



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

APPETIZERS

- TAVERN FRIES A LA CARTE
- sea salt \$5
 - truffle salt & parmesan \$9
- RUSTIC CHIPS \$7
- 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 \$11
- beer mustard and fontina cheese sauce
- GUAC & CHIPS \$11
- house-made tortilla chips and fresh guacamole
- w/ fresh pico de gallo \$3
- TAVERN CALAMARI \$14
- Drakes crispy coated calamari, meyer lemon vinaigrette, fried capers, banana peppers, tomatoes, organic greens
- CAJUN SHRIMP & MUSSELS \$15
- gulf shrimp, P.E.I mussels, in cajun garlic cream sauce, jalapeño toast
- BAKED BRIE & FIG ONION CHUTNEY \$14
- baked brie wedge, bacon, homemade fig onion chutney w/ crostini

SALADS

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

- TAVERN \$10
- apples, smoked gouda, organic greens, cucumbers, grapes, 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, herb vinaigrette dressing, crispy onions
- GRILLED CHICKEN COBB \$18
- grilled chicken breast, romaine greens, 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



SOUPS

- GINGER CARROT BISQUE cup \$4 / bowl \$6
- SOUP OF THE DAY cup \$4 / bowl \$6
- TAVERN CHILI cup \$6 / bowl \$8
- w/ cheddar cheese and sour cream

SANDWICHES

choice of classic side

- THE MEATLESS WONDER \$12
- granny smith apples, pecans, caramelized onion, swiss, arugula, cranberry cream cheese on ciabatta
- 109 CIABATTA CLUB \$14
- turkey, bacon, lime cilantro mayo, avocado, pepper jack cheese, organic greens, tomato
- 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, blue cheese, honey roasted pear, arugula, chipotle aioli on sourdough
- LOBSTER REUBEN Market Price
- cold water lobster claw meat, swiss cheese, 109 cole slaw, 109 sauce

- CLUB & CUPPA SOUP \$10
- ½ 109 ciabatta club sandwich and cup of soup (available lunch only)

BURGERS

choice of classic side grilled angus beef
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
- topped with 109 mac n' cheese, bacon and caramelized onions, organic greens, tomato
- PUTNAM HARVEST \$16
- goat cheese, arugula, fig onion chutney
- BLACK BEAN \$15
- pepper jack cheese, organic greens, guacamole, tomato

ENTRÉES

choice of 109 cole slaw, dinner salad or house soup

TAVERN MAC & CHEESE

3 cheesy choices of 109's mac & cheese, chipotle pepper, garnished with chives, panko crumbs

KRACK CHILI MAC \$14
tavern mac, tavern chili, krack bacon

SWINE & MAC \$15
tavern mac, pulled pork, krack bacon and bbq sauce

LOBSTER MAC Market Price
tavern mac, cold water lobster claw meat

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

BAD ASS MUSSELS \$19
P.E.I. mussels, garlic, tomatoes, herbs, white wine, whole grain mustard

MICHIGAN CHERRY CHICKEN \$22
chicken breast sautéed in a Michigan dried cherry tarragon cream sauce, garlic mashed potatoes, chef's vegetables

SHRIMP & GRITS \$23
gulf shrimp over stone ground cheese grits served either:
~ Tavern Style: tomatoes, bacon, white wine, hot sauce
~ Rum BBQ Style: Jamaican rum, bbq sauce, bacon, red onion

SEASONAL RISOTTO \$16
varied offerings using local fresh & seasonal vegetables
~ Add: Chicken \$7, Salmon \$8, Shrimp \$9, Steak \$9

HONEY GINGER BOURBON
honey ginger bourbon glaze with sweet potato mash and chef's vegetables

w/ Chicken \$22
w/ Salmon \$25

TAVERN JAMBALAYA \$24
flavor packed, tavern style, dirty rice surrounded with mild creole sauce stocked with bacon, chicken and shrimp

COWBOY PORK CHOP \$25
coffee rubbed, grilled 10 oz. bone-in chop with peach chutney, 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 vegetables

TAVERN STEAKS
select a cut and two classic sides served with caramelized onion sauce

1 - 4 oz. Filet Mignon \$23
2 - 4 oz. Filet Mignon \$34

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
Sweet Potato Mash

UP SIDE \$6

Fresh Fruit
Small Tavern Salad
Small Spinach Salad
Small Caesar Salad
Chef's Vegetables
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, mozzarella, tomato slices, fresh basil

ARTICHOKE & CHICKEN \$16
grilled chicken, artichoke hearts, sun-dried tomatoes, mozzarella, pesto, red onion, parmesan

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

DESSERTS

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 crumbles

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

Please advise your server of any food allergies. Ask about our Gluten Free and Vegetarian Menus

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.