



GLUTEN FREE

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

APPETIZERS

RUSTIC CHIPS	\$11
hand cut, truffle sea salt & vinegar potato chips with garlic aioli dipping sauce	
109 GRAZING TRAY	\$19
warm herbed olives, roasted garlic head, house-made boursin cheese, hot pepper jam, gluten free crackers	
FIG & FIRE BAKED BRIE	\$18
baked brie, fig jam, pecans, krack bacon, hot honey, gluten free crackers	
WHITEFISH DIP	\$18
white wine, lemon, herbs, served hot or cold, gluten free crackers	
JALAPEÑO ARTICHOKE DIP	\$17
zippy artichoke dip served with gluten free crackers	

SALADS

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

TAVERN	\$14
apples, smoked gouda, organic greens, cucumbers, grapes, honey mustard dressing	
BEEF TIP	\$21
marinated tenderloin tips, gorgonzola cheese, cucumber, grape tomatoes, organic greens, herb vinaigrette dressing	
GRILLED PEACH	\$16
grilled peaches, crispy prosciutto, arugula, green onions, dried cherries, house-made boursin goat cheese, balsamic glaze, olive oil	
GRILLED CHICKEN COBB	\$21
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

109 CLUB	\$19
turkey, bacon, lime cilantro mayo, avocado, pepper jack cheese, organic greens, tomato	
BBQ PULLED PORK	\$19
bbq pork, smoked gouda, caramelized onion	
BRIE, BERRY, BACON GRILLED CHEESE	\$20
brie cheese, blackberry balsamic reduction, bacon jam	
RUSTIC GARDEN	\$16
tomatoes, onion, cucumber, house-made boursin, arugula, on a toasted bun	
TURKEY REUBEN	\$19
roast turkey, swiss, 109 cole slaw, 109 sauce	
MEDITERRANEAN CHICKEN	\$20
grilled chicken breast, caramelized onion, garlic aioli, roasted red pepper, arugula, feta, roasted mushroom	
CLUB & CUPPA SOUP	\$15
½ 109 club sandwich and cup of soup (available until 4:00 p.m.)	

SOUPS

GINGER CARROT BISQUE	cup \$7 / bowl \$9
topped with toasted pepitas	
TAVERN CHILI	cup \$9 / bowl \$11
with cheddar cheese, sour cream	
SOUP OF THE DAY	cup \$7 / bowl \$9

SIDES

CLASSIC SIDE \$7	UP SIDE \$8
109 Cole Slaw	Small Tavern Salad
Garlic Mashed Potatoes	Small Caesar Salad
Stone Ground Cheese Grits	Chef's Vegetable
Soup	Fresh Fruit
Rustic Chips	Chili

BURGERS

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

CLASSIC	\$18
white cheddar, organic greens, tomato, onion, 109 sauce	
OLIVE	\$19
green olive sauce, organic greens, tomato, onion	
DIABLO	\$21
house pickled jalapeño, lettuce, tomato, krack bacon, jalapeño bar cheese	
KRACK & BLUE	\$21
gorgonzola, organic greens, onion, krack bacon, tomato	
CHERRY HARVEST	\$21
goat cheese, arugula, cherry jam, caramelized onions	
TURKEY APPLE	\$19
apple infused ground turkey burger, caramelized onion, bistro sauce, arugula, apple slaw	

PIZZAS

10" Pie gluten free cauliflower crust

PEAR PIZZA	\$20
roasted pears, walnuts, gorgonzola, apricot glaze, bacon, mozzarella, cracked black pepper	
THE BUTTERNUT	\$20
roasted butternut squash, caramelized onions, pepitas, mozzarella, sage sausage, goat cheese, dijon vinaigrette dressed arugula, garlic oil	
STEAK & GORGONZOLA	\$23
diced steak, roasted garlic oil, caramelized onions, gorgonzola, mozzarella, krack bacon crumbles, fresh basil	
MARGHERITA	\$19
pesto, fresh mozzarella, tomato slices, fresh basil	
APPLE & FIG	\$20
roasted garlic oil, apple, fig, goat cheese, mozzarella, caramelized onion, basil, balsamic drizzle	
HOT HONEY CHICKEN	\$22
grilled chicken, krack bacon crumbles, dill pickle, mozzarella, onion, smoked gouda, hot honey drizzle	

ENTRÉES

choice of 109 cole slaw, dinner salad or soup

SOUTHERN SHRIMP & GRITS	\$27
sautéed shrimp, tomatoes, bacon, white wine pan sauce, clam sauce, cream, over stone ground cheese grits	
COUNTRY HERB LAMB CHOP	\$30
5oz herb marinated chop, garlic mashed potatoes, roasted demi-glace, carrot purée, chef's vegetables	
SEASONAL RISOTTO	\$20
varied offerings using local fresh & seasonal vegetables ~ Add: Chicken \$9. Salmon \$9. Shrimp \$10. Steak \$10	
BEEF & BLUE FILET	\$30
4oz pepper crusted beef filet, gratin of blue cheese, cognac sauce, roasted herb potatoes and chef's vegetable	
CHAR GRILLED WAGYU	\$29
6oz char grilled wagyu with port pan sauce, garlic mashed potatoes, and jalapeño bacon creamed corn.	

DESSERTS

FUDGY CHOCOLATE CAKE	\$11
gluten free chocolate cake topped with a chocolate ganache.	
BRÛLÉE OF THE DAY	\$10
ask your server which crème brûlée we are offering today	
BOOZY BOURBON MILKSHAKE	\$16
Bulleit bourbon, caramel vodka, vanilla bean ice cream, topped with whipped cream & krack bacon	