



VEGETARIAN

APPETIZERS

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- TAVERN FRIES A LA CARTE
 - truffle salt & parmesan \$8
 - sea salt \$4
 - RUSTIC CHIPS \$6
 - hand cut, truffle sea salt & vinegar potato chips with garlic aioli dipping sauce
 - NOT YOUR MOMMA'S SPINACH DIP \$10
 - house-made tortilla chips and spinach artichoke dip
 - PRETZEL BREAD STICKS \$10
 - beer mustard and fontina cheese sauce
 - GUAC & CHIPS \$10
 - house-made tortilla chips and fresh guacamole w/ fresh pico de gallo \$3
 - BAKED BRIE & FIG ONION CHUTNEY \$12
 - baked brie wedge, homemade fig onion chutney w/ crostini

SALADS

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- TAVERN \$10
 - apples, smoked gouda, organic greens, cucumbers, grapes, honey mustard dressing
 - BABY SPINACH \$11
 - gorgonzola, red onions, apples, candied pecans, champagne vinaigrette dressing
 - COBB \$11
 - romaine greens, grape tomatoes, avocado, gorgonzola, hard-boiled egg, ranch dressing
 - GRAIN SALAD \$11
 - farro, roasted beets, red onion, arugula, goat cheese, candied pecans, champagne vinaigrette

SANDWICHES

choice of classic side

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- THE MEATLESS WONDER \$11
 - granny smith apples, pecans, caramelized onion, swiss, arugula, cranberry cream cheese on ciabatta

BURGERS

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

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- CLASSIC \$14
 - white cheddar, organic greens, tomato, onion, 109 sauce
 - OLIVE \$15
 - green olive sauce, organic greens, tomato, onion
 - MAC DADDY \$17
 - topped with 109 mac n' cheese, caramelized onions, organic greens, tomato
 - PUTNAM HARVEST \$18
 - goat cheese, arugula, fig onion chutney
 - BLACK BEAN \$15
 - pepper jack cheese, organic greens, guacamole, tomato

SOUPS

cup \$4 / bowl \$6

- GINGER CARROT BISQUE
- SOUP OF THE DAY

ENTRÉES

choice of 109 cole slaw, dinner salad or house soup

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- TRUFFLE MAC 'N CHEESE \$14
 - fontina cheese, cream, chipotle pepper, chives, panko crumbs, truffle oil
 - SEASONAL RISOTTO \$14
 - varied offerings using local fresh & seasonal vegetables

PIZZAS

10" Pie

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- PEAR PIZZA \$15
 - roasted pears, walnuts, gorgonzola, mozzarella, apricot glaze, cracked black pepper
 - MARGHERITA \$15
 - pesto, mozzarella, tomato slices, fresh basil
 - APPLE & FIG \$15
 - roasted garlic oil, apple, fig, goat cheese, mozzarella, caramelized onion, basil, balsamic drizzle
 - CHEESE & 'SHROOM \$15
 - roasted mushrooms, caramelized onions, mozzarella, swiss cheese, fontina cheese sauce, chives, truffle salt

SIDES

CLASSIC SIDE \$4

UP SIDE \$5

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| <ul style="list-style-type: none"> Tavern Fries 109 Cole Slaw Garlic Mashed Potatoes Rustic Chips Stone Ground Cheese Grits House Soup Sweet Potato Mash | <ul style="list-style-type: none"> Fresh Fruit Small Tavern Salad Small Spinach Salad Chef's Vegetables Mac & Cheese |
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DESSERTS

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- BEV'S DELIGHT \$7
 - Sanders™ hot fudge, vanilla bean ice cream sundae with house-made cream puff
 - TAVERN TWISTED FRIED APPLE PIE \$7
 - with vanilla bean ice cream, bourbon caramel sauce, cinnamon sugar
 - CHOCOLATE PEANUT BUTTER PIE \$7
 - frozen PB pie topped with PB cup crumbs
 - ROOT BEER FLOAT \$7
 - vanilla bean ice cream, Weinhard's soda, whipped cream, maraschino cherry
 - BRULEE OF THE DAY \$7
 - ask your server which creme brulee we are offering today
 - BOURBON BREAD PUDDING \$7
 - served warm with candied pecans and bourbon caramel sauce
 - TAVERN 109 PIE \$7
 - chocolate ganache pie with berry sauce

KIDS' MENU

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- KIDS' ENTRÉE \$9
 - mini cheese pizza or grilled cheese & classic side, drink
 - KIDS' DRINKS
 - milk, chocolate milk, soda, lemonade, fruit juice; orange, apple, cranberry

Notify your server of any food allergies. 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.