



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

APPETIZERS

- POLENTA BARS . . . . . \$8  
hand cut parmesan polenta bars with shaved parmesan, truffle oil with garlic aioli dipping sauce
- TRUFFLE FRIES . . . . . \$9  
topped with truffle salt, shaved parmesan with garlic aioli dipping sauce
- RUSTIC CHIPS . . . . . \$7  
hand cut, truffle sea salt & vinegar potato chips with garlic aioli dipping sauce
- NOT YOUR MOMMA'S SPINACH DIP . . . . . \$10  
spinach artichoke dip served with artisanal crackers
- SMOKED SALMON DIP . . . . . \$13  
smoked salmon, chives, capers, 3 cheese blend, fresh dill, artisanal crackers
- DIP DUO . . . . . \$12  
enjoy both spinach and salmon dips with artisanal crackers
- PRETZEL BREAD STICKS . . . . . \$11  
beer mustard and fontina cheese sauce
- CHARCUTERIE BOARD . . . . . \$17  
chef selected cheeses and meats, strawberry jalapeño jam, ale mustard, marinated olives and artisanal crackers
- SAMBUCA SHRIMP . . . . . \$14  
shrimp, basil, shallots, garlic, puff pastry, sambuca cream sauce
- BAKED BRIE AND STRAWBERRY JALAPEÑO JAM . . . . \$14  
baked brie wedge, bacon, house-made strawberry jalapeño jam with crostini

SALADS

Add: Chicken \$8 Salmon \$9 Shrimp \$10 Steak \$10

- TAVERN . . . . . \$10  
apples, smoked gouda, organic greens, cucumbers, grapes, croutons, honey mustard dressing
- BABY SPINACH . . . . . \$11  
gorgonzola, red onions, apples, candied pecans, bacon, champagne vinaigrette dressing
- BEEF TIP . . . . . \$18  
marinated tenderloin tips, gorgonzola cheese, cucumber, grape tomatoes, organic greens, crispy onions, herb vinaigrette dressing
- GRILLED CHICKEN COBB . . . . . \$18  
grilled chicken breast, romaine hearts, grape tomatoes, avocado, bacon, gorgonzola, hard-boiled egg, ranch dressing
- GRAIN SALAD . . . . . \$12  
farro, roasted beets, red onion, arugula, goat cheese, candied pecans, champagne vinaigrette dressing



SOUPS

- GINGER CARROT BISQUE . . . . . cup \$5 / bowl \$7  
topped with toasted pepitas
- SOUP OF THE DAY . . . . . cup \$5 / bowl \$7
- TAVERN CHILI . . . . . cup \$6 / bowl \$8  
with cheddar cheese and sour cream

SANDWICHES

choice of classic side

- 109 CIABATTA CLUB . . . . . \$14  
turkey, bacon, lime cilantro mayo, avocado, pepper jack cheese, organic greens, tomato on ciabatta
- THE MEATLESS WONDER . . . . . \$12  
granny smith apples, candied pecans, caramelized onion, swiss, arugula, cranberry cream cheese on ciabatta
- CUBANO . . . . . \$14  
ham, roast pork, swiss cheese, pickles, dijon mustard on ciabatta
- BBQ PULLED PORK . . . . . \$14  
bbq pork, smoked gouda, crispy onions on pretzel roll
- BIRD & BLUE . . . . . \$15  
grilled chicken breast, gorgonzola cheese, honey roasted pear, arugula, chipotle aioli on sourdough
- TAVERN GRILLED CHEESE . . . . . \$13  
brie, bacon and onion jam, dijon mustard on sourdough
- CLUB & CUPPA SOUP . . . . . \$10  
½ 109 ciabatta club sandwich and cup of soup (available lunch only)

BURGERS

choice of classic side                      grilled angus beef burger  
 Option of Beyond Burger- plant based burger  
 Add \$ 3.00

- CLASSIC . . . . . \$13  
white cheddar, organic greens, tomato, onion, 109 sauce
- OLIVE . . . . . \$14  
green olive sauce, organic greens, tomato, onion
- KRACK & BLUE . . . . . \$16  
gorgonzola, organic greens, krack bacon, tomato
- MAC DADDY . . . . . \$16  
109 mac n' cheese, bacon, caramelized onions, organic greens, tomato
- JAM BURGER . . . . . \$15  
goat cheese, arugula, house-made strawberry jalapeño jam
- BLACK BEAN . . . . . \$15  
pepper jack cheese, organic greens, avocado, red onion, tomato

