

TAVERN 109

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

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

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
1/2 109 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

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.

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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	