



START + SHARE

CHARCUTERIE + CHEESE	24	AHI TUNA TOSTADAS	23
prosciutto bresoala sopresatta machengo cave aged gouda danish blue seasonal accompaniments		ahi tuna wonton cucumbers avocados chili garlic soy sauce fresno aioli cilantro pickled radish micro salad sesame seeds	
FIG + GOAT CHEESE TOAST v	16	CRAB CAKES	25
fig jam goat cheese poached pear pickled red onion arugula aged balsamic candied walnuts		warm water crab remoulade arugula charred lemon pickled fresnos	
RICOTTA + HONEY v	14	GRILLED OCTOPUS GF	26
local honeycomb whipped ricotta lemon berry compote microgreens grilled foccacia		whipped potato puree romesco charred scallion chimichurri blistered tomatoes pickled fresnos microgreens	
BRUSSELS SPROUTS v GF	14	PORK BELLY	16
honey roasted aioli lemon zest aged parmesan herbs		maple bourbon glaze sweet potato puree wild mushrooms pickled fresnos spicy cashews microgreens	

GREENS + GRAINS + BOWLS

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

FARMHOUSE SALAD GF V	16	SOUTHWEST GRAIN BOWL GF V	18
arcadian harvest greens poached pears dried cranberries goat cheese shaved red onion toasted pecans pomegranate vinaigrette		quinoa + rice grilled corn bell peppers nopales onion cotija avocado mousse cilantro	
CLASSIC CAESAR	14	MACRO GRAIN BOWL GF	22
romaine shaved egg aged parmesan sourdough croutons lemon zest creamy caesar		grilled chicken brown rice + quinoa shaved kale shaved carrot dried cranberries avocado chickpeas sunflower seeds pistachio pesto charred lemon vinaigrette	
ROASTED BEET SALAD GF V	18	SEASONAL BOWL GF	22
seasonal greens roasted beets shaved radish orange supremes candied walnuts red onion goat cheese honey balsamic vinaigrette		chicken baby kale red quinoa apples squash dried cranberries feta cheese hazelnuts apple cider vinaigrette	
SALMON NIÇOISE SALAD GF	28	SHRIMP POWER BOWL 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	

MAINS

SAGE ROASTED CHICKEN	28
sage creamy polenta sautéed swiss chard & wild mushrooms winter jus microgreens	
BONE-IN PORK CHOP GF	31
sweet potato puree garlic confit roasted brussels sprouts & pearl onions apple rosemary balsamic reduction	
BLACKENED SHRIMP + GRITS	24
creamy grits tomato beer reduction green onion garlic pickled fresno	
MISO-GLAZED SALMON	32
miso glaze carrot and ginger puree herb-infused couscous sautéed asparagus sesame seeds & radish	
SEA BASS + SAFFRON	36
yellow curry saffron coconut rice roasted cauliflower pomegranate arils & parsley	
PRIME HANGER STEAK GF	38
grilled crispy potatoes charred leek chimichurri	
GRILLED RIBEYE	46
dry aged whipped potato puree charred broccolini citrus onion jus	

*limited quantity available

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 are implementing a small 3% market sustainability fee to help offset rising food and beverage costs.

Thank you for your support and for allowing us to continue serving our community—we are truly grateful.

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

PASTA

SEASONAL RISOTTO GF V	21	CALABRIAN ORECCHIETTE	22
arborio rice butternut squash puree roasted squash wild mushrooms citrus aged parmesan roasted pistachios crispy sage		ground fennel sausage spinach wild mushrooms calabrian cream sauce grana padano herbed-garlic breadcrumbs	
RIGATONI SHRIMP PASTA	23	SHORT RIB PAPPARDELLE	28
smoked spanish chorizo shallots garlic tomato crema aged pecorino fresh herbs		braised short rib confit tomato crispy sage pecorino	

SANDWICHES

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

KOBE BURGER	21	SOUTHERN STYLE CRISPY CHICKEN	18
½ lb A5 wagyu beef house pickles bib lettuce red onions smoked cheddar gochujang aioli		house fermented hot sauce pickles shaved slaw brioche bun	
151 BURGER	19	CAJUN CHICKEN SANDWICH	18
smashed patties bacon jam aged cheddar 151 tangy sauce house pickles lettuce red onion brioche bun		blackened chicken arugula provolone heirloom tomato avocado chipotle aioli ciabatta	
SPICY BLACK BEAN BURGER V	16		
black bean + quinoa grilled onion bib lettuce heirloom tomato lemon aioli avocado sesame 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	
BRIE FRENCH TOAST	17	FRIED CHICKEN + WAFFLES	18
brioche maple syrup berry compote berries candied pecans powdered sugar bacon		belgian waffles chili-infused maple syrup pickled onion	
BREAKFAST BOWL GF V	16	PORK BELLY HASH	17
sunny side up eggs sweet potatoes quinoa sautéed spinach bell peppers black beans homemade salsa verde chives cilantro		crispy potatoes caramelized red onion + red pepper add egg +2	
CHILAQUILES VERDES	16	STEAK + EGG + POTATOES GF	27
Tortilla chips eggs salsa verde pico de gallo queso fresco avocado cilantro lime crema add: chorizo +6 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	

SIDES

ROASTED TOMATO BISQUE V 8	CRISPY POTATOES V GF 10	BAKED MAC + CHEESE V 10
basil sourdough croutons fresh herbs	aioli herbs	mornay cheese sauce herbed breadcrumbs fresh herbs
FRENCH ONION SOUP 10	KENNEBEC FRIES V GF 8	GRILLED BROCCOLINI V 8
caramelized onions, crostinis, whole milk mozzarella	house-made herbs	miso glaze sliced almonds aged parmesan lemon zest
BREAD + BUTTER V 8	TRUFFLE FRIES V GF 10	HONEY ROASTED V GF Df 9
toasted sourdough tomato butter olive oil sea salt	parmesan herbs rosemary aioli	CARROTS harissa hot honey herbs

DESSERTS

now offering espresso, cappuccino, latte, macchiato

BROWN BUTTER COOKIE SKILLET	14	CHOCOLATE GELATO	9	RASPBERRY SORBET Df	9
brown butter cookie chocolate chips vanilla ice cream caramel chocolate drizzle *baked to order please allow 15 minutes		chocolate chips whipped cream		raspberry compote mint	
BUTTER PECAN CHEESECAKE	12	WHITE CHOCOLATE CREME BRÛLÉE	12	APPLE CRISP COBLER	14
graham cracker crust sea salt caramel whipped cream		fresh berries white chocolate powdered sugar mint		granny smith apple brown sugar streusel caramel vanilla ice cream	
		TRIPLE LAYER CHOCOLATE CAKE	14	PISTACHIO GELATO	9
		milk + dark chocolate ganache powdered sugar sea salt caramel		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.