



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
- PRETZEL BREAD STICKS \$11
beer mustard and fontina cheese sauce
- BAKED BRIE & STRAWBERRY JALAPEÑO JAM \$14
baked brie wedge, house-made strawberry jalapeño jam with crostini

SALADS

- 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 \$12
romaine hearts, grape tomatoes, avocado, gorgonzola, hard-boiled egg, ranch dressing
- GRAIN SALAD \$12
farro, roasted beets, red onion, arugula, goat cheese, candied pecans, champagne vinaigrette

SANDWICHES

choice of classic side

- THE MEATLESS WONDER \$12
granny smith apples, candied pecans, caramelized onion, swiss, arugula, cranberry cream cheese on ciabatta
- TAVERN GRILLED CHEESE \$13
brie, caramelized onions, apple slices, dijon mustard on sourdough

BURGERS

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

- CLASSIC \$16
white cheddar, organic greens, tomato, onion, 109 sauce
- OLIVE \$17
green olive sauce, organic greens, tomato, onion
- MAC DADDY \$19
109 mac n' cheese, caramelized onions, organic greens, tomato
- JAM BURGER \$18
goat cheese, arugula, house-made strawberry jalapeño jam
- BLACK BEAN \$15
pepper jack cheese, organic greens, avocado, red onion, tomato

SOUPS

- GINGER CARROT BISQUE cup \$5 / bowl \$7
topped with toasted pepitas
- SOUP OF THE DAY cup \$5 / bowl \$7

ENTRÉES

choice of 109 cole slaw, dinner salad or soup

- TRUFFLE MAC 'N CHEESE \$15
fontina cream sauce, chipotle pepper, chives, panko crumbs, truffle oil
- SEASONAL RISOTTO \$16
varied offerings using local fresh & seasonal vegetables

PIZZAS

10" Pie

- PEAR PIZZA \$16
roasted pears, walnuts, gorgonzola, mozzarella, apricot glaze, cracked black pepper
- 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
spinach, parmesan, garlic oil, roasted garlic and sriracha honey syrup
- CHEESE & 'SHROOM \$15
roasted mushrooms, caramelized onions, mozzarella, swiss cheese, fontina cheese sauce, chives, truffle salt

SIDES

CLASSIC SIDE \$5

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

UP SIDE \$6

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

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
- 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

KIDS' MENU

- KIDS' ENTRÉE \$10
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.