

109 SIGNATURE ENTRÉES

VEGETARIAN ENTRÉES

Fruit Crêpe 9 Small Plate* 6

Fresh seasonal fruit in a bumble berry sauce topped with spices and powder sugar.

****Veggie Burger 8**

House made veggie burger on toasted kaiser bread served with home fries.

****Portobello Mushroom Cap 12 Small Plate* 8**

Stuffed with sun dried tomato Florentine topped with Parmesan cheese.

Veggie Crêpe 9 Small Plate* 6

Add - Grilled or Crispy Chicken 3

Mixed seasonal vegetables, leafy greens and a delectable cream sauce.

Veggie Wrap 7 Add Grilled or Crispy Chicken 3

Lettuce, red onion, tomato, humus and sprouts on a tortilla wrap, and topped off with Feta cheese served with home fries.

POULTRY ENTRÉES

Triple Citrus Baked Chicken Breast 12 Small Plate* 8

Lemon, orange, lime, white wine and herb marinated chicken breast served with garlic mashed potatoes and green beans garnished with flame roasted Fuji apples.

Chicken Fried Chicken 12 Small Plate* 8

Hand breaded chicken breast deep fried served with country gravy, garlic mashed potatoes and green beans.

****Chicken Florentine 14 Small Plate* 10**

Slow baked chicken breast on a bed of garlic mashed potatoes and mixed vegetables with spinach Florentine, sun dried tomatoes and goat cheese.

Our Famous Southern Caramel Pecan Glazed Chicken Breast 16 Small Plate* 12

Slow marinated battered chicken in a multitude of herbs and spices, cooked to perfection, topped with our famous caramel-pecan glaze, served with sweet potato fries and mixed garden veggies.

PASTA ENTRÉES

Pesto Pasta 10 Small Plate* 7

Add - Grilled Chicken 3, Jumbo Shrimp 8, Giant Sea Scallops 14

Penne pasta tossed with fresh basil pesto and olive oil.

Chicken Parmesan 12 Small Plate* 7

Delicious herb breaded chicken on a bed of penne pasta with sun dried tomato pesto sauce.

Sun Dried Pesto 10 Small Plate* 7

Add - Grilled Chicken 3, Jumbo Shrimp 8, Giant Sea Scallops 14

Penne pasta tossed with sun dried tomato pesto, fresh basil, Parmesan, bacon and spinach in a cream sauce.

LAMB & DUCK ENTRÉES

****Lamb Chops 28 Small Plate* 18**

Grilled lamb with cherry gastrique sauce on a bed of herb couscous and grilled mixed garden veggies.

****Maple Glazed Duck Breast 39 Small Plate* 28**

Organic duck breast glazed in Vermont maple syrup, served with green beans and herb saffron couscous

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SEAFOOD ENTRÉES

****Alaskan Salmon 20 Small Plate* 15**

Slow cooked marinated Alaskan salmon served with grilled mixed veggies and mashed potatoes.



****Tilapia 16 Small Plate* 12**

Pan-fried or broiled with a roasted red pepper cream sauce served with green beans and herb saffron couscous.

****Stuffed Rainbow Trout 22 Small Plate* 14**

Fresh rainbow trout with lump blue crab stuffing pan seared on a bed of herb saffron couscous with green beans and topped with a white wine lemon butter sauce.

****Pepper Crusted Yellowtail Tuna 18 Small Plate* 14**

Seared yellowtail tuna, sun dried tomato tortilla chips, with guacamole and a soy ginger sauce.

****Tomato Lump Blue Crab Cake 18 Small Plate* 12**

Two lump crab cakes stacked between fried green tomatoes topped with our vine ripened tomato jam served on a bed of mixed garden greens.

****Jumbo Shrimp and Grits 18 Small Plate* 12**

Cheddar grits, jumbo shrimp and andouille sausage topped with diced tomato and scallions.

****Lobster Stuffed Ravioli 18 Small Plate* 12**

Ravioli stuffed with lobster in our homemade tomato cream sauce.



****Pan Seared Scallops 18 Small Plate* 12**

Giant sea scallops with lemon blueberry reduction on a bed of herb saffron couscous and grilled mixed garden veggies.

BEEF & PORK ENTRÉES

****12 oz. Filet of Beef 35 6 oz. Small Plate* 25**

Add- Surf and Turf 10, Oscar 6, Fresco 4

Center-cut, aged Angus organic beef, cooked to perfection served with garlic mashed potatoes and mixed veggies.

Filet Medallions Diana 25 Small Plate* 18

Center-cut, aged Angus organic beef, cooked to perfection topped with our Roman Goddess Diana sauce, served with garlic mashed potatoes and mixed veggies.

****Rib Eye 20**

Add- Surf and Turf 10, Oscar 6, Fresco 4

Organic Angus rib eye topped with our herb butter served with garlic mashed potatoes and green beans.

****Veal Lamponi 16 Small Plate* 12**

Tender cutlets topped with a berry cream sauce on a bed of wild rice and orzo with cranberries and almonds, served with grilled mixed garden veggies.

Chop Steak 15 Small Plate* 10

Center cut chopped Angus beef in a burgundy mushroom gravy served with garlic mashed potatoes and green beans.

Pork Chop 24 Small Plate* 16

Maple Pecan Crusted Add 3

Slow cooked chop with flame roasted Fuji apples on a bed of Orzo and wild rice with grilled mixed veggies.

*Small plates are half portions and come with one side item if applicable

109 SIGNATURE LUNCH FAVORITES

PANINI & FRESH SANDWICHES

Gruyere & Ham Panini 8 Small Plate* 6

Gruyere Cheese, red pepper, mayo, Parmesan cheese, smoked ham, fresh basil and fresh spinach on fresh baked bread served with sweet potato fries.

Bacon, Lettuce & Tomato Panini 6

BLT served on toasted sourdough bread served with sweet potato fries

B.L.F.G.T. 7

Bacon, lettuce and fried green tomatoes on toasted sourdough bread served with sweet potato fries.

Panini Club 8 Small Plate* 6

Smoked turkey breast, mayo, fresh basil, fresh spinach, fresh chives, cheddar cheese, bacon and fresh tomato served on fresh baked bread.

Chicken Salad on English Muffin 8

Slow roasted tender chicken with celery, grapes, fresh herbs, pecans and red onion with a light lemon-mayo blend topped with toasted cheddar cheese on an English muffin served with sweet potato fries garnished with farm fresh fruit.

Orange Cranberry Chicken Salad Sandwich 8

Slow roasted tender chicken with fresh orange zest and whole cranberries in a light lemon mayo blend served on a fresh croissant with sweet potato fries garnished with farm fresh fruit.

Caesar Wrap 6

Add - Grilled or Crispy Chicken 3

Herb tortilla stuffed with fresh garden greens, fresh grated Parmesan, and caesar dressing. Served with home fries.





WE PROUDLY SERVE CERTIFIED ANGUS BEEF, ALONG WITH THE FINEST CHOPS AND FRESH USDC INSPECTED SEAFOOD.

CONSUMING RAW OR UNDER COOKED MEATS, SUCH AS: POULTRY, SEAFOOD, SHELLFISH, OR EGGS; HAS BEEN KNOWN TO INCREASE THE RISK OF FOODBORNE ILLNESS.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY NEEDS, AS WE WILL MAKE EVERY EFFORT TO ACCOMMODATE YOU.

109 SIGNATURE APPETIZERS

Spinach Parmesan Dip w/ Homemade Chips	6
Fried Green Tomatoes w/ Fresh Tomato Chutney	8
Breaded Fried Goat Cheese w/ Tomato Jam	10
Cheese Squares w/ Tomato Pesto Dipping Sauce	6
Calamari w/ Aioli	9
Spanakopita on a Bed of Spinach	6
 Hummus w/ Homemade Chips	6
Tuna Tostadas w/ Soy Ginger Sauce	9
 Lamb Lollipops w/ Cherry Gastrique	10
Smoked Salmon Potato Cake w/ Asparagus Chutney	10
 Fruit, Olive and Cheese Plate	12

SOUP DU JOUR

Bowl	4
Add an Ultimate Grilled Cheese or PB & J	3

DRINKS 2

Pepsi products with complimentary refills. Bistro 109 coffee, bistro 109 Orange Tea, Orange Juice, Milk and Tap Water*

Espresso 4

Cappuccino 6

*Items marked with the gluten free symbol are available upon request. Please be aware that gluten free items may have an additional charge in addition to the menu price.

