



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

APPETIZERS

- TRUFFLE FRIES \$11
topped with truffle salt, shaved parmesan with garlic aioli dipping sauce
- 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 artisan crackers
- SHORT RIB STREET TACOS \$16
3 - soy braised beef short rib, pickled onions, cabbage, daikon radish, miso aioli
- JALAPEÑO ARTICHOKE DIP \$15
zippy artichoke dip served with naan bread
- PRETZEL BREAD STICKS \$16
beer mustard and fontina cheese sauce
- BAKED BRIE AND CHERRY JAM \$17
baked brie, bacon, cherry jam with garlic crostini

SALADS

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

- TAVERN \$13
apples, smoked gouda, organic greens, cucumbers, grapes, croutons, honey mustard dressing
- BEEF TIP \$20
marinated tenderloin tips, gorgonzola cheese, cucumber, grape tomatoes, organic greens, crispy onions, 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



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

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 and sour cream

SANDWICHES

choice of classic side

- 109 CIABATTA CLUB \$17
turkey, bacon, lime cilantro mayo, avocado, pepper jack cheese, organic greens, tomato on ciabatta
- THE MEATLESS WONDER \$16
granny smith apples, candied pecans, caramelized onion, swiss, arugula, cranberry cream cheese on ciabatta
- BBQ PULLED PORK \$17
bbq pork, smoked gouda, crispy onions on pretzel roll
- BRIE, BERRY, BACON GRILLED CHEESE \$17
brie cheese, blackberry balsamic reduction, bacon jam, sourdough bread
- TURKEY REUBEN \$17
roast turkey, swiss, 109 cole slaw, 109 sauce on marbled rye
- MEDITERRANEAN CHICKEN \$17
grilled chicken breast, caramelized onion, garlic aioli, roasted red pepper, arugula, feta, roasted mushroom on ciabatta
- CLUB & CUPPA SOUP \$13
½ 109 ciabatta club sandwich and cup of soup (available until 4:00 p.m.)

BURGERS

- choice of classic side grilled angus beef burger
Substitute Impossible Burger- plant based burger \$3.00
- CLASSIC \$16
white cheddar, organic greens, tomato, onion, 109 sauce
- OLIVE \$17
green olive sauce, organic greens, tomato, onion
- KRACK & BLUE \$18
gorgonzola, organic greens, onion, krack bacon, tomato
- MAC DADDY \$18
109 mac n' cheese, bacon, caramelized onions, organic greens, tomato
- CHERRY HARVEST \$18
goat cheese, arugula, cherry jam, caramelized onions
- TURKEY APPLE \$17
apple infused ground turkey burger, caramelized onion, bistro sauce, arugula, apple slaw
- BLACK BEAN \$18
pepper jack cheese, organic greens, avocado, onion, tomato (vegetarian)

TAVERN 109

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ENTRÉES

choice of 109 cole slaw, dinner salad or soup

- SWINE & MAC** \$19
pulled pork, krack bacon, BBQ sauce with 109 mac & cheese,
with chipotle pepper, chives, panko crumbs
- FRIED CHICKEN 'N WAFFLES** \$20
Carbon's™ golden malted waffle, bacon maple gravy
- TAVERN FISH & CHIPS** \$20
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** \$26
sautéed shrimp, tomatoes, bacon, white wine, hot sauce,
over stone ground cheese grits
- SEASONAL RISOTTO** \$20
varied offerings using local fresh & seasonal vegetables
- Add: Chicken \$9, Salmon \$9, Shrimp \$10, Steak \$10
- DIJON CRUSTED SALMON** \$27
panko dijon crusted salmon, orange beurre blanc sauce,
sautéed spinach, pickled cucumber with garlic mashed
potatoes
- CHICKEN PICCATA** \$26
sautéed chicken breast, lemon white wine butter sauce,
capers, garlic mashed potatoes and chef's vegetable
- MEATLOAF TOWER** \$26
109 bacon wrapped meatloaf, stacked with garlic mashed
potatoes, stack sauce, crispy onions and chef's vegetable
- SHORT RIB BOURBON ALFREDO** \$27
marinated beef short rib, sautéed mushrooms, alfredo
sauce, parmesan and chives over fettuccine pasta
- BEEF & BLUE FILET** \$30
pepper crusted beef filet, gratin of blue cheese, cognac
sauce, roasted herb potatoes and chef's vegetable

KIDS' MENU

- KIDS' ENTRÉE** \$11
mini pepperoni pizza, mini cheese pizza, mac & cheese
- chicken fingers, kids burger, grilled 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

CLASSIC SIDE \$7

Tavern Fries
109 Cole Slaw
Garlic Mashed Potatoes
Rustic Chips
Stone Ground Cheese Grits
Soup
Herbed Rice Pilaf

UP SIDE \$8

Fresh Fruit
Small Tavern Salad
Small Caesar Salad
Chef's Vegetable
Mac & Cheese
Chili

PIZZAS

10" Pie

- PEAR PIZZA** \$18
roasted pears, walnuts, gorgonzola, mozzarella, apricot
glaze, bacon, cracked black pepper
- STEAK & GORGONZOLA** \$20
diced steak, roasted garlic oil, caramelized onions,
gorgonzola, mozzarella, krack bacon crumbles, fresh basil
- MARGHERITA** \$17
pesto, fresh mozzarella, tomato slices, fresh basil
- ITALIAN RUSTICA** \$20
capicola ham, caramelized onion, roasted red pepper,
pepper rings, grilled portobello, mozzarella, basil, balsamic
glaze
- APPLE & FIG** \$17
roasted garlic oil, apple, fig, goat cheese, mozzarella,
caramelized onion, basil, balsamic drizzle
- HOT HONEY CHICKEN** \$19
chopped fried chicken, krack bacon, dill pickle, onion,
smoked gouda, mozzarella, hot honey drizzle

DESSERTS

- SWEET POTATO BEIGNETS** \$11
fried french pastries topped in cinnamon maple sugar with
cream cheese dipping sauce
- CHOCOLATE PEANUT BUTTER PIE** \$9
frozen PB pie topped with PB cup crumbles
- SALTED CARAMEL APPLE CRISP** \$11
baked fiji apples, salted caramel, crumb topping with
vanilla ice cream
- BRÛLÉE OF THE DAY** \$9
ask your server which crème brûlée we are offering today
- BOURBON BREAD PUDDING** \$9
served warm with candied pecans and bourbon caramel
sauce, whipped cream
- 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