

The Restaurant at Boone Tavern Hotel

Spring Dinner Menu 2009

Dinner includes our Famous Boone Tavern Spoonbread,
Butter, and the Chef's Homemade Relish of the Day.

Soup of the Day

A delicious creation made fresh daily
Cup \$3, Bowl \$4

Appetizers

Old Kentucky Fried Green Tomatoes

Sliced Green Tomatoes Crusted with a Zesty Cornmeal Crust, Lightly Browned
and Served with a Homemade Buttermilk and Herb Dip \$7

Tavern Creole Crab Cake

Select Lump Crab Seasoned with a Blend of Creole Spices, and Paired with Fennel Salad,
Peanut Powder, and Green Chile Pesto \$10

Grilled Asparagus and Country Ham

Fresh Asparagus Lightly Grilled and Served with Kentucky Country Ham Vinaigrette,
Madison County Poached Egg and Kenny's Peppercorn Asiago Cheese \$8

Newman's Oysters

Select Fresh Gulf Oysters with a Crispy Oat Breading on a Delicate Cucumber Salad
and Finished with Tabasco Spiked Coulis \$10

Salads

Fresh Spinach with Old Kentucky Fried Green Tomatoes

Tender Baby Spinach with our Sliced Green Tomatoes,
Buttermilk & Herb Dressing and County Ham Crisps
\$9 \$6 with Entrée

Early Butter Lettuce with New Potatoes

Young Bibb Lettuce with Warmed New Potatoes, Bacon & Peas
& Tossed with Fresh Garlic, Lemon and Tarragon
\$9 \$6 with Entrée

Fresh Spring Mix Salad

Freshly Picked Lettuce from the Berea College Farm, Served with a Lemon Oil and White
Balsamic Reduction, Shaved Kentucky Goat Cheese and Juicy Cheery Tomatoes
\$8 \$5 with Entrée

Roasted Beet Salad

Tender Sliced Beets with our Unique Tangy Pickled Pepper Kentucky
Goat Cheese, Baby Greens, Braised Walnuts and Berea College Honey
\$9 \$6 with Entrée

Boone Tavern Classics

These dishes have been proudly offered at Historic Boone Tavern for over a half a century. They were created by Richard T. Hougen who was the Innkeeper for almost 40 years. Mr. Hougen's cookbooks are available for purchase at our front desk.

Chicken Flakes in a Bird's Nest

Light and Dark Cuts of Chicken, Simmered in a Rich Cream Sauce and Served in a Crisp Fried Potato "Bird's Nest".

Dish is accompanied with Mashed Potatoes, Green Beans and Cranberry-Orange Relish
\$17

Pork Chops the Tricky Way

Twin U. S. Choice Boneless Pork Chops, Breaded in a Tomato Paste and Parmesan Breading, Browned and Finished with a Delicious Fresh Mushroom Sauce.

Complimented with Green Beans and Mashed Potatoes
\$17

Main Courses

Pan Fried Trout

Delicate Trout Fillets with Chef's Special Black Eye Pea Crust, Pan Fried Golden Brown and Served with Blackberries, Scallions and an Original Style 1910 Potato Pancake

\$22

Filet Mignon

Pan Roasted to Your Specification and Finished with a Honey Merlot Sauce. Served with Kenny's Barren County Bleu Cheese Grits and a Medley of Green Peas, Bacon and Marinated Tomatoes

\$31

Tavern Seared Salmon

Hand Selected Salmon, Pan Seared with Kentucky Sorghum and Mustard Glaze. Served with Mashed Potatoes, Fresh Asparagus Spears, and Sweet & Sour Rhubarb Compote

\$22

Shrimp & Scallops

Jumbo Sautéed Shrimp and Select Scallops in a Genuine Kentucky Bourbon and Buttermilk Sauce, Combined with Fresh Asparagus, Tomatoes, Mushrooms and Angel Hair Pasta

\$26

Strip Steak Our Way

U. S. Choice Hand Cut Strip Steak, Lightly Marinated in Garlic and Rosemary, Served with Buttered New Potatoes, Arugula Salad, Drizzled with Fresh Herb Oil

\$28

Spring Lamb Chops

Pan Seared, Double Cut Chops, and Oven Finished, with a Pine Nut and Goat Cheese Crust, and a refreshing Tangerine Spiked Mint Julep Broth. Served with Creamed Lima Beans and Mashed Potatoes

\$25

Soft Shell Crab

In Season, Soft Shell Crab, with a Crisp Pecan Crust. Served with Glazed Spring Vegetables, New Potatoes and Our Lemon-truffle-Chive Tartar Sauce.

\$24