



VEGETARIAN

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
- 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
- FIG & FIRE BAKED BRIE \$18
baked brie, fig jam, pecans, hot honey, crostini
- PRETZEL BREAD STICKS \$16
beer mustard and fontina cheese sauce

SALADS

- TAVERN \$14
apples, smoked gouda, organic greens, cucumbers, grapes, honey mustard dressing
- HARVEST GRAIN & GREENS \$16
roasted root vegetables, mixed grains, arugula, red onion, candied pecans, dijon herb vinaigrette
- GRILLED PEACH \$15
grilled peach, arugula, green onion, dried cherries, house-made boursin goat cheese, balsamic glaze, olive oil
- COBB \$14
romaine, grape tomatoes, avocado, gorgonzola, hard-boiled egg, ranch dressing

SANDWICHES

choice of classic side

- 109 MEDITERRANEAN \$16
caramelized onion, garlic aioli, roasted red pepper, arugula, feta, roasted mushroom on ciabatta
- BRIE & BERRY GRILLED CHEESE \$16
brie cheese, blackberry balsamic reduction, sourdough bread
- RUSTIC GARDEN \$16
tomatoes, onion, cucumber, house-made boursin, arugula, on a toasted ciabatta

BURGERS

6 oz. Impossible Burger - meatless plant based burger. Choice of classic side

- CLASSIC \$19
white cheddar, organic greens, tomato, onion, 109 sauce
- OLIVE \$20
green olive sauce, organic greens, tomato, onion
- DIABLO \$21
jalapeño, lettuce, tomato, crispy onions, jalapeño bar cheese, and crispy onions
- CHERRY HARVEST \$22
goat cheese, arugula, cherry jam, caramelized onions
- BLACK BEAN \$18
pepper jack cheese, organic greens, avocado, onion, tomato

KIDS' MENU

- KIDS' ENTRÉE \$11
mini cheese pizza
grilled cheese, mac & cheese; served with classic side and a drink

- KIDS' DRINKS
milk, chocolate milk, soda, lemonade, fruit juice; orange, apple, cranberry

SOUPS

- GINGER CARROT BISQUE cup \$7 / bowl \$9
topped with toasted pepitas
- SOUP OF THE DAY cup \$7 / bowl \$9

ENTRÉES

choice of 109 cole slaw, dinner salad or soup

- TRUFFLE MAC 'N CHEESE \$17
fontina cream sauce, chipotle pepper, chives, panko crumbs, truffle oil
- BROWN BUTTER RAVIOLI \$25
butternut squash ravioli, roasted apple, toasted walnuts, arugula, in sage brown butter sauce
- SEASONAL RISOTTO \$20
varied offerings using local fresh & seasonal vegetables

PIZZAS

10" Pie

- PEAR PIZZA \$17
roasted pears, walnuts, gorgonzola, mozzarella, apricot glaze, cracked black pepper
- MARGHERITA \$17
pesto, fresh mozzarella, tomato slices, fresh basil
- THE BUTTERNUT \$20
roasted butternut squash, caramelized onions, pepitas, mozzarella, goat cheese, dijon vinaigrette dressed arugula, garlic oil
- APPLE & FIG \$18
roasted garlic oil, apple, fig, goat cheese, mozzarella, caramelized onion, basil, balsamic drizzle
- HOT HONEY \$19
dill pickle, mozzarella, onion, smoked gouda, hot honey drizzle

SIDES

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|---------------------------|--------------------|
| CLASSIC SIDE \$7 | UP SIDE \$8 |
| Tavern Fries | Fresh Fruit |
| 109 Cole Slaw | Small Tavern Salad |
| Rustic Chips | Chef's Vegetable |
| Stone Ground Cheese Grits | Mac & Cheese |
| Soup | |
| Garlic Mashed Potatoes | |
| Herbed Rice Pilaf | |

DESSERTS

- 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
- 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.
- BOOZY BOURBON MILKSHAKE \$16
Bulleit bourbon, caramel vodka, vanilla bean ice cream, topped with whipped cream

Notify your server of any food allergies. Ask your server about the menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.