



Lunch Menu



HISTORIC
**BOONE
TAVERN**

Hotel & Restaurant of **BEREA
COLLEGE**

Appetizers

Deep Fried Deviled Eggs, V	10
Creamy goat cheese egg, five spice raspberry jam.	
Appalachian Smoked Trout Dip, GFP	12
Fresh mountain rainbow trout lightly smoked, combined with Swiss chard, fresh herbs and goat cheese, served with toasted focaccia bread.	
Cranberry, Bacon Jalapeño, GF	10
Fresh split jalapeños filled with cranberry cream cheese, topped with diced bacon, over caramelized onion, refried beans, coulis.	
Wild Berry Shrimp Cocktail, GFP	13
Chilled Gulf shrimp surrounded with garlic crostinis and wild berry cocktail sauce.	
Layered Fried Green Tomato, V	12
Layers of breaded fried green tomatoes with pimiento cheese and served with red pimiento marinara puree.	
Bluegrass Crab Stuffed Mushrooms GF	12
Tender Bluegrass button mushrooms filled with a crab meat, Clemson blue cheese, and finished in a farmers cheese sauce.	

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

Soup and Salad

Kentucky Burgoo	5
Traditional Kentucky burgoo with beef, pork, and chicken, simmered with vegetables in a rich hearty stew. Served with spoon bread croutons.	
Soup of the Day	5
Seasonal soup prepared daily. (ask your server about our daily offering.)	
French Onion Soup Au Gratin, GF	6
Caramelized onions in rich beef stock finished with gluten free garlic crouton, Gruyere and Provolone cheese.	
Fall Spinach & Beet Salad, GF VP	10
Fresh spinach, grape tomatoes, sliced red onion, pickled hard cooked egg, pickled beets, feta cheese served with warm Appalachian bacon dressing	
Country Rail Caesar Salad, GF	10
Tender split baby romaine lettuce with roasted roma tomatoes, gluten free garlic herb croutons, shaved Asiago cheese with classic Caesar dressing.	
Tavern Green Salad, GF VP	10
Fresh mixed greens, julienne carrots, grape tomatoes, sliced cucumbers, bacon bits, and Tillamook cheddar cheese with your choice of dressing.	
Add 3 oz Salmon \$9.00 - Add 3 Grilled Shrimp \$9.00 - Add 4 oz Chicken \$5.00	
Dressing Choices: Ranch, Italian, Balsamic Herb Vinaigrette, 1000 Island, Blue cheese and Red Russian. (All salad dressing are Gluten free.)	

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

B.B.Q Pulled Pork Macaroni & Triple Cheese 15

Slow cooked pork shoulder with Cavatappi pasta tossed in southern cream cheese sauce, topped with Tillamook cheddar cheese and Appalachian Havarti cheeses

Boone Tavern Hot Brown 14

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

Country Roads Meat Loaf, GF 15

A combination of ground beef & venison, peppers, onion, roasted garlic and fresh herbs, with chow-chow ketchup glazed. Served with mashed potatoes and country style green beans.

Traditional Chicken Flakes 14

Our original recipe of shaved chicken in a rich cream sauce in a potato nest. Served with mashed potatoes and seasonal sautéed vegetables.

Gemelli Pasta Chicken Primavera 15

Tender grilled chicken tossed with Gemelli pasta, seasonal vegetable in a light roasted herb garlic

Make it Vegetarian, Vegan 13

Main Street Tacos, V 15

Three soft tortilla shells filled with your choice of rubbed chicken, slow roasted pork or grilled tofu, tossed in pico de gallo with cilantro avocado aioli and sprinkled with Cotija cheese. Served with Tex-Mex rice and refried beans.

Mountain Momma Vegetable Quiche, V 12

Sweet custard in a flaky pie crust filled with green onions, red onions, peppers, leeks, tomatoes and slowly baked with Swiss and Havarti cheeses. Served with a fruit cup and fresh seasonal vegetables.

Sandwiches

Pub Tavern Burger, GFP 13

An 8 oz house made burger cooked to order with your choice of cheese, lettuce, tomatoes, onion & pickles served on a grilled pub bun with hand cut fries.

Tofu Sliders, V, VGP 13

Two sweet roll buns with grilled tofu and your choice of cheese with lettuce, tomatoes and onions. Served with a side of hand cut french fries or house made potato chips.

Grilled Pimiento BLT, GFP VP 11

Creamy Pimiento cheese spread layered with sliced tomatoes, lettuce and bacon. Grilled and served with a side of hand cut french fries or house made potato chips.

Honeysuckle Chicken Salad 12

Fresh made chicken salad tossed with celery, pecans, diced onion and honey on a croissant with lettuce and tomatoes. Served with a side of hand cut french fries or house made potato chips.

Classic Marble Rueben Sandwich, GFP 13

Marble rye bread with shaved corned beef, fresh sauerkraut, Swiss cheese with or choice of spicy mustard or 1000 island dressing. Served with a side of hand cut french fries or house made potato chips.

Fried Green Tomato BLT, GFP 13

Fried green tomatoes, bacon, fresh lettuce, herb mayo on toasted sour dough bread. Served with a side of hand cut french fries or house made potato chips.

Buffalo-Yard Bird Sandwich, GF VP 14

Choice of grilled or hand breaded chicken or tofu, smoked Gouda cheese, lettuce, tomato, onion with Buffalo ranch sauce on a pub roll. Served with a side of hand cut french fries or house made potato chips.

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Our Story

A historic Berea hotel, Boone Tavern was built in 1909 at the suggestion of Nellie Frost, the wife of the College president, William G. Frost. 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, 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 in the College's brickyard, 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 has become one of the most famous Kentucky hotels and has been known as a popular destination for travelers of business and leisure alike.

Boone Tavern began humbly with 25 guestrooms, now, the guest room tally is at 63, and an \$11 million renovation has upgraded many elements of the property, laying the foundation for another successful century. Our award-winning Berea, Kentucky 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.

Boone Tavern is owned by Berea College, and its students are a vital part of our staff. Part of Berea College's requirements is that students are required to work at least ten hours per week at any one of the 140+ college departments and work areas across campus. Boone Tavern is one of these establishments. Students earn money for books, room, and board at the College – but pay no tuition – thanks to the generosity of donors who support Berea College's mission of providing a high-quality education for students primarily from Appalachia who have high academic potential and limited financial resources



@HistoricBooneTavern



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www.boonetavernhotel.com