



START + SHARE

GRILLED OCTOPUS GF 24	CHARCUTERIE + CHEESE 25
black truffle potato terrine fire roasted onions nduja romesco(nuts) charred scallion chimichurri	chef's selection of 3 meats & cheeses seasonal accompaniments
RICOTTA + HONEY v 17	GREEN GODDESS HUMMUS v 16
local honey comb whipped ricotta lemon berry compote basil grilled foccacia	toasted sesame seeds olive oil mint garden vegetables warm pita
CRISPY PORK BELLY 19	FAVA BEAN BRUSHETTA v 17
five spice sauce toasted cashews sesame seeds carrot ginger puree kimchi slaw	avocado fava beans radish pecorino mint charred pea tendrils sourdough
CRAB CAKES 22	CHICKEN LIVER MOUSSE 18
warm water crab cajun seasoning lemon aioli arugula preserved + charred lemon pickled fresnos	caramelized onion jam chives sourdough pickled shallots radish olive oil micro herb salad
BAKED BRIE v 18	SALMON TARTAR 18
jalapeño honey poached figs candied orange sage sea salt sourdough	beef fat aioli arugula avocado roasted jalapeño pickled shallot sesame vinaigrette

GREENS + GRAINS + BOWLS

add: chicken +6 | shrimp +9 | salmon +11 | steak +13

STEAK SALAD GF 31	SALMON NIÇOISE SALAD GF 29
prime hanger steak corn heirloom tomatoes arugula cucumber gorgonzola smoked pancetta vinaigrette	hydro greens herbed potatoes green bean capers house olives egg dijon vinaigrette
CHICKEN GRAIN BOWL GF 19	SOUTHWEST GRAIN BOWL GF v 18
brown rice + quinoa shaved kale sunflower seeds shaved carrot dried cranberries avocado pistachio pesto charred lemon vinaigrette	quinoa + rice grilled corn bell peppers nopales onion cotija avocado mousse cilantro
SHRIMP POWER BOWL GF 24	CLASSIC CAESAR 17
cilantro lime brown rice avocado charred broccolini marinated shrimp lime	romaine + tuscan kale shaved parmesan sourdough croutons creamy caesar
SPRING GREENS GF v 16	ROASTED BEET SALAD GF v 18
arugula candied nuts fresh berries goat cheese cucumber strawberry + rhubarb vinaigrette	seasonal greens slow roasted beets shaved radish candied walnuts red onion orange goat cheese balsamic vinaigrette

PASTA

SPICY NDUJA PASTA 27	LEMON PESTO GNOCCHI 24
sun dried tomato creme nduja harissa mascarpone lemon rigatoni aged parmesan	house-made ricotta pistachio pesto charred tomatoes spring squash aged parmesan toasted hazelnuts citrus zest
SHORT RIB PAPPARDELLE 28	SWEET PEA RISOTTO 24
braised short rib confit tomato crispy sage pecorino	shucked peas mint lemon grana padano pea puree guanciale micro herbs

MAINS

HARISSA & HONEY ROASTED CHICKEN 28
carrot puree swiss chard roasted marble potatoes wild mushrooms chimichurri
PAN-SEARED SALMON 29
garlic + herb couscous fava beans asparagus pistachio pesto
RED SNAPPER GF 35
white beans sautéed greens sunchokes brown butter sauce citrus zest micro herb salad
ALASKAN HALIBUT 42
farro fava beans peas sugar snaps miso glaze shaved asparagus + radish salad lemon burre blanc
BLACKENED SHRIMP + GRITS 25
creamy grits roasted tomatoes green onion garlic beer pickled fresno
PRIME HANGER STEAK GF 32
grilled crispy potatoes charred leek chimichurri
GRILLED RIBEYE GF 55
dry aged whipped potato puree charred broccolini citrus onion jus <small>*limited quantity available</small>
LAMB LOIN 37
herb crusted buttermilk polenta garlic roasted sunchokes cipollino onion seasonal mushrooms pepper jelly

20% gratuity will be added to tables of (6) or more.

