

One Fifty One

KITCHEN | BAR

LUNCH

Chef de Cuisine: Evan Sumrell

Sous Chef: Austin Smith

STARTERS

Baked Brie 13
black mission fig, walnut, sage oil,
jalapeño honey, orange

Roasted Brussel Sprouts 12
sauce andalouse, fresno peppers, fried shallots

Smoked Salmon Hush Puppies 11
tartar sauce, lemon

Mussels 12
local beer, focaccia, aioli, fines herb

Giardiniera 12
house-made, Brunkow's brun-uusto cheese,
rosemary focaccia

Cheese 19
cranberry mastarda, toast, candied nuts

Four Year Aged Cheddar
Carr Valley Cocoa Cardona
Buttermilk Bleu Cheese

SIDES

Grits 4
House Salad 5
Crispy Herbed Potatoes 5
Kennebec Fries 6

SALADS

(Add grilled chicken +4, salmon +9, steak +11)

Mixed Greens 10
carrot, tomato, brioche crouton,
balsamic vinaigrette

Beet Salad 14
wilted greens, radish, seasoned ricotta, chive oil,
preserved lemon vinaigrette

Quinoa & Kale 12
arugula, watermelon radish, cucumber,
sunflower seed, goat cheese, orange vinaigrette

Grilled Caesar 11
romaine, brioche crouton, parmesan cheese

Farmhouse Cobb 16
grilled chicken, ham, bacon, blue cheese,
chopped egg, tomato, carrot, bacon vinaigrette

SOUP

Tomato Bisque 5 | 8
butter, onion, garlic, country sourdough



MAINS

Sandwiches come with choice of fries or house salad
Add bacon +3 | Add fried egg +2 | Add a small soup +5

Reuben 14
smoked corn beef, sauerkraut, thousand island,
cocoa cardona cheese, pumpernickel bread

BLT Sandwich 13
bacon, lettuce, tomato, aioli, fried egg,
crispy cheddar, avocado

Grilled Chicken Club 14
bacon, bibb lettuce, tomato, red onion, garlic aioli,
pickle side, brioche

Crispy Chicken Sandwich 15
southern style chicken, house made hot sauce,
coleslaw, brioche

Lentil Quinoa Burger 14
bibb lettuce, tomato, red onion, garlic aioli,
pickle side, brioche

Cheeseburger 15
pickles, bacon jam, aioli, cheddar mornay

Hanger Steak 24
crispy smashed fingerlings, romesco sauce, chimichurri

Cavatelli Stroganoff 21
braised beef, sour cream, worcestershire,
pickled red onion