



HISTORIC
BOONE TAVERN

Hotel & Restaurant of **BEREA**
COLLEGE

Lunch Menu

FALL 2009

SOUPS, SALADS AND STARTERS

SOUP OF THE DAY

Tavern Classic Soups
Cup 3 Bowl 4

FRIED GREEN TOMATO SALAD

Crispy Cornmeal Crusted Tomatoes over Baby Spinach with Cherry Tomatoes, Crispy Country Ham and our Homemade Buttermilk and Herb dressing. 9

TAVERN HOUSE SALAD

Fresh Spring Mixed Greens with Tomatoes, Cucumbers, Red Onions, Dried Cherries, Carrots, Candied Walnuts, and Choice of Dressing. 7
Add Grilled Chicken Breast. 11

GRILLED STEAK AND APPLE SALAD

Tender Grilled Sirloin Sliced and Tossed with Spinach, Arugula, Shaved Radishes, Apples, Kenny's Bleu Gouda, Walnuts, and Red Wine Vinaigrette. 12

SOUTHERN FRIED CHICKEN

Crispy Chicken Breast atop Fresh Romaine Lettuce with Crunchy Black Eye Peas, Sweet Pineapple, Tomatoes, and Sweet and Spicy Kentucky Sorghum Dressing. 11

CREOLE FRIED OYSTER SALAD

Creole Seasoned Fried Oysters over Romaine with Creamy "Bloody Mary Morning" Dressing, Cherry Tomatoes, Shaved Celery, Scallions, and Roasted Corn. 12

HOUSE SMOKED SALMON

Young Mixed Lettuces, Roasted Peanuts, White Cheddar, Cherry Tomatoes, and Signature Orange Marmalade Dressing. 12

DRESSINGS

Signature Orange Marmalade, Buttermilk-Herb, Sweet Sorghum Vinaigrette, Red Wine Vinaigrette, Italian, Bleu Cheese, Honey Mustard, Raspberry Vinaigrette

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

SANDWICHES

Served with Choice of Side Item

THE LEXINGTON SANDWICH

Griddle Pressed French Loaf filled with Sweet Kentucky Ham, Apples, Cranberry Mayonnaise, and Kenny's Havarti Cheese. 10

BARBEQUE PULLED PORK

Slow Roasted Pork topped with Cole Slaw and Barbeque Sauce on a Soft Bun. 10

FRIED BOLOGNA

A Southern Delight! Thick Sliced Bologna topped with a Fried Egg and Swiss on Toasted Sourdough. 8

OUR FAMOUS BOONE TAVERN PIMENTO CHEESE BURGER

Homemade Pimento Cheese and Bacon. 11

TAVERN CLASSIC BURGER

Choice of Colby, Pepper Jack, Swiss, White Cheddar. 10

SMOKY CHICKEN CORDON BLEU

Crispy Chicken Breast Topped with Ham and Smoked Gouda Cheese with Rosemary Mayonnaise and Fresh Arugula on a Soft Bun. 11

CHICKEN SALAD CROISSANT

Southern Chicken Salad on Warm Croissant with Grape Salsa and Fresh Tomato. 11

ENTREÉS

HISTORICAL CHICKEN FLAKES IN A BIRDS NEST

Creamed Chicken served in a Crispy Potato Nest with Mashed Potatoes, Green Beans, and Cranberry-Orange Relish. Created by the Famous Mr. Richard Hougen and served here since the 1940's. Served with a Side Salad. 17

WILDERNESS ROAD HOT BROWN

Thick Sliced Turkey on Sourdough Bread with White Cheddar Cheese Sauce, Bacon, and Tomatoes. 14

FRIED CATFISH AND SHRIMP PLATTER

Fish Fry! Weisenberger Mills Fish Batter with Fries, Coleslaw, Tartar Sauce, and Hushpuppies. 15

GRILLED VEGETABLE QUESADILLA

Grilled Vegetables including Squash, Zucchini, Mushrooms, Onions, and Tomatoes in a Crispy Tortilla with Goat Cheese, Sunflower Seeds, and Cajun Sour Cream. 13

SIDE ITEMS

Kettle Cooked Potato Chips, Cole Slaw, Hand Cut Fries, Fresh Fruit, Loaded Potato Salad, Mashed Potatoes, Green Beans, Side Salad

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

Executive Chef: Jeffrey A. Newman

Sous Chef: Rachel Goldman

