



# GLUTEN FREE

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

## APPETIZERS

- 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
- GUAC & CHIPS . . . . . \$10  
house-made tortilla chips and fresh guacamole
- TAVERN CALAMARI . . . . . \$12  
rice flour coated calamari, meyer lemon vinaigrette, fried capers, banana peppers, tomatoes, organic greens
- CAJUN SHRIMP & MUSSELS . . . . . \$14  
gulf shrimp, P.E.I mussels, in cajun garlic cream sauce
- BAKED BRIE & FIG ONION CHUTNEY . . . . . \$12  
baked brie wedge, bacon, homemade fig onion chutney w/ granny smith apple slices

## SALADS

Add: Chicken \$7 Salmon \$8 Shrimp \$9 Steak \$9

- 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 . . . . . \$17  
marinated tenderloin tips, gorgonzola cheese, cucumber, grape tomatoes, organic greens, herb vinaigrette dressing
- GRILLED CHICKEN COBB . . . . . \$16  
grilled chicken breast, romaine greens, grape tomatoes, avocado, bacon, gorgonzola, hard-boiled egg, ranch dressing
- BEET & GOAT . . . . . \$10  
roasted beets, goat cheese, red onion, arugula, candied pecans, champagne vinaigrette

## SANDWICHES

served on Udi's gluten free bun

- THE MEATLESS WONDER . . . . . \$13  
granny smith apples, pecans, caramelized onion, swiss, arugula, cranberry cream cheese
- 109 CLUB . . . . . \$15  
turkey, bacon, lime cilantro mayo, avocado, pepper jack cheese, organic greens, tomato
- CUBANO . . . . . \$15  
ham, roast pork, swiss cheese, pickles, dijon mustard
- BBQ PULLED PORK . . . . . \$15  
bbq pork, smoked gouda, caramelized onion
- BIRD & BLUE . . . . . \$16  
grilled chicken breast, blue cheese, honey roasted pear, arugula, chipotle aloli
- LOBSTER REUBEN . . . . . \$19  
cold water lobster claw meat, swiss cheese, 109 cole slaw, 109 sauce
- CLUB & CUPPA SOUP . . . . . \$10  
½ 109 Club sandwich and cup of soup (available lunch only)

## SOUPS

cup \$4 / bowl \$6

- GINGER CARROT BISQUE
- SOUP OF THE DAY
- TAVERN CHILI . . . . . \$7  
w/ cheddar cheese, sour cream

cup \$5 / Bowl \$7

## SIDES

### CLASSIC SIDE \$4

- 109 Cole Slaw
- Garlic Mashed Potatoes
- Stone Ground Cheese Grits
- House Soup
- Sweet Potato Mash
- Rustic Chips

### UP SIDE \$5

- Small Tavern Salad
- Small Spinach Salad
- Small Caesar Salad
- Chef's Vegetables
- Fresh Fruit
- Chili

## BURGERS

served on Udi's gluten free bun choice of classic side  
Option of Beyond Burger-The delicious meatless, plant based burger - Add \$ 2.00

- CLASSIC . . . . . \$14  
white cheddar, organic greens, tomato, onion, 109 sauce
- OLIVE . . . . . \$15  
green olive sauce, organic greens, tomato, onion
- KRACK & BLUE . . . . . \$17  
gorgonzola, organic greens, krack bacon, tomato
- PUTNAM HARVEST . . . . . \$18  
goat cheese, arugula, fig onion chutney

## PIZZAS

10" Pie gluten free cauliflower crust

- PEAR PIZZA . . . . . \$17  
roasted pears, walnuts, gorgonzola, apricot glaze, bacon, mozzarella, cracked black pepper
- STEAK & GORGONZOLA . . . . . \$19  
diced steak, roasted garlic oil, caramelized onions, gorgonzola, mozzarella, krack bacon crumbles, fresh basil
- MARGHERITA . . . . . \$17  
pesto, mozzarella, tomato slices, fresh basil
- ARTICHOKE & CHICKEN . . . . . \$18  
grilled chicken, artichoke hearts, sun-dried tomatoes, pesto, mozzarella, red onion, parmesan
- APPLE & FIG . . . . . \$17  
roasted garlic oil, apple, fig, goat cheese, mozzarella, caramelized onion, basil, balsamic drizzle
- CHEESE & SHROOM . . . . . \$15  
roasted mushrooms, caramelized onions, swiss cheese, garlic oil, mozzarella, chives, mozzarella, fontina, truffle salt

## ENTRÉES

choice of 109 cole slaw, dinner salad or house soup

- SHRIMP & GRITS . . . . . \$22  
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
- BAD ASS MUSSELS . . . . . \$18  
P.E.I. mussels, garlic, tomatoes, herbs, white wine, whole grain mustard
- MICHIGAN CHERRY CHICKEN . . . . . \$21  
chicken breast sautéed in a Michigan dried cherry tarragon cream sauce, garlic mashed potatoes, chef's vegetables
- SEASONAL RISOTTO . . . . . \$14  
varied offerings using local fresh & seasonal vegetables  
~ Add: Chicken \$7, Salmon \$8, Shrimp \$9, Steak \$9
- HONEY GINGER BOURBON . . . . . \$21  
honey ginger bourbon glaze with sweet potato mash and chef's vegetables  
w/ Chicken . . . . . \$24  
w/ Salmon . . . . . \$24
- TAVERN JAMBALAYA . . . . . \$23  
flavor packed, tavern style. our risotto surrounded with mild creole sauce stocked with bacon, chicken and shrimp
- COWBOY PORK CHOP . . . . . \$24  
coffee rubbed 10 oz. pork chop topped with a fig onion chutney, with stone ground cheese grits and chef's vegetables
- TAVERN STEAKS . . . . . \$22  
select a cut and two classic sides served with caramelized onion sauce  
1 - 4 oz. Filet Mignon . . . . . \$33  
2 - 4 oz. Filet Mignon . . . . . \$33

## DESSERTS

- BEV'S DELIGHT . . . . . \$6  
Sanders™ hot fudge, vanilla bean ice cream sundae
- 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