



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	
SMOKED WHITEFISH DIP	\$17
white wine, lemon, herbs, served hot or cold with gluten free crackers	
JALAPEÑO ARTICHOKE DIP	\$15
zippy artichoke dip served with gluten free crackers	
BAKED BRIE AND CHERRY JAM	\$17
baked brie, bacon, cherry jam with gluten free crackers	

SALADS

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

TAVERN	\$13
apples, smoked gouda, organic greens, cucumbers, grapes, honey mustard dressing	
BEEF TIP	\$20
marinated tenderloin tips, gorgonzola cheese, cucumber, grape tomatoes, organic greens, herb vinaigrette dressing	
POACHED PEAR	\$15
poached pear, organic greens, candied pecans, red onion, goat cheese with champagne vinaigrette	
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	
THE MEATLESS WONDER	\$18
granny smith apples, candied pecans, caramelized onion, swiss, arugula, cranberry cream cheese	
BBQ PULLED PORK	\$19
bbq pork, smoked gouda, caramelized onion	
BRIE, BERRY, BACON GRILLED CHEESE	\$19
brie cheese, blackberry balsamic reduction, bacon jam	
TURKEY REUBEN	\$19
roast turkey, swiss, 109 cole slaw, 109 sauce	
MEDITERRANEAN CHICKEN	\$19
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	
SOUP OF THE DAY	cup \$7 / bowl \$9
TAVERN CHILI	cup \$8 / bowl \$10
with cheddar cheese, sour cream	

DESSERTS

BRÛLÉE OF THE DAY	\$9
ask your server which crème brûlée we are offering today	
FUDGY CHOCOLATE CAKE	\$11
gluten free chocolate cake with rich chocolate frosting	
BOOZY BOURBON MILKSHAKE	\$16
Bulleit bourbon, caramel vodka, vanilla bean ice cream, topped with whipped cream & krack bacon	

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
Herbed Rice Pilaf	

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	
KRACK & BLUE	\$20
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	
STEAK & GORGONZOLA	\$22
diced steak, roasted garlic oil, caramelized onions, gorgonzola, mozzarella, krack bacon crumbles, fresh basil	
MARGHERITA	\$19
pesto, fresh mozzarella, tomato slices, fresh basil	
ITALIAN RUSTICA	\$22
capicola ham, caramelized onion, roasted red pepper, pepper rings, grilled portobello, mozzarella, basil, balsamic glaze	
APPLE & FIG	\$19
roasted garlic oil, apple, fig, goat cheese, mozzarella, caramelized onion, basil, balsamic drizzle	
HOT HONEY CHICKEN	\$21
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	\$26
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	
SHORT RIB BOURBON ALFREDO	\$27
marinated beef short rib, sautéed mushrooms, alfredo sauce, parmesan and chives over herbed rice pilaf	
SEASONAL RISOTTO	\$20
varied offerings using local fresh & seasonal vegetables ~ Add: Chicken \$9, Salmon \$9, Shrimp \$10, Steak \$10	
BEEF & BLUE FILET	\$30
pepper crusted beef filet, gratin of blue cheese, cognac sauce, roasted herb potatoes and chef's vegetable	