



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

APPETIZERS

- POLENTA BARS \$9
hand cut parmesan polenta bars with shaved parmesan, truffle oil with garlic aioli dipping sauce
- TRUFFLE FRIES \$10
topped with truffle salt, shaved parmesan with garlic aioli dipping sauce
- RUSTIC CHIPS \$8
hand cut, truffle sea salt & vinegar potato chips with garlic aioli dipping sauce
- NOT YOUR MOMMA'S SPINACH DIP \$11
spinach artichoke dip served with artisan crackers
- WHITEFISH DIP \$15
white wine, lemon, herbs, w/ artisan crackers, served hot or cold
- PRETZEL BREAD STICKS \$13
beer mustard and fontina cheese sauce
- BAKED BRIE AND CHERRY JAM \$15
baked brie, bacon, cherry jam with crostini

SALADS

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

- TAVERN \$11
apples, smoked gouda, organic greens, cucumbers, grapes, croutons, honey mustard dressing
- BABY SPINACH \$12
gorgonzola, red onions, apples, candied pecans, bacon, champagne vinaigrette dressing
- BEEF TIP \$19
marinated tenderloin tips, gorgonzola cheese, cucumber, grape tomatoes, organic greens, crispy onions, herb vinaigrette dressing
- GRILLED PEACH \$14
grilled peaches, crispy prosciutto, arugula, green onions, dried cherries, house-made boursin goat cheese, balsamic glaze, olive oil
- GRILLED CHICKEN COBB \$20
grilled chicken breast, romaine hearts, grape tomatoes, avocado, bacon, gorgonzola, hard-boiled egg, ranch dressing



SOUPS

- GINGER CARROT BISQUE cup \$6 / bowl \$8
topped with toasted pepitas
- SOUP OF THE DAY cup \$6 / bowl \$8
- TAVERN CHILI cup \$7 / bowl \$9
with cheddar cheese and sour cream

SANDWICHES

choice of classic side

- 109 CIABATTA CLUB \$16
turkey, bacon, lime cilantro mayo, avocado, pepper jack cheese, organic greens, tomato on ciabatta
- THE MEATLESS WONDER \$14
granny smith apples, candied pecans, caramelized onion, swiss, arugula, cranberry cream cheese on ciabatta
- CUBANO \$16
ham, roast pork, swiss cheese, pickles, dijon mustard on ciabatta
- BBQ PULLED PORK \$15
bbq pork, smoked gouda, crispy onions on pretzel roll
- TURKEY REUBEN \$16
roast turkey, swiss, 109 cole slaw, 109 sauce on marbled rye
- MEDITERRANEAN CHICKEN \$16
grilled chicken breast, caramelized onion, garlic aioli, roasted red pepper, arugula, feta, roasted mushroom on ciabatta
- CLUB & CUPPA SOUP \$12
½ 109 ciabatta club sandwich and cup of soup (available lunch only)

BURGERS

choice of classic side grilled angus beef burger
 Option of Beyond Burger- plant based burger
 Add \$ 3.00

- CLASSIC \$15
white cheddar, organic greens, tomato, onion, 109 sauce
- OLIVE \$15
green olive sauce, organic greens, tomato, onion
- KRACK & BLUE \$17
gorgonzola, organic greens, onion, krack bacon, tomato
- MAC DADDY \$17
109 mac n' cheese, bacon, caramelized onions, organic greens, tomato
- CHERRY HARVEST \$17
goat cheese, arugula, cherry jam, caramelized onions
- BLACK BEAN \$17
pepper jack cheese, organic greens, avocado, red onion, tomato

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

TAVERN 109

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ENTRÉES

choice of 109 cole slaw, dinner salad or soup

- SWINE & MAC** \$16
pulled pork, krack bacon, BBQ sauce on 109 mac & cheese, with chipotle pepper, chives, panko crumbs
- FRIED CHICKEN 'N WAFFLES** \$19
Carbon's™ golden malted waffle, bacon maple gravy
- TAVERN FISH & CHIPS** \$18
ale battered fish filets, tavern fries, lemon, tartar sauce
- CAJUN MUSSELS** \$21
P.E.I mussels in cajun garlic cream sauce, jalapeño toast
- TAVERN SHRIMP AND GRITS** \$25
sautéed shrimp, tomatoes, bacon, white wine, hot sauce, over stone ground cheese grits
- SEASONAL RISOTTO** \$19
varied offerings using local fresh & seasonal vegetables
~ Add: Chicken \$9, Salmon \$9, Shrimp \$10, Steak \$10
- SAUSAGE FENNEL CAMPANELLE** \$24
sausage, fennel, fire roasted tomato, caramelized onion, garlic, cream, basil, mushroom, parmesan, campanelle pasta
- DIJON CRUSTED SALMON** \$26
panko dijon crusted salmon, orange beurre blanc sauce, sautéed spinach, pickled cucumber with garlic mashed potatoes
- CHICKEN PICCATA** \$24
sautéed chicken breast, lemon white wine butter sauce, capers, garlic mashed potatoes and chef's vegetable
- MEATLOAF TOWER** \$19
109 bacon wrapped meatloaf, stacked with garlic mashed potatoes, stack sauce, crispy onions and chef's vegetable
- BEEF & BLUE** \$28
pepper crusted beef fillet, gratin of blue cheese, cognac sauce, roasted herb potatoes and chef's vegetable

KIDS' MENU

- KIDS' ENTRÉE** \$10
mini pepperoni pizza, mini cheese pizza, or chicken fingers, kids burgers, grilled cheese or mac & cheese ; served with classic side
~ 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 \$6

- Tavern Fries
109 Cole Slaw
Garlic Mashed Potatoes
Rustic Chips
Stone Ground Cheese Grits
Soup
Parmesan Polenta Cake

UP SIDE \$7

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

PIZZAS

10" Pie

- PEAR PIZZA** \$17
roasted pears, walnuts, gorgonzola, mozzarella, apricot glaze, bacon, cracked black pepper
- STEAK & GORGONZOLA** \$19
diced steak, roasted garlic oil, caramelized onions, gorgonzola, mozzarella, krack bacon crumbles, fresh basil
- CRISPY BRUSSELS** \$17
roasted garlic oil, brussels sprouts, prosciutto, caramelized onions, mozzarella, goat cheese, maple espresso drizzle
- MARGHERITA** \$16
pesto, fresh mozzarella, tomato slices, fresh basil
- APPLE & FIG** \$16
roasted garlic oil, apple, fig, goat cheese, mozzarella, caramelized onion, basil, balsamic drizzle
- SAUSAGE & SUMMER SWEET CORN** \$18
grilled corn, caramelized onion, banana pepper, sausage, mozzarella, garlic oil, arugula

DESSERTS

- 109 STRAWBERRY SHORTCAKE** \$8
fresh strawberry compote, house-made cinnamon crunch shortcake, basil creme anglaise, whipped cream
- CHOCOLATE PEANUT BUTTER PIE** \$7
frozen PB pie topped with PB cup crumbles
- SALTED CARAMEL APPLE CRISP** \$8
baked apples, salted caramel, crumb topping with vanilla ice cream
- BRÛLÉE OF THE DAY** \$7
ask your server which crème brûlée we are offering today
- BOURBON BREAD PUDDING** \$7
served warm with candied pecans and bourbon caramel sauce, whipped cream
- BOOZY BOURBON MILKSHAKE** \$14
bulleit bourbon, caramel vodka, vanilla bean ice cream, topped with whipped cream & krack bacon