



# VEGETARIAN

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
- PRETZEL BREAD STICKS . . . . . \$13  
beer mustard and fontina cheese sauce
- BAKED BRIE & CHERRY JAM . . . . . \$15  
baked brie, cherry jam with crostini

## SALADS

- TAVERN . . . . . \$11  
apples, smoked gouda, organic greens, cucumbers, grapes, honey mustard dressing
- BABY SPINACH . . . . . \$11  
gorgonzola, red onions, apples, candied pecans, champagne vinaigrette dressing
- GRILLED PEACH . . . . . \$13  
grilled peach, arugula, green onion, dried cherries, house-made boursin goat cheese, balsamic glaze, olive oil
- COBB . . . . . \$12  
romaine hearts, grape tomatoes, avocado, gorgonzola, hard-boiled egg, ranch dressing

## SANDWICHES

choice of classic side

- THE MEATLESS WONDER . . . . . \$14  
granny smith apples, candied pecans, caramelized onion, swiss, arugula, cranberry cream cheese on ciabatta
- 109 MEDITERRANEAN . . . . . \$16  
caramelized onion, garlic aioli, roasted red pepper, arugula, feta, roasted mushroom

## BURGERS

6 oz. Impossible Burger - The delicious meatless, plant based burger choice of classic side

- CLASSIC . . . . . \$18  
white cheddar, organic greens, tomato, onion, 109 sauce
- OLIVE . . . . . \$18  
green olive sauce, organic greens, tomato, onion
- MAC DADDY . . . . . \$20  
109 mac n' cheese, caramelized onions, organic greens, tomato
- CHERRY HARVEST . . . . . \$19  
goat cheese, arugula, cherry jam, caramelized onions
- BLACK BEAN . . . . . \$17  
pepper jack cheese, organic greens, avocado, red onion, tomato

## KIDS' MENU

- KIDS' ENTRÉE . . . . . \$10  
mini cheese pizza, grilled cheese, mac & cheese; served with classic side ~ includes drink
- KIDS' DRINKS  
milk, chocolate milk, soda, lemonade, fruit juice; orange, apple, cranberry

## SOUPS

- GINGER CARROT BISQUE . . . . . cup \$6 / bowl \$8  
topped with toasted pepitas
- SOUP OF THE DAY . . . . . cup \$6 / bowl \$8

## ENTRÉES

choice of 109 cole slaw, dinner salad or soup

- TRUFFLE MAC 'N CHEESE . . . . . \$16  
fontina cream sauce, chipotle pepper, chives, panko crumbs, truffle oil
- SEASONAL RISOTTO . . . . . \$19  
varied offerings using local fresh & seasonal vegetables

## PIZZAS

10" Pie

- PEAR PIZZA . . . . . \$17  
roasted pears, walnuts, gorgonzola, mozzarella, apricot glaze, cracked black pepper
- CRISPY BRUSSELS . . . . . \$16  
roasted garlic oil, brussels sprouts, caramelized onions, mozzarella, goat cheese, maple espresso drizzle
- 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 . . . . . \$17  
dill pickle, onion, smoked gouda, hot honey drizzle

## SIDES

CLASSIC SIDE \$6

- Tavern Fries
- 109 Cole Slaw
- Parmesan Polenta Cake
- Rustic Chips
- Stone Ground Cheese Grits
- Soup
- Garlic Mashed Potatoes

UP SIDE \$7

- Fresh Fruit
- Small Tavern Salad
- Small Spinach Salad
- Chef's Vegetable
- Mac & Cheese

## DESSERTS

- TAVERN TIRAMISU . . . . . \$8  
layers of our house-made waffle, mascarpone cream, Kahlúa syrup topped in dark cocoa powder
- CHOCOLATE PEANUT BUTTER PIE . . . . . \$7  
frozen PB pie topped with PB cup crumbles
- SALTED CARAMEL APPLE CRISP . . . . . \$8  
baked apples, salted caramel, crumb topping with vanilla ice cream
- 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, whipped cream
- BOOZY BOURBON MILKSHAKE . . . . . \$14  
Bulleit bourbon, caramel vodka, vanilla bean ice cream, topped with whipped cream

NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. ASK YOUR SERVER ABOUT THE MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES.