

One Fifty One

KITCHEN | BAR

BRUNCH

Available Saturday & Sunday 10am - 3pm

SMALL PLATES

Pastry Board

Doughnuts with coffee creme anglaise
Banana Bread with banana butter & chestnut
Pecan Roll with cinnamon & maple butter

Parfait

vanilla yogurt, honey granola, banana brulée, mixed berries

Baked Brie

black mission fig, walnut, sage oil, jalapeño honey, orange

Giardiniera

house-made, Brunkow's brun-uusto cheese, rosemary focaccia

SOUP

Tomato Bisque

butter, onion, garlic, sourdough crouton

SALADS

(Add grilled chicken +4)

Mixed Greens

carrot, tomato, brioche crouton, balsamic vinaigrette

Beet Salad

wilted greens, radish, seasoned ricotta, chive oil, preserved lemon vinaigrette

Grilled Caesar

romaine, brioche crouton, parmesan cheese

BRUNCH SIDES

Fruit Cup

Cage Free Egg

Grits

House-made Bacon

Crispy Herbed Potatoes

SANDWICHES

Choice of fries or house salad

Add bacon +3 | Add fried egg +2 | Add a small soup +5

Lentil Quinoa Burger

bibb lettuce, tomato, red onion, garlic aioli, pickle side, brioche

Grilled Chicken Club

bacon, bibb lettuce, tomato, red onion, garlic aioli, pickle side, brioche

BLT Sandwich

bacon, lettuce, tomato, aioli, fried egg, crispy cheddar, avocado

Cheeseburger

pickles, bacon jam, aioli, cheddar mornay

BRUNCH MAINS

Eggs Benedict

housemade ham, english muffin, poached egg, hollandaise, paprika

Biscuits & Gravy

2 eggs, flaky house-made biscuits, sage country gravy

Country Fried Chicken

deep fried chicken thigh, maple bacon johnny cake, pickled salad, frisee, fresno chile

Crunchy French Toast

thick cut brioche rolled in crispy cereal, pecan maple syrup

Wild Mushroom & Asparagus Omelette

cream cheese, bacon, kennebec potatoes

Farmer's Breakfast

2 eggs, bacon, crispy kennebec potatoes, grilled sourdough



One Fifty One Kitchen | Bar • 151 North York Road • Elmhurst, IL • 331-979-7198 • 151Elmhurst.com

Chef de Cuisine: Evan Sumrell • Sous Chef: Austin Smith • [f](#) [@151Elmhurst](#)