



HISTORIC BOONE TAVERN

Hotel & Restaurant of **BEREA COLLEGE**

Breakfast Menu

KENTUCKY CLASSIC

Two Eggs any style with Biscuits, Gravy, Home Fries, Sliced Tomatoes, and Choice of Bacon, Sausage, or Country Ham. 9

QUICK START

Two Eggs any style with Home Fries and Choice of Bacon, Sausage, or Country Ham. 7

OMELET SELECTION

3 Egg Omelet served with Home Fries, Biscuits or Toast, and Choice of Bacon, Sausage, or Country Ham—Pick Three Fillings from Ham, Cheese, Onion, Pepper, Tomato, Mushrooms, and Bacon. 9

*BIG CITY BREAKFAST

Smoked Salmon and a Toasted Bagel with Fresh Fruit, Onion, Capers, and Cream Cheese. 10

CORNMEAL PANCAKES

Served with Choice of Bacon, Sausage, or Country Ham. 9

SOURDOUGH FRENCH TOAST

Cinnamon Spiked Batter with Choice of Bacon, Sausage, or Country Ham. 9

POACHED EGGS TAVERN STYLE

English Muffin with Poached Eggs, Ham, Pimento Cheese, and Classic Hollandaise Sauce served with Choice of Fruit or Home Fries. 11

*QUAKER® OATMEAL

Classic Quaker Oats with a Side of Fresh Fruit and Cinnamon Butter. 7

*YOGURT PARFAIT

Strawberry-Banana Yogurt with Granola and Fresh Fruit . 6

BISCUITS AND GRAVY

Two Biscuits and a Cup of Cream Gravy with Choice of Bacon, Sausage, or Country Ham. 6

A LA CARTE

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|---|------|
| Two Eggs, any style | 3 |
| Bacon, 3 slices, | 2.50 |
| Sausage, 2 patties. | 2.50 |
| Home Fries. | 2.50 |
| Cup of Oatmeal. | 3 |
| Cup of Fruit | 2.50 |
| Biscuits or Toast | 2 |
| Cup of Gravy | 2 |
| Flavored Yogurt | 2 |
| Bagel with Cream Cheese. | 3 |
| Toast with Butter, Wheat or Sourdough | 2 |
| Sliced Tomatoes. | 2 |
| Cold Cereal with Milk | 3 |
| Sweet Danish. | 2.25 |

BEVERAGES

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| Bottomless Coffee or Soda. | 2 |
| Sweet Iced Tea, Unsweetened Iced Tea, Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Pink Lemonade, Sierra Mist, Mug Root Beer, Regular or Decaffeinated Coffee | |
| Hot Tea. | 2 |
| Orange Juice | 2 |
| Apple Juice | 2 |
| Cranberry Juice | 2 |
| Milk. | 3 |
| Chocolate Milk | 3 |

Executive Chef: Jeffrey A. Newman

**Denotes heart healthy options*

Consuming raw or undercooked meat, fish, poultry, or eggs can elevate the risk of food related illness

Please Note That an 18% Gratuity Will Be Added to Parties of 8 or More

We are proud to feature produce & products from local farmers and producers in Kentucky

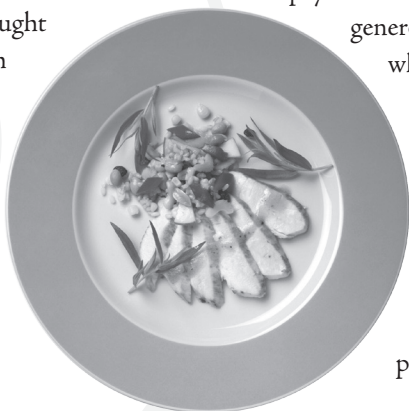


The story of Boone Tavern



Boone Tavern and Berea College are inextricably intertwined. Just as Berea College welcomes “all peoples of the earth” as expressed in its motto, Boone Tavern has a long tradition of welcoming guests from across the nation and all around the world. In continuous operation since 1909, Boone Tavern was built as a guesthouse for Berea College at the suggestion of Nellie Frost, the wife of the College president. Until then, guests of the college had been welcomed into the president’s home for lodging and meals. 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, thus came the idea for a College guest house—Boone Tavern Hotel.

Fine dining has brought Boone Tavern much of its international acclaim. The menu offers a blend of traditional and creative southern cuisine. Well-known historical



favorites, such as “spoonbread”—a signature item of Boone Tavern—and “Chicken Flakes in a Bird’s Nest” developed by Richard Hougen, the innkeeper for more than three decades, continue to please diners. (Cookbooks by Hougen can be purchased in the hotel.) Contemporary classics on the menu include a delightful array of appetizers, salads, entrees, and desserts using locally-grown and Kentucky Proud ingredients, some of which are grown by students in the College’s gardens and greenhouses.

Berea College students are an important part of Boone Tavern, working and serving in various capacities in the hotel and restaurant. Berea College students learn the sacredness of labor and service by working 10-15 hours per week in the College Labor Program that provides employment here and in 130 other departments across campus. 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. Your patronage of Boone Tavern helps us fulfill the educational mission of Berea College in shaping good citizens to serve the world. You can learn more about the College by asking a hotel employee or your server in the restaurant.

In the past century, Boone Tavern has expanded to meet the changing needs of the traveling public. An



\$11 million “green” renovation in 2009 made Boone Tavern the first LEED certified hotel in Kentucky. The renovation ensured energy efficiency and enhanced comfort without infringing on the historic beauty of the hotel. Guest

rooms feature handcrafted cherry and walnut furniture made by Berea College Student Crafts over the past 100 years. Boone Tavern, a member of the Historic Hotels of America, is listed on the National Register of Historic Places.

Boone Tavern is named for its location on the Daniel Boone Trail, which ran from North Carolina to Kentucky in 1775. The “Tavern” portion of the name derives from the historic definition that refers to a public inn for travelers rather than the modern definition related to the sale of alcohol.



WE HOPE YOU ENJOY YOUR STAY AND MEAL AT THE HISTORIC BOONE TAVERN HOTEL!

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