



HISTORIC BOONE TAVERN

Hotel & Restaurant of **BEREA**
COLLEGE

Dinner Menu

FALL 2009

SOUPS, SALADS AND STARTERS

SOUP OF THE DAY

One of Our Classic Recipe Soups

Cup 3 Bowl 4

SMOKED CATFISH AND CRAWFISH CAKE

Smoked Catfish, Crawfish, Herb, and Potato Cake with Watercress and Roasted Garlic Aioli. 10

SWEET POTATO GRIT CAKE

Double Baked Grit Cake with Kenny's Smoked Gouda, Roasted Mushrooms, and Pulled Pork. 9

FRIED GREEN TOMATOES

Cornmeal Crusted Tomatoes with Lump Crab and a Warm Pimento Cream. 7

CHICKEN FRIED RABBIT TENDERLOIN

Buttermilk Fried Rabbit Tenderloin with a Chive Biscuit, Persimmon Chutney, and Pecan Butter. 9

CORNBREAD AND SAUSAGE STUFFED QUAIL

Semi-Boneless Stuffed Quail with Celery Root Salad and Spiced Pear Relish. 10

FRIED GREEN TOMATO SALAD

Cornmeal Crusted Tomatoes with Baby Spinach, Cherry Tomatoes, Crispy Country Ham, Kenny's Aged White Cheddar, and Homemade Buttermilk-Herb dressing. 8, 5 with entrée

SIMPLE GREENS

Tender Mixed Autumn Lettuce with Hazelnut Oil, Apple Cider Reduction, Roasted Butternut Squash, Toasted Hazelnuts, and Goat Cheese. 8, 5 with entrée

PEAR AND APPLE SALAD

Crisp Kentucky Pears and Apples with Kenny's Bleu Gouda, Walnuts, Pea Sprouts, Endive, and Pink Peppercorn Dressing. 9, 6 with entrée

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, Orange Crush
Pink Lemonade, Boone Tavern Signature Blend Regular and Decaffeinated Coffee. Free refills. 2

ENTREÉS

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

PAN SEARED SCALLOPS

Jumbo Scallops with Ham Hock Risotto, Swiss Chard, Toasted Pumpkin Seeds, and Roasted Garlic and Carrot Coulis. 26

BLUEGRASS LAMB POT PIE

Tender Lamb Stewed with Potatoes, Carrots, Leeks, and Turnips, Baked with a Flaky Pastry Crust. 24

BROWN SUGAR SALMON

Fresh fillet of Salmon Basted with Brown Sugar and Olive Oil served with Mashed Potatoes, Asparagus, Sorghum-Dill Glaze, and Butternut Squash Salsa. 21

GRILLED RIBEYE

Hand Trimmed Ribeye with Sweet Potato, Spinach, and Bacon Hash, topped with Mushroom Stew and a Poached Farm Fresh Egg. 28

NEW YORK STRIP

Garlic and Herb Marinated New York Strip with Roasted Carrots, Parsnips, Asparagus, and Caramelized Chestnut Butter. 28

OAT CRUSTED RAINBOW TROUT

Whole Boneless Trout Crusted with Oat Flour alongside Butternut Squash, Sauteed Swiss Chard, Blackeye Peas, Smoked Chile Crème Fraiche, and Roasted Lemon. 22

ROASTED DUCK LEG

Roasted with Cider and Rosemary on Buttermilk Creamed Corn with Sweet Potatoes and a Scallion-Peanut Relish. 26

We are very proud to feature produce from local farmers and producers.

Executive Chef: Jeffrey A. Newman

Sous Chef: Rachel Goldman

