



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

APPETIZERS

- TRUFFLE FRIES \$10
topped with truffle salt, shaved parmesan with garlic aioli dipping sauce
- TOMATO BASIL BRUSCHETTA \$12
fire roasted tomato, lemon confit, basil, aged parmesan served with garlic crostini
- RUSTIC CHIPS \$10
hand cut, truffle sea salt & vinegar potato chips with garlic aioli dipping sauce
- JALAPEÑO ARTICHOKE DIP \$14
zippy artichoke dip served with naan bread
- TROPICAL SHRIMP CEVICHE \$16
shrimp marinated with citrus, grilled pineapple, jalapeño pepper, onion, tomato, coconut milk, cilantro served with crispy wontons
- PRETZEL BREAD STICKS \$15
beer mustard and fontina cheese sauce
- BAKED BRIE AND CHERRY JAM \$16
baked brie, bacon, cherry jam with garlic crostini

SALADS

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

- TAVERN \$12
apples, smoked gouda, organic greens, cucumbers, grapes, croutons, honey mustard dressing
- BURRATA & BLOOD ORANGE \$16
creamy buratta cheese, sliced blood orange, strawberry, arugula, slivered almonds, blood orange vinaigrette, garlic crostini
- BEEF TIP \$19
marinated tenderloin tips, gorgonzola cheese, cucumber, grape tomatoes, organic greens, crispy onions, 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



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

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 \$15
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
- MEDITERRANEAN CHICKEN \$16
grilled chicken breast, caramelized onion, garlic aioli, roasted red pepper, arugula, feta, roasted mushroom on ciabatta
- CLUB & CUPPA SOUP \$12
½ 109 ciabatta club sandwich and cup of soup (available until 4:00 p.m.)

BURGERS

choice of classic side grilled angus beef burger
Option of Impossible 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, onion, krack bacon, tomato
- MAC DADDY \$17
109 mac n' cheese, bacon, caramelized onions, organic greens, tomato
- CHERRY HARVEST \$17
goat cheese, arugula, cherry jam, caramelized onions
- BLACK BEAN \$17
pepper jack cheese, organic greens, avocado, onion, tomato



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ENTRÉES

choice of 109 cole slaw, dinner salad or soup

- SWINE & MAC \$17
 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 \$19
 ale battered fish filets, tavern fries, lemon, tartar sauce
- CAJUN SHRIMP PASTA \$26
 blackened shrimp, roasted tomato, basil, caramelized onion, aged parmesan, cajun cream sauce served over fettuccine
- 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
- CHICKEN SCALLOPINI \$26
 pan seared chicken with prosciutto, smoked fontina cheese, sage, dijon cream sauce, with herbed rice pilaf and chef's vegetable
- DIJON CRUSTED SALMON \$26
 panko dijon crusted salmon, orange beurre blanc sauce, sautéed spinach, pickled cucumber with garlic mashed potatoes
- CHICKEN PICCATA \$25
 sautéed chicken breast, lemon white wine butter sauce, capers, garlic mashed potatoes and chef's vegetable
- MEATLOAF TOWER \$23
 109 bacon wrapped meatloaf, stacked with garlic mashed potatoes, stack sauce, crispy onions and chef's vegetable
- BEEF & BLUE FILET \$28
 pepper crusted beef fillet, gratin of blue cheese, cognac sauce, roasted herb potatoes and chef's vegetable

KIDS' MENU

- KIDS' ENTRÉE \$10
 mini pepperoni pizza, mini cheese pizza
- chicken fingers, kids burger, grilled cheese, mac & cheese; served with classic side
- entrée 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

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

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
- BOURBON SHORT RIB \$19
 slow roast short rib, barbecue sauce, mozzarella, cheddar, bourbon barbecue drizzle, fried onions
- 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
- HOT HONEY CHICKEN \$18
 chopped fried chicken, krack bacon, dill pickle, onion, smoked gouda, hot honey drizzle

DESSERTS

- 109 STRAWBERRY SHORTCAKE \$10
 strawberry compote, house-made cinnamon crunch biscuit, basil creme anglaise, vanilla ice cream, whipped cream
- CHOCOLATE PEANUT BUTTER PIE \$8
 frozen PB pie topped with PB cup crumbles
- SALTED CARAMEL APPLE CRISP \$10
 baked apples, salted caramel, crumb topping with vanilla ice cream
- BRÛLÉE OF THE DAY \$8
 ask your server which crème brûlée we are offering today
- BOURBON BREAD PUDDING \$8
 served warm with candied pecans and bourbon caramel sauce, whipped cream
- 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