



START + SHARE

BREAD + BUTTER v	6	BRUSSELS SPROUTS v GF	13
challah roll house tomato butter sea salt		hot honey drizzle aged parmesan lemon zest herbs	
RICOTTA + HONEY v	15	ROASTED LAMB MEATBALLS	19
local honeycomb whipped ricotta lemon berry compote microgreens grilled focaccia		pomegranate-honey glaze harissa yogurt citrus cucumber dill + herb salad	
LEMON ARTICHOKE & WHITE BEAN v	13	CRISPY CHICKEN BAO BUNS	17
DIP		gochujang glaze pickled red onion + marinated cucumber slaw fresh cilantro toasted sesame seeds sun-dried chili aioli	
whipped white bean fire-roasted artichoke warm pita aleppo chili oil crispy capers grana padano citrus herbs		GRILLED OCTOPUS GF	26
AHI TUNA TOSTADAS	24	guajillo romesco crispy fingerling potatoes shaved fennel crispy spiced chickpeas almonds lemon microgreens	
ahi tuna wonton cucumbers avocados chili garlic soy sauce fresno aioli cilantro pickled radish micro salad sesame seeds			

GREENS + GRAINS + BOWLS

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

FARMHOUSE SALAD GF v	16	SHRIMP POWER BOWL GF	24
seasonal greens strawberries blueberries almonds goat cheese strawberry basil vinaigrette		mediterranean spiced shrimp cilantro-lime brown rice avocado fire-roasted corn charred broccolini lime citrus herb vinaigrette	
GEM CAESAR	14	AHI TUNA BOWL Ⓞ	26
little gem aged parmesan toasted focaccia crumble lemon zest creamy caesar		chili garlic soy-glazed tuna jasmine rice edamame gochujang cucumbers shaved red cabbage + radish avocado orange-yuzu leche de tigre sesame	
ROASTED BEET SALAD GF v	18	MEDITERRANEAN SALMON SALAD	28
roasted red + golden beets radicchio watercress supreme oranges candied walnuts goat cheese honey balsamic vinaigrette		blackened salmon baby spinach arugula olives marinated tomatoes cucumber red onion feta lemon oregano vinaigrette	
MACRO GRAIN BOWL GF	22		
grilled chicken brown rice + quinoa baby kale shaved carrot sun-dried tomatoes avocado sunflower seeds pesto charred lemon vinaigrette			

MAINS

BLACKENED SHRIMP + GRITS	25
creamy grits tomato beer reduction green onion garlic pickled fresno	
HONEY GLAZED ROAST CHICKEN	28
half roast chicken honey-soy glaze whipped potato purée sautéed spinach tri-color carrots edible flowers	
WILD CAUGHT ATLANTIC SALMON GF	34
pan-seared black rice roasted asparagus tomato beurre blanc pea shoots charred lemon	
PAN SEARED SNAPPER GF	45
red snapper white bean + chorizo roasted carrots sautéed spinach radicchio lemon butter sauce microgreens	
HARISSA LAMB CHOPS GF	49
lamb loin chops smoky eggplant purée roasted asparagus fennel + parsley ribbons mint + herb salsa verde	
PRIME HANGER STEAK GF Ⓞ	40
crispy potatoes charred leek chimichurri	
DRY AGED RIBEYE GF	52
30 - day dry aged 10oz whipped potato purée broccolini herb bleu cheese compound butter add shrimp +8	

Executive Chef: Victor Hernandez

20% gratuity on split checks + parties 6+ | Credit card usage carries a 3% processing fee.

To continue providing quality ingredients and service, we implemented a small 3% market sustainability fee to offset rising costs.

We are happy to remove upon request.

