



# 151 KITCHEN | BAR

## START + SHARE

<b>HARVEST TOAST</b> v	16	<b>GIARDINIERA</b> v	14
fall spice poached apples   goat cheese   fig jam   arugula   sourdough   aged balsamic honey drizzle   pickled shallots   candied walnuts		housemade giardiniera   brunusto cheese   grilled rosemary focaccia	
<b>BRUSSELS SPROUTS</b> v GF	12	<b>PORK BELLY BAO BUNS</b>	16
honey roasted   aioli   lemon zest   aged parmesan   herbs		(3) radish kimchi   maple bourbon glaze   spicy cashews   scallions   sesame seeds	
<b>ROASTED BUTTERNUT SQUASH HUMMUS</b> v	14	<b>PRAWN SKILLET</b> GF	22
roasted pumpkin seeds   spiced herbs   harvest vegetables   warm pita		roasted tomato sauce   feta   confit shallots   ouzo   aleppo pepper   scallions	
<b>RICOTTA + HONEY</b> v	12	<b>CRAB CAKES</b>	24
local honeycomb   whipped ricotta   lemon   berry compote   micro sage   grilled focaccia		warm water crab   remoulade   arugula   preserved + charred lemon   pickled fresnos	
<b>CHARCUTERIE + CHEESE</b>	24	<b>GRILLED OCTOPUS</b> GF	26
chef's selection of 3 meats & cheeses   seasonal accompaniments		whipped potato puree   confit tomatoes   charred scallion chimichurri   pickled fresnos   roasted hazelnut romesco(nuts)   micro-greens	

## GREENS + GRAINS + BOWLS

add: chicken +6 | shrimp +8 | salmon +10 | steak +18

<b>FARMHOUSE SALAD</b> GF V	16	<b>HARVEST BOWL</b> GF	22
seasonal greens   orange supremes   cinnamon poached apples   goat cheese   toasted pecans   apple cider vinaigrette		grilled chicken   baby kale   red quinoa   apple   roasted squash   dried cranberries   goat cheese   hazelnuts   apple cider vinaigrette	
<b>SALMON NIÇOISE SALAD</b> GF	28	<b>SHRIMP POWER BOWL</b> GF	24
hydro greens   herbed potatoes   green bean   capers   house olives   egg   dijon vinaigrette		mediterranean marinated shrimp   cilantro lime brown rice   avocado   roasted squash   charred broccolini   lime	
<b>ROASTED BEET SALAD</b> v GF	18	<b>CHICKEN GRAIN BOWL</b> GF	20
seasonal greens   roasted beets   shaved apple   candied walnuts   red onion   goat cheese   honey balsamic vinaigrette		brown rice + quinoa   shaved kale   shaved carrot   dried cranberries   avocado   sunflower seeds   pistachio pesto   charred lemon vinaigrette	
<b>STEAK SALAD</b> GF	32	<b>SOUTHWEST GRAIN BOWL</b> GF V	18
8 oz prime hanger steak   corn   heirloom tomatoes   grilled red onion   gorgonzola   champagne vinaigrette		quinoa + rice   grilled corn   bell peppers   nopales   onion   cotija   avocado mousse   cilantro	
<b>CLASSIC CAESAR</b>	14		
romaine   egg   shaved parmesan   rosemary focaccia croutons   lemon zest   creamy caesar			

## MAINS

<b>BLACKENED SHRIMP + GRITS</b>	24
creamy grits   roasted tomatoes   green onion   garlic   beer   pickled fresno	
<b>PAN-SEARED SALMON</b>	32
lemon orzo   wild mushrooms   asparagus   roasted red pepper sauce	
<b>CHILEAN SEA BASS</b> GF	42
whipped potato puree   sautéed spinach   grilled heirloom tomatoes   crispy leek   lemon beurre blanc   micro herbs	
<b>HARISSA &amp; HONEY ROASTED CHICKEN</b> GF	28
airline chicken breast   roasted marble potatoes   wild mushrooms   sauted swiss chard   mushroom + leek puree   chimichurri	
<b>BONE-IN PORK CHOP</b> GF	30
coffee rubbed   sweet potato puree   honey roasted brussels sprouts   corn maque choux	
<b>PRIME HANGER STEAK</b> GF	36
grilled   crispy potatoes   charred leek chimichurri	
<b>BRAISED SHORT RIB</b>	46
creamy grits   roasted carrots   fire roasted cipolini onions   red wine demi glaze   leek + pickle fresno	
<b>GRILLED RIBEYE</b>	49
dry aged   whipped potato puree   charred broccolini   citrus   onion jus	

\*limited quantity available

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.



