



HISTORIC BOONE TAVERN

Hotel & Restaurant of **BEREA**
COLLEGE

Dinner Menu

SOUPS, SALADS AND STARTERS

SOUP OF THE DAY

One of Our Classic Recipe Soups
Cup 3 Bowl 4

FRIED GREEN TOMATOES

Cornmeal Crusted Tomatoes with Roasted Corn and Pimento Goat Cheese,
Sweet Tomato Preserves, and Fennel Oil. 8

CLASSIC SHRIMP COCKTAIL

Poached Shrimp with Classic Horseradish Cocktail Sauce and Lemon Wedges. 9

ANDOUILLE SAUSAGE AND CRAB DIP

Chopped Andouille Sausage and Crab baked with Three Cheeses and Crusty Bread. 10

JALAPEÑO AND CORN HUSHPUPPIES

Roasted Corn and Jalapeños with Sautéed Rock Shrimp, Fresh Arugula,
and Pineapple Remoulade. 9

TEMPURA OKRA

Fresh Okra Fried in Tempura Batter with Citrus Salt and Sweet and Spicy Aioli for Dipping. 8

FRIED GREEN TOMATO SALAD

Our Zesty Fried Green Tomatoes with Tender Baby Spinach, Buttermilk and Herb Dressing, White Cheddar, and Country
Ham Crisps. 8

CLASSIC WEDGE

Crisp Iceberg with Tomatoes, Crisp Bacon, Crumbled Bleu Cheese,
and Bourbon Smoked Black Peppercorn Dressing. 6

SIMPLE GREENS

Mixed Lettuces with Truffle-Pistachio Vinaigrette, Kenny's Norwood Cheese,
White Grapes, and Red Beets. 7

DRESSINGS

Buttermilk-Herb, Orange Marmalade, Bleu Cheese, Tomato Horseradish Cream, Sorghum-Mustard,
Honey-Dijon, Raspberry Vinaigrette, and Golden Italian

BEVERAGES

Sweet Iced Tea, Unsweetened Iced Tea, Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Sierra Mist, Mug Root Beer,
Pink Lemonade, Boone Tavern Signature Blend Regular and Decaffeinated Coffee. Free refills. 2

ENTRÉES

All Entrees include Side Salad and Our Famous Spoonbread with Butter and Relish of the Day

CHICKEN FLAKES IN A BIRDS NEST

Creamed Chicken Served in a Crispy Potato Nest with Mashed Potatoes, Green Beans, and Cranberry-Orange Relish. 17

PORK CHOPS THE TRICKY WAY

Classic Boone Tavern Boneless Pork Loin Chops with a Tomato-Parmesan Breading over Stewed White Beans, Braised Greens, and Mushroom Gravy. 18

SLOW ROASTED HALIBUT

Pan Seared and Slow Roasted Loin of Halibut with Little Green Beans, Smashed Yukon Potato Cake, and Carrot and Radish Salad with Spring Onion Puree and Bacon Vinaigrette. 26

PAN SEARED SALMON

Sorghum-Mustard Glaze with Mashed Potatoes, Asparagus, Sun Dried Tomato Tapenade, and Young Pea Shoots. 22

NEW YORK STRIP

Marinated and Grilled New York Strip with Mushroom and bacon Bread Pudding, Dressed Arugula Marinated Cherry Tomatoes, and 'Gumbo' Butter 28

BAKED SEAFOOD PASTA

Shrimp, Scallops, and Mussels tossed with Penne Pasta, Tomatoes, Peas, and White Wine-Boursin Cream Sauce, Baked with Parmesan. 26

GRITS AND GRILLADES

Boneless Veal Loin Chops Slowly Simmered in a Creole Brown Sauce with Truffle Grits and Roasted Sweet Pepper Salad. 25

DUET OF LAMB

Coffee Rubbed Chops and a Braised Shoulder 'Fried Pie' with Cumin Scented Sweet Potatoes, Garden Peas, and a Truffle-Honey Reduction. 26

ROASTED DUCK BREAST

Pan Roasted Duck Breast with Wild Boar Sausage, Mashed Potatoes, Mustard Greens, Shaved Fennel, and Cherry Cola Glaze. 26

Executive Chef: Jeffrey A. Newman

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