You may split checks no more than (4) ways, all split checks will have 20% gratuity added to them.

Executive Chef: Zachary Molokie | 151 N. York, Elmhurst, IL, 60126 | www.151elmhurst.com

SANDWICHES

all sandwiches come with fries | add: bacon +3 | egg +2 | avocado +3

151 BURGER smash patties charred pineapple bbq crispy onion pickles lettuce tomato smoked cheddar brioche bun	18	SOUTHERN STYLE CRISPY CHICKEN house fermented hot sauce pickles shaved slaw brioche bun	18
SPICY BLACK BEAN BURGER v black bean + quinoa grilled onion bib lettuce heirloom tomato lemon aioli avocado sesame bun	18	CAJUN CHICKEN SANDWICH blackened chicken fire roasted chipotle aioli pepper jack arugula pickled shallot avocado sourdough	18

BRUNCH

saturday + sunday until 4pm | reservations limited to (2) hours


BANANA BREAD v cinnamon-maple butter	10	CHEESE OMELETTE GF V choice of: cheddar goat cheese bleu cheese choice of: crispy potatoes or fruit	15
FARMER'S BREAKFAST 2 eggs bacon sourdough toast house jam choice of: crispy potatoes or fruit	16	BREAKFAST BURRITO scrambled eggs chorizo nopales onions bell peppers cotija crispy potatoes	17
FRIED CHICKEN + WAFFLES belgian waffles chili-infused maple syrup pickled onion	17	CHORIZO EGGS BENEDICT Spanish chorizo avocado cotija cheese spicy hollandaise	17
PORK BELLY HASH crispy potatoes caramelized red onion + red pepper add egg +2	17	CRISPY CHICKEN EGGS BENEDICT smoked gouda sautéed spinach english muffin fresno hollandaise choice of: crispy potatoes or fruit	17
STEAK + EGG + POTATOES GF hanger steak scrambled eggs crispy potatoes	31	CHILAQUILES v tortilla chips scrambled eggs salsa verde cotija add chicken +6 shrimp +8 salmon +8 steak +10 chorizo +6	16
VEGGIE OMELETTE GF V asparagus spinach choice of: crispy potatoes or fruit	16		

SIDES

ROASTED TOMATO BISQUE v 8 basil sourdough croutons fresh herbs	TRUFFLE FRIES GF V 10 parmesan herbs rosemary aioli	BREAD + BUTTER v 6 toasted sourdough tomato + chili butter sea salt
MUSHROOMS + GRITS GF V 13 season mushrooms buttermilk grits fresh herbs balsamic reduction	HOUSEMADE GRITS GF V 8 southern style	FRENCH ONION SOUP 10 caramelized onions, crostinis, whole milk mozzarella
KENNEBEC FRIES GF V 8 house-made herbs	CRISPY POTATOES GF V 8 aioli herbs	BAKED MAC + CHEESE v 9 mornay cheese sauce herbed breadcrumbs fresh herbs
CRISPY ARTICHOKE v 10 flash fried sea salt herbs lemon aioli	MISO GLAZED BROCCOLINI GF V 9 grilled miso glaze lemon zest almonds	

DESSERTS

BUTTER PECAN CHEESECAKE 14 graham cracker crust, sea salt caramel, whipped cream	BROWN BUTTER S'MORES COOKIE SKILLET 14 graham cracker crumble marshmallow vanilla ice cream caramel chocolate fudge baked to order please allow 15 minutes
WHITE CHOCOLATE CREME BRÛLÉE 12 fresh berries white chocolate powdered sugar mint	TRIPLE LAYER CHOCOLATE CAKE 14 milk + dark chocolate ganache powdered sugar sea salt caramel
STRAWBERRY + RHUBARB COBBLER 14 cinnamon streusel nutmeg vanilla ice cream	

GF V  Gluten Free = GF | Vegetarian = V | Vegan = Circle V