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## PASTA

<b>PUMPKIN RISOTTO</b> v GF 24 pumpkin puree   wild mushrooms   citrus   aged parmesan   butter   fresh herbs	<b>ROASTED SQUASH GNOCCHI</b> 24 housemade sausage   squash   fennel   brown butter   crispy sage   pecorino
<b>SHORT RIB PAPPARDELLE</b> 28 braised short rib   confit tomato   crispy sage   pecorino	<b>SPICY PASTA</b> 26 sun dried tomato creme   nduja   harissa   mascarpone   lemon   rigatoni   aged parmesan
<b>LOBSTER PASTA</b> 36 Maine lobster   creamy garlic sauce   tarragon   parsley   chives   lemon	

## SANDWICHES

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

<b>151 BURGER</b> 18 smashed patties   bacon jam   aged cheddar   151 tangy sauce   house pickles   lettuce   red onion   brioche bun	<b>SOUTHERN STYLE CRISPY CHICKEN</b> 18 house fermented hot sauce   pickles   shaved slaw   brioche bun
<b>SPICY BLACK BEAN BURGER</b> v 16 black bean + quinoa   grilled onion   bib lettuce   heirloom tomato   lemon aioli   avocado   sesame bun	<b>CAJUN CHICKEN SANDWICH</b> 18 blackened chicken   fire roasted chipotle aioli   pepper jack   arugula   pickled shallot   avocado   sourdough

## BRUNCH

saturday + sunday until 4pm

<b>BANANA BREAD</b> v 10 cinnamon-maple butter	<b>STEAK + EGG + POTATOES</b> GF 32 8 oz prime hanger steak   scrambled eggs   crispy potatoes
<b>FARMER'S BREAKFAST</b> 16 2 eggs   bacon   sourdough toast   house jam choice of crispy potatoes or fruit	<b>BREAKFAST BURRITO</b> 18 scrambled eggs   chorizo   nopales   onions   bell peppers   cotija   crispy potatoes
<b>CHEESE OMELETTE</b> GF v 16 choice of: cheddar   goat cheese   bleu cheese choice of: crispy potatoes or fruit	<b>PORK BELLY HASH</b> 18 crispy potatoes   caramelized red onion + red pepper add egg +2
<b>VEGGIE OMELETTE</b> GF v 16 asparagus   spinach choice of: crispy potatoes or fruit	<b>CHORIZO EGGS BENEDICT</b> 18 spanish chorizo   avocado   cotija cheese   spicy hollandaise choice of crispy potatoes or fruit
<b>FRIED CHICKEN + WAFFLES</b> 18 belgian waffles   chili-infused maple syrup   pickled onion	<b>CRISPY CHICKEN EGGS BENEDICT</b> 18 smoked gouda   sautéed spinach   english muffin   fresno hollandaise choice of crispy potatoes or fruit
<b>CHILAQUILES</b> v 16 tortilla chips   scrambled eggs   salsa verde   cotija add chorizo +6   chicken +6   shrimp +8	<b>LOBSTER EGGS BENEDICT</b> 28 Maine lobster   arugula   english muffin   fresno hollandaise   chives choice of crispy potatoes or fruit

## SIDES

<b>ROASTED TOMATO BISQUE</b> v 8 basil   sourdough   croutons   fresh herbs	<b>CRISPY POTATOES</b> v GF 10 aioli   herbs	<b>BAKED MAC + CHEESE</b> v 10 mornay cheese sauce   herbed breadcrumbs   fresh herbs
<b>FRENCH ONION SOUP</b> 10 caramelized onions, crostinis, whole milk mozzarella	<b>KENNEBEC FRIES</b> v GF 8 house-made   herbs	<b>HOUSEMADE GRITS</b> v GF 8 southern style
<b>BREAD + BUTTER</b> v 8 roasted sourdough   tomato butter   olive oil   sea salt	<b>TRUFFLE FRIES</b> v GF 10 parmesan   herbs   rosemary aioli	<b>GRILLED BROCCOLINI</b> v 8 miso glaze   sliced almonds   aged parmesan   lemon zest

## DESSERTS

<b>PUMPKIN CREME BRULEE</b> GF 14 pumpkin vanilla   whipped cream   cinnamon   nutmeg   crispy sage	<b>BROWN BUTTER S'MORES COOKIE SKILLET</b> 14 graham cracker crumble   marshmallow   vanilla ice cream   caramel   chocolate fudge baked to order   please allow 15 minutes
<b>MAPLE APPLE COBBLER</b> 14 cinnamon granola streusel   vanilla ice cream   whipped cream   salted carmel drizzle	<b>TRIPLE LAYER CHOCOLATE CAKE</b> 14 milk + dark chocolate ganache   powdered sugar   sea salt caramel
<b>BUTTER PECAN CHEESECAKE</b> 14 graham cracker crust   sea salt caramel   whipped cream	

Gluten Free = GF | Vegetarian = V  
Ask you Server for Vegan options

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.