



APPETIZERS

- POLENTA BARS \$9
hand cut parmesan polenta bars with shaved parmesan, truffle oil 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 with gluten free crackers
- WHITEFISH DIP \$15
white wine, lemon, herbs, gluten free crackers, served hot or cold
- 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 \$11
apples, smoked gouda, organic greens, cucumbers, grapes, 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, 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

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 \$14
½ 109 club sandwich and cup of soup (available lunch only)

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

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

BURGERS

served on Udi's gluten free bun choice of classic side
Option of Beyond 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
- CRISPY BRUSSELS \$19
roasted garlic oil, brussels sprouts, prosciutto, caramelized onions, mozzarella, goat cheese, maple espresso drizzle
- 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
- SAUSAGE & SUMMER SWEET CORN \$20
grilled corn, caramelized onion, banana pepper, sausage, mozzarella, garlic oil, arugula

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 MUSSELS \$21
P.E.I mussels, in cajun garlic cream sauce
- SEASONAL RISOTTO \$19
varied offerings using local fresh & seasonal vegetables
~ Add: Chicken \$9. Salmon \$9. Shrimp \$10. Steak \$10
- BEEF & BLUE \$28
pepper crusted beef fillet, gratin of blue cheese, cognac sauce, roasted herb potatoes and chef's vegetable

DESSERTS

- BRÛLÉE OF THE DAY \$7
ask your server which crème brûlée we are offering today
- FUDGY CHOCOLATE CAKE \$8
gluten free chocolate cake with rich chocolate frosting
- BOOZY BOURBON MILKSHAKE \$14
bulletit bourbon, caramel vodka, vanilla bean ice cream, topped with whipped cream & krack bacon