



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

APPETIZERS

- POLENTA BARS \$9
hand cut parmesan polenta bars with shaved parmesan, truffle oil with garlic aioli dipping sauce
- TRUFFLE FRIES \$10
topped with truffle salt, shaved parmesan with garlic aioli dipping sauce
- RUSTIC CHIPS \$8
hand cut, truffle sea salt & vinegar potato chips with garlic aioli dipping sauce
- NOT YOUR MOMMA'S SPINACH DIP \$11
spinach artichoke dip served with artisan crackers
- WHITEFISH DIP \$15
white wine, lemon, herbs, w/ artisan crackers, served hot or cold
- PRETZEL BREAD STICKS \$13
beer mustard and fontina cheese sauce
- BAKED BRIE AND SOUR CHERRY JAM \$15
baked brie, bacon, sour cherry jam with crostini

SALADS

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

- TAVERN \$11
apples, smoked gouda, organic greens, cucumbers, grapes, croutons, honey mustard dressing
- BABY SPINACH \$12
gorgonzola, red onions, apples, candied pecans, bacon, champagne vinaigrette dressing
- BEEF TIP \$19
marinated tenderloin tips, gorgonzola cheese, cucumber, grape tomatoes, organic greens, crispy onions, herb vinaigrette dressing
- GRILLED PEACH \$14
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



List of sides
on the back
of menu

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 and sour cream

SANDWICHES

choice of classic side

- 109 CIABATTA CLUB \$16
turkey, bacon, lime cilantro mayo, avocado, pepper jack cheese, organic greens, tomato on ciabatta
- THE MEATLESS WONDER \$14
granny smith apples, candied pecans, caramelized onion, swiss, arugula, cranberry cream cheese on ciabatta
- CUBANO \$16
ham, roast pork, swiss cheese, pickles, dijon mustard on ciabatta
- BBQ PULLED PORK \$15
bbq pork, smoked gouda, crispy onions on pretzel roll
- TURKEY REUBEN \$16
roast turkey, swiss, 109 cole slaw, 109 sauce on marbled rye
- BIRD & BLUE \$16
grilled chicken breast, gorgonzola cheese, honey roasted pear, arugula, chipotle aioli on ciabatta
- CLUB & CUPPA SOUP \$12
½ 109 ciabatta club sandwich and cup of soup (available lunch only)

BURGERS

choice of classic side grilled angus beef burger
Option of Beyond Burger- plant based burger
Add \$ 3.00

- CLASSIC \$15
white cheddar, organic greens, tomato, onion, 109 sauce
- OLIVE \$15
green olive sauce, organic greens, tomato, onion
- KRACK & BLUE \$17
gorgonzola, organic greens, krack bacon, tomato
- MAC DADDY \$17
109 mac n' cheese, bacon, caramelized onions, organic greens, tomato
- CHERRY HARVEST \$17
herbed goat cheese, arugula, sour cherry jam, caramelized onions
- BLACK BEAN \$17
pepper jack cheese, organic greens, avocado, red onion, tomato

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.
ASK ABOUT OUR GLUTEN FREE AND VEGETARIAN MENUS



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

ENTRÉES

choice of 109 cole slaw, dinner salad or soup

- SWINE & MAC \$16
 pulled pork, krack bacon, BBQ sauce on 109 mac & cheese, with chipotle pepper, chives, panko crumbs
- FRIED CHICKEN 'N WAFFLES \$19
 Carbon's™ golden malted waffle, bacon maple gravy
- TAVERN FISH & CHIPS \$18
 ale battered fish filets, tavern fries, lemon, tartar sauce
- CAJUN MUSSELS \$21
 P.E.I mussels in cajun garlic cream sauce, jalapeño toast
- TAVERN SHRIMP AND GRITS \$25
 sautéed shrimp, tomatoes, bacon, white wine, hot sauce, over stone ground cheese grits
- SEASONAL RISOTTO \$19
 varied offerings using local fresh & seasonal vegetables
 ~ Add: Chicken \$9, Salmon \$9, Shrimp \$10, Steak \$10
- GRILLED SHRIMP ORZO \$25
 grilled lime chili shrimp, toasted cilantro orzo salad, snap peas, green onion, shredded carrot and cucumber
- DIJON CRUSTED SALMON \$26
 panko dijon crusted salmon, orange beurre blanc sauce, sautéed spinach, pickled cucumber with garlic mashed potatoes
- CHICKEN PICCATA \$24
 sautéed chicken breast, lemon white wine butter sauce, capers, garlic mashed potatoes, chef's vegetable
- MEATLOAF TOWER \$19
 109 bacon wrapped meatloaf, stacked with garlic mashed potatoes, stack sauce, crispy onions and chef's vegetable
- TAVERN FILET \$25
 4 oz filet mignon served with house-made steak sauce and two classic sides

KIDS' MENU

- KIDS' ENTRÉE \$10
 mini pepperoni pizza, mini cheese pizza, chicken fingers & classic side, kids burger & classic side, grilled cheese & classic side
 ~ includes drink
- KIDS' DRINKS
 milk, chocolate milk, soda, lemonade, fruit juice; orange, apple, cranberry

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SIDES

- | | |
|---------------------------|---------------------|
| CLASSIC SIDE \$6 | UP SIDE \$7 |
| Tavern Fries | Fresh Fruit |
| 109 Cole Slaw | Small Tavern Salad |
| Garlic Mashed Potatoes | Small Spinach Salad |
| Rustic Chips | Small Caesar Salad |
| Stone Ground Cheese Grits | Chef's Vegetable |
| Soup | Mac & Cheese |
| Parmesan Polenta Cake | Chili |

PIZZAS

10" Pie

- PEAR PIZZA \$17
 roasted pears, walnuts, gorgonzola, mozzarella, apricot glaze, bacon, cracked black pepper
- STEAK & GORGONZOLA \$19
 diced steak, roasted garlic oil, caramelized onions, gorgonzola, mozzarella, krack bacon crumbles, fresh basil
- MARGHERITA \$16
 pesto, fresh mozzarella, tomato slices, fresh basil
- APPLE & FIG \$16
 roasted garlic oil, apple, fig, goat cheese, mozzarella, caramelized onion, basil, balsamic drizzle
- BACKYARD PICNIC \$18
 bbq sauce, pulled pork, banana peppers, mozzarella, smoked gouda, 109 cole slaw
- CHEESE & 'SHROOM \$16
 roasted mushrooms, caramelized onions, swiss cheese, chives, mozzarella, fontina cheese sauce, truffle salt

DESSERTS

- BEV'S DELIGHT \$7
 Sanders™ hot fudge, vanilla bean ice cream sundae with house-made cream puff
- CHOCOLATE PEANUT BUTTER PIE \$7
 frozen PB pie topped with PB cup crumbles
- BRÛLÉE OF THE DAY \$7
 ask your server which crème brûlée we are offering today
- BOURBON BREAD PUDDING \$7
 served warm with candied pecans and bourbon caramel sauce
- KEY LIME PARFAIT \$7
 pound cake, key lime mousse, whipped cream, lime zest
- BOOZY BOURBON MILKSHAKE \$14
 bourbon, caramel vodka, vanilla bean ice cream, topped with whipped cream & krack bacon