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



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## ENTRÉES

choice of 109 cole slaw, dinner salad or soup

- SWINE & MAC** . . . . . \$15  
pulled pork, krack bacon, BBQ sauce on 109 mac & cheese, with chipotle pepper, chives, panko crumbs
- FRIED CHICKEN 'N WAFFLES** . . . . . \$18  
Carbon's™ golden malted waffle, bacon maple gravy
- TAVERN FISH & CHIPS** . . . . . \$17  
ale battered fish filets, tavern fries, lemon, tartar sauce
- CAJUN MUSSELS** . . . . . \$19  
P.E.I mussels in cajun garlic cream sauce, jalapeño toast
- TAVERN SHRIMP AND GRITS** . . . . . \$23  
sautéed shrimp, tomatoes, bacon, white wine, hot sauce, over stone ground cheese grits
- SEASONAL RISOTTO** . . . . . \$16  
varied offerings using local fresh & seasonal vegetables  
~ Add: Chicken \$8, Salmon \$9, Shrimp \$10, Steak \$10
- 109 SHEPHERD POT PIE** . . . . . \$15  
chicken, peas, carrots, sage and onion in velouté sauce surround garlic mashed potatoes, topped with puff pastry
- DIJON CRUSTED SALMON** . . . . . \$26  
panko dijon crusted salmon, orange beurre blanc sauce, sautéed spinach, pickled cucumber with garlic mashed potatoes
- CHICKEN PICCATA** . . . . . \$22  
sautéed chicken breast, lemon white wine butter sauce, capers, garlic mashed potatoes, chef's vegetable
- COWBOY PORK CHOP** . . . . . \$25  
coffee rubbed 10 oz. pork chop topped with bacon onion jam, with stone ground cheese grits and chef's vegetable
- MEATLOAF TOWER** . . . . . \$18  
109 meatloaf, stacked with garlic mashed potatoes, stack sauce, crispy onions and chef's vegetable
- TAVERN FILET** . . . . . \$23  
4 oz filet mignon served with house-made steak sauce and two classic sides
- SHORT RIBS** . . . . . \$27  
braised short ribs, beef bordelaise, parmesan polenta cake, chef's vegetable

## KIDS' MENU

- KIDS' ENTRÉE** . . . . . \$10  
mini pepperoni pizza, mini cheese pizza, chicken fingers & classic side, kids burger & classic side, grilled cheese & classic side  
~ includes drink
- KIDS' DRINKS**  
milk, chocolate milk, soda, lemonade, fruit juice; orange, apple, cranberry

## SIDES

### CLASSIC SIDE \$5

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

### UP SIDE \$6

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

## PIZZAS

10" Pie

- PEAR PIZZA** . . . . . \$16  
roasted pears, walnuts, gorgonzola, mozzarella, apricot glaze, bacon, cracked black pepper
- STEAK & GORGONZOLA** . . . . . \$18  
diced steak, roasted garlic oil, caramelized onions, gorgonzola, mozzarella, krack bacon crumbles, fresh basil
- MARGHERITA** . . . . . \$15  
pesto, fresh mozzarella, tomato slices, fresh basil
- APPLE & FIG** . . . . . \$15  
roasted garlic oil, apple, fig, goat cheese, mozzarella, caramelized onion, basil, balsamic drizzle
- THE MERIDIAN** . . . . . \$17  
prosciutto, spinach, parmesan, garlic oil, roasted garlic, sriracha honey syrup
- CHEESE & 'SHROOM** . . . . . \$15  
roasted mushrooms, caramelized onions, swiss cheese, chives, mozzarella, fontina cheese sauce, truffle salt

## DESSERTS

- BEV'S DELIGHT** . . . . . \$7  
Sanders™ hot fudge, vanilla bean ice cream sundae with house-made cream puff
- CHOCOLATE PEANUT BUTTER PIE** . . . . . \$7  
frozen PB pie topped with PB cup crumbles
- S'MORE** . . . . . \$7  
chocolate ganache, house-made marshmallow, graham cracker crust
- 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
- CARAMEL APPLE CRISP** . . . . . \$7  
spiced baked apples, brown butter crumble, à la mode, caramel drizzle
- BOOZY BOURBON MILKSHAKE** . . . . . \$13  
bourbon, caramel vodka, vanilla bean ice cream, topped with whipped cream & krack bacon

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.