



APPETIZERS

- RUSTIC CHIPS \$10
hand cut, truffle sea salt & vinegar potato chips with garlic aioli dipping sauce
- TOMATO BASIL BRUSCHETTA \$12
fire roasted tomato, lemon confit, basil, aged parmesan served with 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
- BURATTA & BLOOD ORANGE \$16
creamy buratta cheese, sliced blood orange, strawberry, arugula, slivered almonds, blood orange vinaigrette
- 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 hearts, 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
- CUBANO \$18
ham, roast pork, swiss cheese, pickles, dijon mustard
- 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

SIDES

- CLASSIC SIDE \$6
109 Cole Slaw
Garlic Mashed Potatoes
Stone Ground Cheese Grits
Soup
Rustic Chips
Herbed Rice Pilaf
- UP SIDE \$7
Small Tavern Salad
Small Caesar Salad
Chef's Vegetable
Fresh Fruit
Chili

BURGERS

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

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
- BOURBON SHORT RIB \$21
slow roast short rib, barbecue sauce, mozzarella, cheddar, bourbon barbecue drizzle, caramelized onion
- 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, 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
- 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 fillet, gratin of blue cheese, cognac sauce, roasted herb potatoes and chef's vegetable

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