



115 E. Grand River Ave.
Williamston, MI 48895
517.655.2100
tavern109.com

APPETIZERS

- TRUFFLE FRIES \$12
topped with truffle salt, shaved parmesan with garlic aioli dipping sauce
- RUSTIC CHIPS \$11
hand cut, truffle sea salt & vinegar potato chips with garlic aioli dipping sauce
- PRETZEL BREAD STICKS \$16
beer mustard and fontina cheese sauce
- FIG & FIRE BAKED BRIE \$18
baked brie, fig jam, krack bacon, pecans, hot honey, crostini
- SMOKED WHITEFISH DIP \$17
white wine, lemon, herbs, served hot or cold with gourmet crackers
- 109 GRAZING TRAY \$17
warm herbed olives, roasted garlic head, house-made boursin cheese, hot pepper jam, marcona almonds, and crostini
- JALAPEÑO ARTICHOKE DIP \$16
zippy artichoke dip served with naan bread

SALADS

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

- TAVERN \$14
apples, smoked gouda, organic greens, cucumbers, grapes, croutons, honey mustard dressing
- HARVEST GRAIN & GREENS \$16
roasted root vegetables, mixed grains, arugula, red onion, candied pecans, dijon herb vinaigrette
- BEEF TIP \$21
marinated tenderloin tips, gorgonzola cheese, cucumber, grape tomatoes, organic greens, crispy onions, herb vinaigrette dressing
- GRILLED PEACH \$16
grilled peaches, crispy prosciutto, arugula, green onions, dried cherries, house-made boursin goat cheese, balsamic glaze, olive oil
- GRILLED CHICKEN COBB \$21
grilled chicken breast, romaine, grape tomatoes, avocado, bacon, gorgonzola, hard-boiled egg, ranch dressing



PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.
ASK ABOUT OUR GLUTEN FREE AND VEGETARIAN MENUS

SOUPS

- GINGER CARROT BISQUE cup \$7 / bowl \$9
topped with toasted pepitas
- SOUP OF THE DAY cup \$7 / bowl \$9
- TAVERN CHILI cup \$9 / bowl \$11
with cheddar cheese and sour cream

SANDWICHES

choice of classic side

- 109 CIABATTA CLUB \$17
turkey, bacon, lime cilantro mayo, avocado, pepper jack cheese, organic greens, tomato on ciabatta
- BBQ PULLED PORK \$17
bbq pork, smoked gouda, crispy onions on pretzel roll
- CAJUN SHRIMP PO' BOY \$20
beer battered shrimp, spicy cabbage slaw, tomato, hot & sweet pickles, cajun rémoulade, hogie roll
- BRIE, BERRY, BACON GRILLED CHEESE \$18
brie cheese, blackberry balsamic reduction, bacon jam, sourdough bread
- TURKEY REUBEN \$17
roast turkey, swiss, 109 cole slaw, 109 Sauce on marbled rye
- MEDITERRANEAN CHICKEN \$18
grilled chicken breast, caramelized onion, garlic aioli, roasted red pepper, arugula, feta, roasted mushroom on ciabatta
- CLUB & CUPPA SOUP \$13
½ 109 ciabatta club sandwich and cup of soup (available until 4:00 p.m.)

BURGERS

- choice of classic side grilled angus beef burger
Substitute Impossible Burger- plant based burger \$3.00
- CLASSIC \$16
white cheddar, organic greens, tomato, onion, 109 sauce
- OLIVE \$17
green olive sauce, organic greens, tomato, onion
- KRACK & BLUE \$19
gorgonzola, organic greens, onion, krack bacon, tomato
- DIABLO \$21
house pickled jalapeño, lettuce, tomato, krack bacon, jalapeño bar cheese and crispy onions
- CHERRY HARVEST \$19
goat cheese, arugula, cherry jam, caramelized onions
- TURKEY APPLE \$17
apple infused ground turkey burger, caramelized onion, bistro sauce, arugula, apple slaw
- BLACK BEAN \$18
pepper jack cheese, organic greens, avocado, onion, tomato (vegetarian)

TAVERN 109

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ENTRÉES

choice of 109 cole slaw, dinner salad or soup

SWINE & MAC \$19
pulled pork, krack bacon, BBQ sauce with 109 mac & cheese,
with chipotle pepper, chives, panko crumbs

