



## START + SHARE

<b>RICOTTA + HONEY</b> v	17	<b>SALMON TARTAR</b>	20
local honey comb   whipped ricotta   lemon   berry compote   basil   grilled foccacia		soy glaze   arugula   avocado   roasted jalapeño   pickled shallot   wonton chips   sesame vinaigrette	
<b>BAKED BRIE</b> v	18	<b>CHICKEN LIVER MOUSSE</b>	18
jalapeño honey   poached figs   candied orange   sage   sea salt   candied walnuts   sourdough		caramelized onion jam   chives   sourdough   pickled shallots   radish   olive oil   micro herb salad	
<b>BURRATA TOAST</b>	17	<b>CRISPY PORK BELLY</b>	19
sourdough   charred tomato jam   basil pesto   whipped burrata   spiced pistachio   micro greens   olive oil		sweet corn puree   succotash   maple bourbon glaze   pickled fresnos   micro herbs	
<b>GRILLED OCTOPUS</b> GF	24	<b>CHARCUTERIE + CHEESE</b>	25
whipped potato puree   fire roasted onions   nduja   romesco(nuts)   charred scallion   chimichurri   pickled fresnos		chef's selection of 3 meats & cheeses   seasonal accompaniments	
<b>CRAB CAKES</b>	24	<b>GREEN GODDESS HUMMUS</b> v	16
warm water crab   cajun seasoning   lemon aioli   arugula   preserved + charred lemon   pickled fresnos		toasted sesame seeds   olive oil   mint   garden vegetables   warm pita	

## GREENS + GRAINS + BOWLS

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

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

## PASTA

<b>SWEET CORN RISOTTO</b>	24	<b>LEMON PESTO GNOCCHI</b>	24
sweet corn puree   heirloom tomatoes   citrus   aged parmesan   butter   fresh herbs		house-made ricotta   pistachio pesto   charred tomatoes   spring squash   aged parmesan   toasted hazelnuts   citrus zest	
<b>SPICY NDUJA PASTA</b>	27	<b>SHORT RIB PAPPARDELLE</b>	28
sun dried tomato creme   nduja   harissa   mascarpone   lemon   rigatoni   aged parmesan		braised short rib   confit tomato   crispy sage   pecorino	

## MAINS

<b>RED SNAPPER</b> GF	42
white beans   sautéed greens   marble potatoes   brown butter sauce   citrus zest   shaved asparagus + radish salad	
<b>ALASKAN HALIBUT</b>	44
whipped potato puree   grilled corn   charred heirloom tomatoes   caramelized leeks   spicy tomato oil   lemon burr blanc   micro herbs	
<b>BLACKENED SHRIMP + GRITS</b>	25
creamy grits   roasted tomatoes   green onion   garlic   beer   pickled fresno	
<b>PAN-SEARED SALMON</b>	32
farro   asparagus   peas   seasonal mushrooms   miso glaze   herbs	
<b>HARISSA &amp; HONEY ROASTED CHICKEN</b>	28
carrot puree   swiss chard   roasted marble potatoes   wild mushrooms   chimichurri	
<b>PRIME HANGER STEAK</b> GF	34
grilled   crispy potatoes   charred leek chimichurri	
<b>LAMB LOIN</b>	45
garam marsala   baba ganoush   roasted cauliflower + herb salad   pickled onion   mint chimichurri	
<b>GRILLED RIBEYE</b> GF	55
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.

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

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

## BRUNCH

saturday + sunday until 4pm


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

## SIDES

<b>ROASTED TOMATO BISQUE v</b> 8 basil   sourdough   croutons   fresh herbs	<b>BAKED CORN + SUCCOTASH</b> 12 sweet corn   heirloom tomatoes   lima beans   fresh herbs   smoked gouda   pickled peppers   panko	<b>BREAD + BUTTER v</b> 6 toasted sourdough   summer pesto butter   sea salt
<b>FRENCH ONION SOUP</b> 10 caramelized onions, crostinis, whole milk mozzarella	<b>MISO GLAZED BROCCOLINI GF V</b> 9 grilled   miso glaze   lemon zest   almonds	<b>BAKED MAC + CHEESE v</b> 9 mornay cheese sauce   herbed breadcrumbs   fresh herbs
<b>KENNEBEC FRIES GF V</b> 8 house-made   herbs	<b>HOUSEMADE GRITS GF V</b> 8 southern style	<b>MUSHROOMS + GRITS GF V</b> 13 season mushrooms   buttermilk grits   fresh herbs   balsamic reduction
<b>TRUFFLE FRIES GF V</b> 10 parmesan   herbs   rosemary aioli	<b>CRISPY POTATOES GF V</b> 8 aioli   herbs	

## DESSERTS

<b>BUTTER PECAN CHEESECAKE</b> 14 graham cracker crust, sea salt caramel, whipped cream	<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>WHITE CHOCOLATE CREME BRÛLÉE</b> 12 fresh berries   white chocolate   powdered sugar   mint	<b>TRIPLE LAYER CHOCOLATE CAKE</b> 14 milk + dark chocolate ganache   powdered sugar   sea salt caramel
<b>STRAWBERRY + RHUBARB COBBLER</b> 14 cinnamon streusel   nutmeg   vanilla ice cream	

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