



VEGETARIAN

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

APPETIZERS

- TRUFFLE FRIES \$10
topped with truffle salt, shaved parmesan with garlic aioli dipping sauce
- RUSTIC CHIPS \$10
hand cut, truffle sea salt & vinegar potato chips with garlic aioli dipping sauce
- BISTRO PORTOBELLO \$15
grilled portobello mushrooms topped with pesto, red pepper emulsion, roasted pinenuts and microgreens
- MEZZE PLATE \$14
roasted butternut squash hummus, herbed olives, toasted mini naan bread
- JALAPEÑO ARTICHOKE DIP \$14
zippy artichoke dip served with naan bread
- PRETZEL BREAD STICKS \$15
beer mustard and fontina cheese sauce
- BAKED BRIE & CHERRY JAM \$15
baked brie, cherry jam with crostini

SALADS

- TAVERN \$12
apples, smoked gouda, organic greens, cucumbers, grapes, honey mustard dressing
- VILLAGE GRAIN SALAD \$16
lentil, wild rice, farro, arugula, golden beets, champagne vinaigrette, celery ginger purée
- GRILLED PEACH \$15
grilled peach, arugula, green onion, dried cherries, house-made boursin goat cheese, balsamic glaze, olive oil
- COBB \$12
romaine, grape tomatoes, avocado, gorgonzola, hard-boiled egg, ranch dressing

SANDWICHES

choice of classic side

- THE MEATLESS WONDER \$15
granny smith apples, candied pecans, caramelized onion, swiss, arugula, cranberry cream cheese on ciabatta
- BRIE & BERRY GRILLED CHEESE \$15
brie cheese, blackberry balsamic reduction, sourdough bread
- 109 MEDITERRANEAN \$16
caramelized onion, garlic aioli, roasted red pepper, arugula, feta, roasted mushroom on ciabatta

BURGERS

- 6 oz. Impossible Burger - meatless plant based burger choice of classic side
- CLASSIC \$18
white cheddar, organic greens, tomato, onion, 109 sauce
- OLIVE \$18
green olive sauce, organic greens, tomato, onion
- MAC DADDY \$20
109 mac n' cheese, caramelized onions, organic greens, tomato
- CHERRY HARVEST \$19
goat cheese, arugula, cherry jam, caramelized onions
- BLACK BEAN \$17
pepper jack cheese, organic greens, avocado, onion, tomato

KIDS' MENU

- KIDS' ENTRÉE \$10
mini cheese pizza
grilled cheese, mac & cheese; served with classic side
- entrée includes drink
- KIDS' DRINKS
milk, chocolate milk, soda, lemonade, fruit juice; orange, apple, cranberry

SOUPS

- GINGER CARROT BISQUE cup \$6 / bowl \$8
topped with toasted pepitas
- SOUP OF THE DAY cup \$6 / bowl \$8

ENTRÉES

choice of 109 cole slaw, dinner salad or soup

- TRUFFLE MAC 'N CHEESE \$16
fontina cream sauce, chipotle pepper, chives, panko crumbs, truffle oil
- SEASONAL RISOTTO \$19
varied offerings using local fresh & seasonal vegetables
- CAJUN PASTA \$17
roasted tomato, basil, caramelized onion, aged parmesan, cajun cream sauce over fettuccine

PIZZAS

10" Pie

- PEAR PIZZA \$17
roasted pears, walnuts, gorgonzola, mozzarella, apricot glaze, cracked black pepper
- MARGHERITA \$16
pesto, fresh mozzarella, tomato slices, fresh basil
- BUTTERNUT HARVEST \$18
roasted butternut squash, caramelized onions, pepitas, mozzarella, goat cheese, arugula, garlic oil
- APPLE & FIG \$16
roasted garlic oil, apple, fig, goat cheese, mozzarella, caramelized onion, basil, balsamic drizzle
- HOT HONEY \$17
dill pickle, mozzarella, onion, smoked gouda, hot honey drizzle

SIDES

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|---------------------------|--------------------|
| CLASSIC SIDE \$6 | UP SIDE \$7 |
| 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

- 109 BEIGNETS \$10
french donuts topped in cinnamon sugar with caramel bourbon dipping sauce
- CHOCOLATE PEANUT BUTTER PIE \$8
frozen PB pie topped with PB cup crumbles
- SALTED CARAMEL APPLE CRISP \$10
baked apples, salted caramel, crumb topping with vanilla ice cream
- BRÛLÉE OF THE DAY \$8
ask your server which crème brûlée we are offering today
- BOURBON BREAD PUDDING \$8
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

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.