



## APPETIZERS

- POLENTA BARS . . . . . \$8  
hand cut parmesan polenta bars with shaved parmesan, truffle oil with garlic aioli dipping sauce
- RUSTIC CHIPS . . . . . \$7  
hand cut, truffle sea salt & vinegar potato chips with garlic aioli dipping sauce
- NOT YOUR MOMMA'S SPINACH DIP . . . . . \$10  
spinach artichoke dip with gluten free crackers
- SMOKED SALMON DIP . . . . . \$13  
smoked salmon, chives, capers, 3 blend cheese, fresh dill, gluten free crackers
- DIP DUO . . . . . \$12  
enjoy both spinach and salmon dips with gluten free crackers
- BAKED BRIE & STRAWBERRY JALAPEÑO JAM . . . . . \$14  
baked brie wedge, bacon, homemade strawberry jalapeño jam with gluten free crackers

## SALADS

Add: Chicken \$8 Salmon \$9 Shrimp \$10 Steak \$10

- TAVERN . . . . . \$10  
apples, smoked gouda, organic greens, cucumbers, grapes, honey mustard dressing
- BABY SPINACH . . . . . \$11  
gorgonzola, red onions, apples, candied pecans, bacon, champagne vinaigrette dressing
- BEEF TIP . . . . . \$18  
marinated tenderloin tips, gorgonzola cheese, cucumber, grape tomatoes, organic greens, herb vinaigrette dressing
- GRILLED CHICKEN COBB . . . . . \$18  
grilled chicken breast, romaine hearts, grape tomatoes, avocado, bacon, gorgonzola, hard-boiled egg, ranch dressing
- BEET & GOAT . . . . . \$12  
roasted beets, goat cheese, red onion, arugula, candied pecans, champagne vinaigrette dressing

## SANDWICHES

served on Udi's gluten free bun      choice of classic side

- THE MEATLESS WONDER . . . . . \$14  
granny smith apples, candied pecans, caramelized onion, swiss, arugula, cranberry cream cheese
- 109 CLUB . . . . . \$16  
turkey, bacon, lime cilantro mayo, avocado, pepper jack cheese, organic greens, tomato
- CUBANO . . . . . \$16  
ham, roast pork, swiss cheese, pickles, dijon mustard
- BBQ PULLED PORK . . . . . \$16  
bbq pork, smoked gouda, caramelized onion
- BIRD & BLUE . . . . . \$17  
grilled chicken breast, gorgonzola, honey roasted pear, arugula, chipolte aoli
- TAVERN GRILLED CHEESE . . . . . \$15  
brie, bacon and onion jam, dijon mustard
- CLUB & CUPPA SOUP . . . . . \$12  
½ 109 club sandwich and cup of soup (available lunch only)

## SOUPS

- GINGER CARROT BISQUE . . . . . cup \$5 / bowl \$7  
topped with toasted pepitas
- SOUP OF THE DAY . . . . . cup \$5 / bowl \$7
- TAVERN CHILI . . . . . cup \$6 / bowl \$8  
with cheddar cheese, sour cream

NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## SIDES

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| <p>CLASSIC SIDE \$5</p> <ul style="list-style-type: none"> <li>109 Cole Slaw</li> <li>Garlic Mashed Potatoes</li> <li>Stone Ground Cheese Grits</li> <li>Soup</li> <li>Parmesan Polenta Cake</li> <li>Rustic Chips</li> </ul> | <p>UP SIDE \$6</p> <ul style="list-style-type: none"> <li>Small Tavern Salad</li> <li>Small Spinach Salad</li> <li>Small Caesar Salad</li> <li>Chef's Vegetable</li> <li>Fresh Fruit</li> <li>Chili</li> </ul> |
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## BURGERS

served on Udi's gluten free bun      choice of classic side  
Option of Beyond Burger-plant based burger      Add \$ 3.00

- CLASSIC . . . . . \$15  
white cheddar, organic greens, tomato, onion, 109 sauce
- OLIVE . . . . . \$16  
green olive sauce, organic greens, tomato, onion
- KRACK & BLUE . . . . . \$18  
gorgonzola, organic greens, krack bacon, tomato
- JAM BURGER . . . . . \$17  
goat cheese, arugula, house-made strawberry jalapeño jam

## PIZZAS

10" Pie      gluten free cauliflower crust

- PEAR PIZZA . . . . . \$18  
roasted pears, walnuts, gorgonzola, apricot glaze, bacon, mozzarella, cracked black pepper
- STEAK & GORGONZOLA . . . . . \$20  
diced steak, roasted garlic oil, caramelized onions, gorgonzola, mozzarella, krack bacon crumbles, fresh basil
- MARGHERITA . . . . . \$17  
pesto, fresh mozzarella, tomato slices, fresh basil
- APPLE & FIG . . . . . \$17  
roasted garlic oil, apple, fig, goat cheese, mozzarella, caramelized onion, basil, balsamic drizzle
- THE MERIDIAN . . . . . \$19  
prosciutto, spinach, parmesan, garlic oil, roasted garlic, sriracha honey syrup
- CHEESE & 'SHROOM . . . . . \$17  
roasted mushrooms, caramelized onions, swiss cheese, garlic oil, chives, mozzarella, truffle salt

## ENTRÉES

choice of 109 cole slaw, dinner salad or soup

- TAVERN SHRIMP AND GRITS . . . . . \$23  
sautéed shrimp, tomatoes, bacon, white wine, hot sauce, over stone ground cheese grits
- CAJUN MUSSELS . . . . . \$19  
P.E.I mussels, in cajun garlic cream sauce
- SEASONAL RISOTTO . . . . . \$16  
varied offerings using local fresh & seasonal vegetables  
~ Add: Chicken \$8, Salmon \$9, Shrimp \$10, Steak \$10
- COWBOY PORK CHOP . . . . . \$25  
coffee rubbed 10 oz. pork chop topped with bacon onion jam, with stone ground cheese grits and chef's vegetable
- TAVERN FILET . . . . . \$23  
4 oz filet mignon served with house-made steak sauce and two classic sides
- SHORT RIBS . . . . . \$27  
braised short ribs, beef bordelaise, parmesan polenta cake, chef's vegetable

## DESSERTS

- BEV'S DELIGHT . . . . . \$6  
Sanders™ hot fudge, vanilla bean ice cream sundae
- BRÛLÉE OF THE DAY . . . . . \$7  
ask your server which crème brûlée we are offering today
- FUDGY CHOCOLATE CAKE . . . . . \$7  
Gluten Free chocolate cake with rich chocolate frosting
- BOOZY BOURBON MILKSHAKE . . . . . \$13  
bourbon, caramel vodka, vanilla bean ice cream, topped with whipped cream & krack bacon