



START + SHARE

BREAD + BUTTER v	6	BRUSSELS SPROUTS v GF	13
halal 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	whipped potato puree romesco charred scallion chimichurri blistered tomatoes pickled fresnos 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	AHI TUNA BOWL ①	26
seasonal greens strawberries blueberries almonds goat cheese strawberry basil vinaigrette		chili garlic soy-glazed tuna jasmine rice edamame gochujang cucumbers shaved red cabbage + radish avocado orange-yuzu leche de tigre sesame	
CLASSIC CAESAR	14	SHRIMP POWER BOWL GF	24
romaine shaved egg aged parmesan sourdough croutons lemon zest creamy caesar		mediterranean marinated shrimp cilantro lime brown rice avocado roasted squash charred broccolini lime	
MACRO GRAIN BOWL GF	22	SALMON NIÇOISE SALAD GF	28
grilled chicken brown rice + quinoa shaved kale shaved carrot dried cranberries avocado chickpeas sunflower seeds charred lemon vinaigrette		hydro greens herbed potatoes green bean capers house olives egg dijon vinaigrette	
ROASTED BEET SALAD GF v	18	SOUTHWEST GRAIN BOWL GF v	18
roasted red & golden beets arugula supreme oranges shaved watermelon radish candied walnuts goat cheese honey balsamic vinaigrette		quinoa + rice grilled corn bell peppers nopales onion cotija avocado mousse cilantro	

MAINS

HONEY GLAZED ROAST CHICKEN	28
half roast chicken honey-soy glaze whipped potato purée sautéed spinach tri-color carrots edible flowers	
BLACKENED SHRIMP + GRITS	25
creamy grits tomato beer reduction green onion garlic pickled fresno	
PAN SEARED SNAPPER GF	45
red snapper white bean + chorizo sautéed spinach radicchio lemon butter sauce microgreens	
PAN-SEARED ATLANTIC SALMON	32
cauliflower purée roasted fingerling potatoes charred broccolini pomegranate-thyme gastrique microgreens salad	
HARISSA LAMB CHOPS GF	49
lamb loin chops smoky eggplant purée roasted asparagus fennel + parsley ribbons mint + herb salsa verde	
PRIME HANGER STEAK GF ①	40
crispy potatoes charred leek chimichurri	
DRY AGED RIBEYE GF	50
30 - day dry aged 10oz whipped potato purée charred asparagus 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

WILD MUSHROOM CARBONARA GF RISOTTO sautéed wild mushrooms arborio pancetta aged-pecorino egg yolk truffle oil crispy sage	23	SQUID INK SHRIMP SCAMPI squid ink pasta seared shrimp white wine beurre blanc confit cherry tomatoes calabrian chili grana padano citrus herbs	26
PESTO PRIMAVERA v pesto mafaldine summer squash asparagus sun dried tomatoes aged pecorino	22	SHORT RIB PAPPARDELLE braised-short rib confit tomato crispy sage grana padano	29

SANDWICHES

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

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

BRUNCH

saturday + sunday until 4pm

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

SIDES

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

DESSERTS

now offering espresso, cappuccino, latte, macchiato

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

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.