151 N. York, Elmhurst, IL, 60126 | www.151elmhurst.com

PASTA

PESTO PRIMAVERA v	20	SQUID INK SHRIMP SCAMPI	26
pesto mafaldine summer squash asparagus sun dried tomatoes aged pecorino		squid ink pasta seared shrimp white wine beurre blanc confit cherry tomatoes calabrian chili grana padano citrus herbs	
SAFFRON CRAB RISOTTO GF	32	SHORT RIB BOLOGNESE	29
saffron-infused risotto lump crab charred sweet corn aged pecorino pickled fresnos microgreens		slow braised short rib bolognese pappardelle grana padano crispy sage	

SANDWICHES

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

151 BURGER	20	GRILLED CHICKEN CAPRESE	18
butcher's blend patty bacon jam aged cheddar 151 tangy sauce house pickles lettuce red onion brioche pretzel bun		pesto fresh mozzarella arugula pickled shallots balsamic drizzle tomato jam herb focaccia bun	
LOBSTER ROLL	32	HOT HONEY CRISPY CHICKEN	18
butter-poached lobster celery shaved lettuce roasted garlic aioli smoked paprika buttered new england roll		house hot honey-glaze house pickles slaw brioche bun	

BRUNCH

saturday + sunday until 4pm

BANANA BREAD v	10	CRISPY CHICKEN EGGS BENEDICT	18
cinnamon-maple butter		smoked gouda sautéed spinach english muffin fresno hollandaise choice of crispy potatoes or fruit	
BREAKFAST BOWL GF V	16	FRIED CHICKEN + WAFFLES	18
sunny side up eggs sweet potatoes quinoa sautéed spinach bell peppers black beans homemade salsa verde chives cilantro		gochujang glaze belgian waffles cinnamon-maple butter chili-infused maple syrup sesame seeds chives	
CHILAQUILES VERDES v	16	STEAK + EGG + POTATOES GF	27
Tortilla chips eggs salsa verde pico de gallo queso fresco avocado cilantro lime crema add: chicken +6 shrimp +8 steak +18		6 oz prime hanger steak scrambled eggs crispy potatoes	
FARMER'S BREAKFAST	16	GARDEN OMELETTE GF V	15
2 eggs bacon sourdough toast house jam choice of crispy potatoes or fruit		spinach asparagus mushrooms tomatoes choice of: crispy potatoes or fruit	
SUNRISE FARM TACOS GF	14	BLTE	17
scrambled eggs bacon avocado queso fresco pico de gallo homemade salsa roja		fried eggs tomato bacon lettuce smoked gouda garlic aioli brioche choice of: crispy potatoes or fruit	

SIDES

ROASTED TOMATO v	8	CRISPY POTATOES v GF	10	BAKED MAC + CHEESE v	10
BISQUE		aioli herbs		mornay cheese sauce herbed breadcrumbs fresh herbs	
basil sourdough croutons fresh herbs		TRUFFLE FRIES v GF	10	GRILLED BROCCOLINI v	8
FRENCH ONION v	10	parmesan herbs rosemary aioli		brown butter toasted almonds aged parmesan lemon zest	
SOUP		HONEY ROASTED v GF Df	9		
caramelized onions crostinis whole milk mozzarella		CARROTS			
KENNEBEC FRIES v GF	8	harissa hot honey herbs			
house-made herbs					

DESSERTS

now offering espresso, cappuccino, latte, macchiato

BROWN BUTTER	14	RASPBERRY SORBET Df GF	9	LEMON PISTACHIO	10
COOKIE SKILLET		raspberry compote mint		CHEESECAKE	
brown butter cookie chocolate chips vanilla ice cream caramel chocolate drizzle		LEMON + RICOTTA	9	graham cracker crust pistachio crumble lemon zest whipped cream seasonal berry compote	
*baked to order please allow 15 minutes		GELATO		TRIPLE LAYER	14
WHITE CHOCOLATE GF	12	honey drizzle lemon zest fresh mint		CHOCOLATE CAKE	
CREME BRÛLÉE		PISTACHIO GELATO	9	milk + dark chocolate ganache powdered sugar sea salt caramel	
fresh berries white chocolate powdered sugar mint		roasted pistachios caramel sea salt			

Gluten Free = GF | Vegetarian = V | Dairy Free = Df

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