



GLUTEN FREE

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

APPETIZERS

- RUSTIC CHIPS \$7
hand cut, truffle sea salt & vinegar potato chips with garlic aioli dipping sauce
- NOT YOUR MOMMA'S SPINACH DIP \$10
house-made tortilla chips and spinach artichoke dip
- GUAC & CHIPS \$11
house-made tortilla chips and fresh guacamole
- TAVERN CALAMARI \$14
rice flour coated calamari, meyer lemon vinaigrette, fried capers, banana peppers, tomatoes, organic greens
- CAJUN SHRIMP & MUSSELS \$15
gulf shrimp, P.E.I mussels, in cajun garlic cream sauce
- BAKED BRIE & FIG ONION CHUTNEY \$14
baked brie wedge, bacon, homemade fig onion chutney w/ granny smith apple slices

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 greens, grape tomatoes, avocado, bacon, gorgonzola, hard-boiled egg, ranch dressing
- BEET & GOAT \$12
roasted beets, goat cheese, red onion, arugula, candied pecans, champagne vinaigrette

SANDWICHES

served on Udi's gluten free bun

- THE MEATLESS WONDER \$14
granny smith apples, 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, blue cheese, honey roasted pear, arugula, chipotle aloli
- LOBSTER REUBEN Market Price
cold water lobster claw meat, swiss cheese, 109 cole slaw, 109 sauce
- CLUB & CUPPA SOUP \$11
½ 109 Club sandwich and cup of soup (available lunch only)

SOUPS

- GINGER CARROT BISQUE cup \$4 / bowl \$6
- SOUP OF THE DAY cup \$4 / bowl \$6
- TAVERN CHILI cup \$6 / bowl \$8
w/ cheddar cheese, sour cream

SIDES

CLASSIC SIDE \$5

- 109 Cole Slaw
- Garlic Mashed Potatoes
- Stone Ground Cheese Grits
- House Soup
- Sweet Potato Mash
- Rustic Chips

UP SIDE \$6

- Small Tavern Salad
- Small Spinach Salad
- Small Caesar Salad
- Chef's Vegetables
- Fresh Fruit
- Chili

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
- PUTNAM HARVEST \$19
goat cheese, arugula, fig onion chutney

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, mozzarella, tomato slices, fresh basil
- ARTICHOKE & CHICKEN \$18
grilled chicken, artichoke hearts, sun-dried tomatoes, pesto, mozzarella, red onion, parmesan
- APPLE & FIG \$17
roasted garlic oil, apple, fig, goat cheese, mozzarella, caramelized onion, basil, balsamic drizzle
- CHEESE & 'SHROOM \$15
roasted mushrooms, caramelized onions, swiss cheese, garlic oil, mozzarella, chives, mozzarella, fontina, truffle salt

ENTRÉES

choice of 109 cole slaw, dinner salad or house soup

- SHRIMP & GRITS \$23
gulf shrimp over stone ground cheese grits served either:
~ Tavern Style: tomatoes, bacon, white wine, hot sauce
~ Rum BBQ Style: Jamaican rum, bbq sauce, bacon, red onion
- BAD ASS MUSSELS \$19
P.E.I. mussels, garlic, tomatoes, herbs, white wine, whole grain mustard
- MICHIGAN CHERRY CHICKEN \$22
chicken breast sautéed in a Michigan dried cherry tarragon cream sauce, garlic mashed potatoes, chef's vegetables
- SEASONAL RISOTTO \$16
varied offerings using local fresh & seasonal vegetables
~ Add: Chicken \$7, Salmon \$8, Shrimp \$9, Steak \$9
- HONEY GINGER BOURBON
honey ginger bourbon glaze with sweet potato mash and chef's vegetables
w/ Chicken \$22
w/ Salmon \$25
- TAVERN JAMBALAYA \$24
flavor packed, tavern style. dirty rice surrounded with mild creole sauce stocked with bacon, chicken and shrimp
- COWBOY PORK CHOP \$25
coffee rubbed 10 oz. pork chop topped with a fig onion chutney, with stone ground cheese grits and chef's vegetables
- TAVERN STEAKS
select a cut and two classic sides served with caramelized onion sauce
1 - 4 oz. Filet Mignon \$23
2 - 4 oz. Filet Mignon \$34

DESSERTS

- BEV'S DELIGHT \$6
Sanders™ hot fudge, vanilla bean ice cream sundae
- ROOT BEER FLOAT \$7
vanilla bean ice cream, Weinhard's soda, whipped cream, maraschino cherry
- BRULEE OF THE DAY \$7
ask your server which creme brulee we are offering today