloin topped with herb butter served with baby broccoli, and a side of creamy mashed potatoes.	45
<u>Southern Fried Catfish</u> Catfish marinated in buttermilk, lightly coated with Weisenberger Mill Kentucky Fish Fry Breading. Served with hand-cut fries, coleslaw and house-made tartar sauce.	30
<u>Shrimp Scampi</u> Jumbo shrimp with garlic, Roma tomatoes, roasted red pepper, white wine and butter tossed in fresh Bucatini squid ink pasta.	32
<u>Butternut Squash Ravioli</u> Handmade ravioli stuffed a with sage butter sauce with roasted pecans	24
<u>Roasted Duck</u> Slow roasted with fresh Rosemary and orange zest. Served with red quinoa, roasted baby carrots, and a side of cranberry-orange relish.	30
<u>Pan Seared Atlantic Salmon</u> Teriyaki-glazed Salmon, served with red quinoa and steamed baby broccoli.	30
<u>Boone Tavern Hot Brown</u> A Kentucky Classic - shaved ham and turkey on seared sourdough bread. Topped with creamy Mornay sauce, sliced tomatoes, crispy bacon, melted Cheddar cheese and browned to perfection.	18

Our famous Spoonbread 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.