Reservations, To Go Orders, Private Parties, Catering, and Party Trays

Join us on Facebook

109 Bruce Street, Sevierville, TN 37862 865.453.8899

Dining hours 10-9 or later Monday - Sunday

Sunday Brunch 11-2

www.bistro109.com

*Small plates are half portions and come with one side item if applicable.

**Items take longer to prepare so if you are in a rush, please be aware.

Every dish served is made from scratch with fresh ingredients, locally sourced, organic, or free range whenever possible.

109 SIGNATURE SALADS

Garden Caesar Salad 5

Garden House Salad 5

Cobb Salad 8

Fresh tender garden greens, bleu cheese, bacon, fresh avocado, red onion, cucumber tomato and sweet red bell peppers.

Strawberry - Blueberry Spinach Garden Salad 7

Fresh fruit on a bed of tender spinach, our homemade lemon poppy seed vinaigrette dressing and topped with feta cheese.

Pearmapples and Cheese Garden Salad 7

Fresh sliced pears and apples on a bed of fresh garden greens with toasted pecans bleu cheese and balsamic vinaigrette.

Crispy Chicken Tender Garden Salad 10

Hand battered crispy chicken tenders with fresh garden greens, diced tomato red onion, bacon, cheddar cheese, and bell pepper.

Southern Caramel Pecan Glazed Chicken Garden Salad 12

Slow marinated battered chicken in a multitude of herbs and spices with our famous southern caramel pecan glaze, atop a bed of fresh garden greens with candied pecans.

Filet of Beef Caesar Garden Salad 14

Aged Angus beef cooked to perfection atop fresh garden greens with diced tomato red onion, bell pepper, bleu cheese crumbles, and home made croutons.

Club Salad 10

Fresh garden greens diced tomato, red onion, bell pepper, avocado bacon, turkey, ham, and cheddar cheese.



Waldorf Salad 9

Mixed seasonal fruit in traditional Waldorf style with a Bistro spin.

Add a side of: Chicken Salad 3 - Grilled Chicken 3

Jumbo Grilled Shrimp 8 - Marinated Grilled Salmon 10

Homemade Dressings: Bleu Cheese, Ranch, Honey Mustard, Honey Balsamic Vinaigrette and Lemon Poppy Seed Vinaigrette

109 SIGNATURE LUNCH FAVORITES

109 Bistro Half & Half Combo 8 *Add Chicken Salad Sandwich 3*
Choose two of the following: Half of a panini- Choice of two side items
House or Caesar Salad - Bowl of Soup

Bistro Burger 8 *Add Cheese 1 Add Bacon 1 Add Grilled Onion 1*
Aged grilled Angus beef served on fresh bread with home fries.

Meatloaf 12 Small Plate* 7
Delicious fresh meatloaf served with garlic mashed potatoes and green beans.

Chicken Cordon Bleu Sandwich 7
Chicken breast topped with ham and swiss cheese on fresh bread with sweet potato fries.

Chicken Tenders 11 Small Plate* 6
Hand breaded chicken strips served with home fries.


 **County Plate 6**
Home made pinto beans, cottage fried potatoes, a corn muffin and an onion slice.

Pot Pie 6 *Add Grilled Chicken 3 Add Seafood 8*
Grilled mixed garden veggies, fresh baked biscuit in a cream sauce.

Flat bread Pizza 7 *Add Grilled Chicken 3 Add Shrimp 8*
Grilled pita flat bread, homemade tomato-basil sauce, grilled mixed veggies topped with Parmesan shavings.

Fish & Chips 9 Small Plate* 7
Deep fried, batter dipped, fresh Alaskan Pollock served with sweet potato fries and garnished with cole slaw.

Fried Shrimp 15 Small Plate* 10
Colossal hand battered Tiger shrimp served with home fries.

 **Martini Shrimp 15 Small Plate* 10**
Colossal steamed shrimp chilled and served with home made cocktail sauce.

Veggie Plate 7 *Pick three side items of your choice.*

109 Side Items *Add a side item for 3*
Cheddar Garlic Cheese Grits - Garlic Mashed Potatoes - Breaded Fried Okra
Green Beans - Mixed Veggie - Farm Fresh Fruit - Southern Style Cream Corn - Herb Couscous
Wild Rice and Orzo with Cranberries and Almonds - Home Fries
Sweet Potato French Fries - Flame Roasted Fuji Apples - Pinto Beans - Cottage Potatoes
Grit Cakes - Sauteed Spinach - Stuffed Tomato or Steamed Asparagus (add 1)