



151 KITCHEN | BAR

START + SHARE

SEASONAL TOAST	16	GIARDINIERA v	14
prosciutto goat cheese berry compote arugala sourdough aged balsamic drizzle radish roasted pistachio		housemade giardiniera brunusto cheese grilled rosemary focaccia	
BRUSSELS SPROUTS v GF	12	PORK BELLY BAO BUNS	16
honey roasted aioli lemon zest aged parmesan herbs		(3) radish kimchi maple bourbon glaze spicy cashews scallions sesame seeds	
GREEN GODDESS HUMMUS v	14	PRAWN SKILLET	24
roasted sesame seeds olive oil mint garden vegetables warm pita		roasted tomato sauce feta confit shallots ouzo aleppo pepper scallions grilled focaccia	
RICOTTA + HONEY v	12	CRAB CAKES	24
local honeycomb whipped ricotta lemon berry compote micro sage grilled focaccia		warm water crab remoulade arugula preserved + charred lemon pickled fresnos	
CHARCUTERIE + CHEESE	24	GRILLED OCTOPUS GF	26
chef's selection of 3 meats & cheeses seasonal accompaniments		whipped potato puree confit tomatoes charred scallion chimichurri pickled fresnos romesco(nuts) micro-greens	

GREENS + GRAINS + BOWLS

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

FARMHOUSE SALAD GF	16	SPRING BOWL	22
seasonal greens orange supremes seasonal berries goat cheese roasted almonds strawberry + rhubarb vinaigrette		grilled chicken baby kale red quinoa roasted acorn squash sugar snap peas goat cheese pistachios radish dried cranberries green goddess dressing	
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	
ROASTED BEET SALAD GF V	18	CHICKEN GRAIN BOWL GF	20
seasonal greens roasted beets shaved radish 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	
STEAK SALAD GF	32	SOUTHWEST GRAIN BOWL GF V	18
8 oz prime hanger steak seasonal greens corn heirloom tomatoes grilled red onion gorgonzola champagne vinaigrette		quinoa + rice grilled corn bell peppers nopales onion cotija avocado mousse cilantro	
CLASSIC CAESAR	14		
romaine egg shaved parmesan rosemary focaccia croutons lemon zest creamy caesar			

MAINS

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

PEA RISOTTO <small>GF V</small>	24	GARDEN GNOCCHI <small>V</small>	24
arborrio green peas snap peas shaved aparagus veggie broth citrus white wine aged parm fresh chives		roasted red pepper sauce green zucchini yellow patty pan squash grana padana citrus hazelnuts fresh herbs	
SHORT RIB PAPPARDELLE	28	SPICY PASTA	26
braised short rib confit tomato crispy sage pecorino		sun dried tomato creme nduja harissa mascarpone lemon rigatoni aged parmesan	
LOBSTER PASTA	36		
Maine lobster creamy garlic sauce tarragon parsley chives lemon			

SANDWICHES

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

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

BRUNCH

saturday + sunday until 4pm

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

SIDES

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

DESSERTS

WHITE CHOCOLATE CREME BRULEE <small>GF</small>	14	BROWN BUTTER S'MORES COOKIE SKILLET	14
white chocolate fresh berries powdered sugar mint		graham cracker crumble marshmallow vanilla ice cream caramel chocolate fudge *baked to order please allow 15 minutes	
STRAWBERRY RHUBARB COBBLER	14	TRIPLE LAYER CHOCOLATE CAKE	14
granola streusel vanilla ice cream whipped cream salted caramel drizzle		milk + dark chocolate ganache powdered sugar sea salt caramel	
BUTTER PECAN CHEESECAKE	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.