

LUNCH MENU

APPETIZERS

CORNBREAD 8.95
6 warm, house-made cornbread muffins served with bourbon butter.

BOURBON BBQ MEATBALLS 10.95
Made from scratch with our house-made Bourbon BBQ sauce.

BEER CHEESE 12.95
House-made beer cheese served warm with soft pretzel bites.

FRIED BANANA PEPPERS 8.95
Dredged in seasoned flour and served with our house-made remoulade sauce.

STUFFED MUSHROOMS 9.95
Mushrooms stuffed with a blend of cream cheese and bacon. Topped with balsamic drizzle.

FRIED GREEN TOMATOES 10.95
A southern classic with a twist! Beer-battered tomato slices with our house-made ranch dressing drizzled on top.

STAGECOACH FRIES 10.95
Our seasoned fries topped with melted cheddar, mozzarella and bacon served with our house-made ranch dressing.

PULLED PORK BBQ CHIPS 15.95
House fried chips topped with BBQ pork, banana peppers, onions, pickles, cheddar cheese and our house-made BBQ sauce.

SOUPS & SALADS

KENTUCKY BURGOO/ CUP 5.95
SOUP DU JOUR BOWL 8.95

CREAMY TOMATO BISQUE CUP 4.95
BOWL 7.95

SOUP FLIGHT 10.95
A trio of our house made soups including Kentucky Burgoo, Creamy Tomato Bisque and our soup du jour.

ICEBERG WEDGE SALAD 12.95
A wedge of crisp iceberg lettuce with red onions, tomatoes, bleu cheese, bacon and egg drizzled with strawberry balsamic and your choice of dressing.

TAVERN SALAD 10.95
Mixed greens, tomatoes, cucumbers, sliced egg, onions, croutons and cheddar cheese with your choice of dressing.

HARVEST SALAD 12.95
Mixed greens, chopped apples, blue cheese crumbles, bacon, candied walnuts and house-made maple Dijon vinaigrette.

CAESAR SALAD 10.95
Romaine lettuce, croutons, parmesan cheese and house-made Caesar dressing.

ADD GRILLED OR CRISPY CHICKEN* 6.95
ADD SHRIMP* 7.95

WRAPS & SANDWICHES

CAESAR WRAP 11.95
Chargrilled or fried chicken breast diced and topped with parmesan cheese, lettuce, tomatoes, and our house-made Caesar dressing. Served with one side.

BUFFALO WRAP 11.95
Chargrilled or fried chicken breast diced and tossed in house made buffalo sauce, topped with cheddar cheese, tomatoes, lettuce and our house-made ranch dressing. Served with one side.

B.L.T. 11.95
B.L.T made with hickory smoked bacon, fried green tomato, lettuce and mayo served on country white bread. Served with one side.

BOURBON BBQ PORK* 11.95
Our signature BBQ Pork sandwich topped with house-made BBQ sauce Served on a toasted bun with slaw and one side.

CATFISH* 11.95
Deep fried catfish fillet served on a toasted hoagie roll with house-made tartar sauce. Served with one side.

KENTUCKY CLUB 12.95
A stack of ham, turkey, cheddar, Swiss, lettuce, fried green tomato, bacon, and mayo. Served with one side.

HOT HAM & CHEESE 10.95
Baked sugar-cured ham, Swiss and American cheese served on grilled country white bread. Served with one side.

GRILLED TURKEY & SWISS 11.95
Turkey, Swiss cheese, bacon, and fried green tomato served on country white bread. Served with one side.

RACHEL 12.95
Turkey, Swiss cheese, 1000 island dressing and house made slaw served on grilled rye bread. Served with one side.

SIDES

SUBSTITUTE A CUP OF BURGOO 2.95

A LA CARTE 4.95

French Fries

House Fried Potato Chips

Mashed Potatoes with White or Brown Gravy

Country Green Beans

Wild Rice

Seasonal Vegetable

House Made Cole Slaw

Steamed Broccoli

Fresh Fruit Cup

Side Salad

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

ENTREES

HOT BROWN 13.95
A Kentucky tradition! Smoked turkey and sugar-cured baked ham on toast points smothered with Mornay cheese sauce and melted cheddar cheese and topped with bacon and tomatoes.

ABE'S COUNTRY FRIED STEAK* 13.95
Hand-breaded country fried steak topped with pepper milk gravy served with your choice of two sides.

DANIEL BOONE POT ROAST* 15.95
Slow-cooked roast beef simmered with carrots, onions, celery, and potatoes served with pan gravy.

BLACKENED SHRIMP & GRITS* 15.95
Blackened shrimp served over creamy cheese grits and topped with sautéed peppers, cheddar cheese, onions, and bacon.

BOURBON WALNUT CHICKEN* 17.95
Walnut encrusted chicken breast topped with our signature bourbon sauce served with your choice of two sides.

VEGETABLE PLATE 12.95
Sautéed zucchini, squash, green peppers, onions, mushrooms, tomatoes served on a bed of rice pilaf and topped with herbed cream cheese.

SHEPHERD'S PIE* 14.95
Classic Tavern comfort food! Minced beef, carrots and peas in a rich beef gravy, topped with red potatoes and parmesan crust.

BURGERS

VEGGIE BURGER 14.95
Our healthy meat alternative burger served with lettuce, tomato, onion and your choice of cheese and one side.

SMOKEHOUSE BURGER* 16.95
(Please allow extra cooking time for the size.)
A half-pound burger grilled to your specifications served on a grilled bun with cheddar cheese, onion rings, bacon and our house-made bourbon BBQ sauce and served with one side.

TAVERN BURGER* 14.95
(Please allow extra cooking time for the size.)
A half-pound burger grilled to your specifications served on a grilled bun with lettuce, tomato, red onion, your choice of cheese and one side.

Add our warm beer cheese 1.95

Substitute either of our burgers for a fried or grilled chicken breast.

DESSERTS

TALBOTT TAVERN PIE 6.95
A chocolate and walnut open faced pie with a pastry dough crust. Topped with whipped cream.

CHESS PIE 5.95
A decadent combination of butter, sugar, eggs and milk that tastes as sweet and custardy as you can imagine. Topped with whipped cream.

BREAD PUDDING 5.95
A bread based dessert topped with our house-made bourbon caramel sauce.

SEASONAL COBLER 7.95
Ask your server about our seasonal cobbler.

ADD A LA MODE 1.95
Add on vanilla ice cream to any of our desserts for an extra sweet touch.

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stories about our
resident ghosts scan
below!**



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