



APPETIZERS

- 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, gluten free crackers
- JALAPEÑO ARTICHOKE DIP \$14
zippy articoke dip served with gluten free crackers
- BAKED BRIE AND CHERRY JAM \$15
baked brie, bacon, cherry jam with gluten free crackers

SALADS

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

- TAVERN \$12
apples, smoked gouda, organic greens, cucumbers, grapes, honey mustard dressing
- BEEF TIP \$19
marinated tenderloin tips, gorgonzola cheese, cucumber, grape tomatoes, organic greens, herb vinaigrette dressing
- GRILLED PEACH \$15
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, grape tomatoes, avocado, bacon, gorgonzola, hard-boiled egg, ranch dressing

SANDWICHES

served on Udi's gluten free bun choice of classic side

- THE MEATLESS WONDER \$16
granny smith apples, candied pecans, caramelized onion, swiss, arugula, cranberry cream cheese
- 109 CLUB \$18
turkey, bacon, lime cilantro mayo, avocado, pepper jack cheese, organic greens, tomato
- BRIE, BERRY, BACON GRILLED CHEESE \$18
brie cheese, blackberry balsamic reduction, bacon jam
- BBQ PULLED PORK \$17
bbq pork, smoked gouda, caramelized onion
- MEDITERRANEAN CHICKEN \$18
grilled chicken breast, caramelized onion, garlic aioli, roasted red pepper, arugula, feta, roasted mushroom
- TURKEY REUBEN \$18
roast turkey, swiss, 109 cole slaw, 109 sauce
- CLUB & CUPPA SOUP \$15
½ 109 club sandwich and cup of soup (available until 4:00 p.m.)

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, sour cream

DESSERTS

- BRÛLÉE OF THE DAY \$8
ask your server which crème brûlée we are offering today
- FUDGY CHOCOLATE CAKE \$10
gluten free chocolate cake with rich chocolate frosting
- BOOZY BOURBON MILKSHAKE \$14
Bulleit bourbon, caramel vodka, vanilla bean ice cream, topped with whipped cream & krack bacon

SIDES

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| <ul style="list-style-type: none"> CLASSIC SIDE \$6 109 Cole Slaw Garlic Mashed Potatoes Stone Ground Cheese Grits Soup Rustic Chips Herbed Rice Pilaf | <ul style="list-style-type: none"> UP SIDE \$7 Small Tavern Salad Small Caesar Salad Chef's Vegetable Fresh Fruit Chili |
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BURGERS

served on Udi's gluten free bun choice of classic side
Substitute Impossible Burger-plant based burger \$3.00

- CLASSIC \$17
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
- CHERRY HARVEST \$19
goat cheese, arugula, cherry jam, caramelized onions
- TURKEY APPLE \$18
apple infused ground turkey burger, caramelized onion, bistro sauce, arugula, apple slaw

PIZZAS

10" Pie gluten free cauliflower crust

- PEAR PIZZA \$19
roasted pears, walnuts, gorgonzola, apricot glaze, bacon, mozzarella, cracked black pepper
- STEAK & GORGONZOLA \$21
diced steak, roasted garlic oil, caramelized onions, gorgonzola, mozzarella, krack bacon crumbles, fresh basil
- BUTTERNUT HARVEST \$20
roasted butternut squash, caramelized onions, pepitas, mozzarella, sage sausage, goat cheese, arugula, garlic oil
- MARGHERITA \$18
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
grilled chicken, krack bacon, dill pickle, mozzarella, onion, smoked gouda, hot honey drizzle

ENTRÉES

choice of 109 cole slaw, dinner salad or soup

- TAVERN SHRIMP AND GRITS \$25
sautéed shrimp, tomatoes, bacon, white wine, hot sauce, over stone ground cheese grits
- CAJUN SHRIMP \$26
blackened shrimp, roasted tomato, basil, caramelized onion, aged parmesan, cajun cream sauce over herbed rice pilaf
- PUB CHOP \$28
grilled pork chop, house-made bacon jam, root vegetable purée, mashed potato, chef's vegetable
- SEASONAL RISOTTO \$19
varied offerings using local fresh & seasonal vegetables
~ Add: Chicken \$9, Salmon \$9, Shrimp \$10, Steak \$10
- BEEF & BLUE FILET \$28
pepper crusted beef filet, gratin of blue cheese, cognac sauce, roasted herb potatoes and chef's vegetable