



HISTORIC BOONE TAVERN

Hotel & Restaurant of **BEREA**
COLLEGE

Dinner Menu

SOUPS, SALADS, STARTERS

SOUP OF THE DAY

Tavern Classic Soups
Cup 4 Bowl 5

CRAB CAKE

Fresh Crabmeat bound with Bacon and Grain Mustard with Jalapeño Aioli and Mixed Greens. 10

FRIED GREEN TOMATOES

Bibb Lettuce, Whipped Boursin Cheese, Bacon Jam, and Brown Sugar Vinaigrette. 8

PULLED PORK EGGROLLS

Pulled Pork, Cabbage, Local Shiitake Mushrooms, Goat Cheese, and Sorghum Teriyaki Sauce. 9

CRISPY CHICKEN LIVERS

Creamy Grits, Apple Marmalade, and Pickled Red Chile Vinaigrette. 10

LOBSTER HUSHPUPIES

Blended with Lobster, Herbs, Mustard, and served with Whipped Fennel Butter. 10

FRIED GREEN TOMATO SALAD

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

LIMESTONE BIBB LETTUCE

Limestone Bibb Lettuce with Radishes, Grapefruit, Lemon-Mint Oil, Rye Croutons, and Balsamic. 7

INNKEEPERS SALAD

Mixed Greens with Tomato, Carrot, Cucumber, and Parmesan cheese with Choice of Dressing. 5

DRESSINGS

Buttermilk-Herb, Orange Marmalade, Bleu Cheese, Southern Peanut, Balsamic Vinaigrette, Sorghum-Mustard, Raspberry Vinaigrette, Red Wine Vinaigrette, and Golden Italian

ENTRÉES

BRAISED LAMB PASTA

Slow Cooked Lamb Shoulder, 'Put Up' Tomatoes, Lemon, Mushrooms, Fennel, Onion, and Fresh Linguini Pasta. 24

PORK CHOPS THE TRICKY WAY

Boneless Pork Loin Chops with a Unique Breading of Tomato and Parmesan served with Stewed White Beans, Braised Greens and Grain Mustard Cream. 18

SEARED SCALLOPS

Basted in Brown Butter with Braised Pork Lentils, Butternut Squash, Roasted Garlic Aioli, and an Apple Cider Butter Sauce. 25

RABBIT POT PIE

Braised Local Rabbit with Carrots, Fennel, Mushrooms, Grain Mustard, and Puff Pastry. 25

PAN ROASTED SALMON

Fresh Fillet of Salmon with Potato Dumplings, Butternut Squash, Brussels Sprouts, Citrus Broth, and Pumpkin Seed Pesto. 24

FENNEL RUBBED PORK CHOP

Stone Cross Farm Pork Chop with Mashed Potatoes, Arugula, Apple Walnut Salad, and Molasses-Orange Gastrique. 24

GRILLED KENTUCKY ANGUS NY STRIP

Hand Cut, Grilled, and served with Fresh Cut French Fries, Rhubarb Ketchup, and Shallot-Mustard Relish. 27

FARMHOUSE ROASTED CHICKEN

Locally Grown Chicken roasted with Herbs and Garlic Alongside Mashed Potatoes, Green Beans, and Italian Farmhouse Style Salsa Verde. 22

SHRIMP AND GRITS

Shrimp and Housemade Sausage sautéed with Mushrooms, Onions, Piquillo Peppers, and Smoked Garlic Jus over Weisenberger Grits. 24

BEVERAGES

Complimentary Refills

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

Executive Chef: Jeffrey A. Newman

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

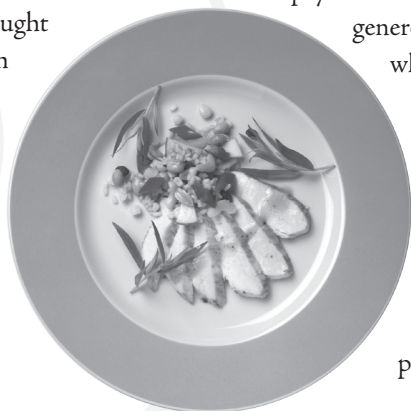
We are proud to feature produce & products from local farmers and producers in Kentucky

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



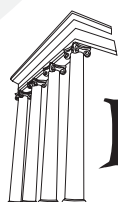
\$11 million “green” renovation in 2009 made Boone Tavern the first LEED certified hotel in Kentucky. The renovation ensured energy efficiency and enhanced comfort without infringing on the historic beauty of the hotel. Guest

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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