TAVERN FISH & CHIPS \$20
ale battered fish filets, tavern fries, lemon, tartar sauce

SOUTHERN SHRIMP & GRITS \$27
sautéed shrimp, tomatoes, bacon, white wine pan sauce,
clam sauce, cream, over stone ground cheese grits

SEASONAL RISOTTO \$20
varied offerings using local fresh & seasonal vegetables
- Add: Chicken \$9, Salmon \$9, Shrimp \$10, Steak \$10

COUNTRY HERB LAMB CHOP \$30
5oz herb marinated chop, garlic mashed potatoes, roasted
demi-glaze, carrot purée, chef's vegetables

BROWN BUTTER RAVIOLI \$25
butternut squash ravioli, roasted apple, toasted walnuts,
arugula, in sage brown butter sauce

DIJON CRUSTED SALMON \$27
panko dijon crusted salmon, orange beurre blanc sauce,
sautéed spinach, pickled cucumber with garlic mashed
potatoes

CHICKEN PICCATA \$26
sautéed chicken breast, lemon white wine butter sauce,
capers, garlic mashed potatoes and chef's vegetable

MEATLOAF TOWER \$27
109 bacon wrapped meatloaf, stacked with garlic mashed
potatoes, spicy stack sauce, crispy onions and chef's
vegetable

BEEF & BLUE FILET \$30
4oz pepper crusted beef filet, gratin of blue cheese, cognac
sauce, roasted herb potatoes and chef's vegetable

CHAR GRILLED WAGYU \$29
6oz char grilled wagyu with port pan sauce, garlic mashed
potatoes, and jalapeño bacon creamed corn.

KIDS' MENU

KIDS' ENTRÉE \$11
mini pepperoni pizza, mini cheese pizza, mac & cheese

chicken fingers, kids burger, grilled cheese,
served with classic side

entrée includes drink

KIDS' DRINKS

milk, chocolate milk, soda, lemonade, fruit juice; orange,
apple, cranberry

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

CLASSIC SIDE \$7

Tavern Fries
109 Cole Slaw
Garlic Mashed Potatoes
Rustic Chips
Stone Ground Cheese Grits
Soup
Herbed Rice Pilaf

UP SIDE \$8

Fresh Fruit
Small Tavern Salad
Small Caesar Salad
Chef's Vegetable
Mac & Cheese
Chili

PIZZAS

10" Pie

PEAR PIZZA \$18
roasted pears, walnuts, gorgonzola, mozzarella, apricot
glaze, bacon, cracked black pepper

STEAK & GORGONZOLA \$21
diced steak, roasted garlic oil, caramelized onions,
gorgonzola, mozzarella, krack bacon crumbles, fresh basil

THE BUTTERNUT \$20
roasted butternut squash, caramelized onions, pepitas,
mozzarella, sage sausage, goat cheese, dijon vinaigrette
dressed arugula, garlic oil

MARGHERITA \$17
pesto, fresh mozzarella, tomato slices, fresh basil

APPLE & FIG \$18
roasted garlic oil, apple, fig, goat cheese, mozzarella,
caramelized onion, basil, balsamic drizzle

HOT HONEY CHICKEN \$20
chopped fried chicken, krack bacon crumbles, dill pickle,
onion, smoked gouda, mozzarella, hot honey drizzle

DESSERTS

CHEF'S CHEESECAKE SELECTION \$11
a rotating selection of rich decadent cheesecake. Ask your
server about today's featured flavor

FUDGY CHOCOLATE CAKE \$11
gluten free chocolate cake topped with a chocolate ganache.

CHOCOLATE PEANUT BUTTER PIE \$10
frozen PB pie topped with PB cup crumbles

SALTED CARAMEL APPLE CRISP \$11
baked fiji apples, salted caramel, crumb topping with
vanilla ice cream

BRÛLÉE OF THE DAY \$10
ask your server which crème brûlée we are offering today

BOURBON BREAD PUDDING \$10
served warm with candied pecans and bourbon caramel
sauce, whipped cream

BOOZY BOURBON MILKSHAKE \$16
Bulleit bourbon, caramel vodka, vanilla bean ice cream,
topped with whipped cream & krack bacon