



151 KITCHEN | BAR

START + SHARE

SEASONAL TOAST v	16	GIARDINIERA v	14
winter spice poached apples goat cheese fig jam arugula sourdough aged balsamic honey drizzle pickled shallots candied walnuts		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	
ROASTED BUTTERNUT SQUASH HUMMUS v	14	PRAWN SKILLET	24
roasted pumpkin seeds spiced herbs harvest 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 v	16	WINTER BOWL gf	22
seasonal greens orange supremes cinnamon poached apples goat cheese toasted pecans apple cider vinaigrette		grilled chicken baby kale red quinoa apple roasted squash dried cranberries goat 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	
ROASTED BEET SALAD v gf	18	CHICKEN GRAIN BOWL gf	20
seasonal greens roasted beets shaved apple 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 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 mushroom + leek 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 cipolini onions red wine demi glaze leek + pickle fresno	
GRILLED RIBEYE	49
dry aged whipped potato puree charred broccolini citrus onion jus	
<small>*limited quantity available</small>	

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

WILD MUSHROOM RISOTTO v gf arborrio wild mushrooms white wine safron citrus aged parmesan fresh herbs	24	ROASTED SQUASH GNOCCHI housemade sausage squash fennel brown butter crispy sage pecorino	24
SHORT RIB PAPPARDELLE braised short rib confit tomato crispy sage pecorino	28	SPICY PASTA sun dried tomato creme nduja harissa mascarpone lemon rigatoni aged parmesan	26
LOBSTER PASTA Maine lobster creamy garlic sauce tarragon parsley chives lemon	36		

SANDWICHES

all sandwiches come with fries add: bacon +3 egg +2 avocado +3			
151 BURGER smashed patties bacon jam aged cheddar 151 tangy sauce house pickles lettuce red onion brioche bun	18	SOUTHERN STYLE CRISPY CHICKEN house fermented hot sauce pickles shaved slaw brioche bun	18
SPICY BLACK BEAN BURGER v black bean + quinoa grilled onion bib lettuce heirloom tomato lemon aioli avocado sesame bun	16	CAJUN CHICKEN SANDWICH blackened chicken fire roasted chipotle aioli pepper jack arugula pickled shallot avocado sourdough	18

BRUNCH

saturday + sunday until 4pm			
BANANA BREAD v cinnamon-maple butter	10	STEAK + EGG + POTATOES gf 8 oz prime hanger steak scrambled eggs crispy potatoes	32
FARMER'S BREAKFAST 2 eggs bacon sourdough toast house jam choice of crispy potatoes or fruit	16	BREAKFAST BURRITO scrambled eggs chorizo nopales onions bell peppers cotija crispy potatoes	18
CHEESE OMELETTE gf v choice of: cheddar goat cheese bleu cheese choice of: crispy potatoes or fruit	16	PORK BELLY HASH crispy potatoes caramelized red onion + red pepper add egg +2	18
VEGGIE OMELETTE gf v asparagus spinach choice of: crispy potatoes or fruit	16	CHORIZO EGGS BENEDICT spanish chorizo avocado cotija cheese spicy hollandaise choice of crispy potatoes or fruit	18
FRIED CHICKEN + WAFFLES belgian waffles chili-infused maple syrup pickled onion	18	CRISPY CHICKEN EGGS BENEDICT smoked gouda sautéed spinach english muffin fresno hollandaise choice of crispy potatoes or fruit	18
CHILAQUILES v tortilla chips scrambled eggs salsa verde cotija add chorizo +6 chicken +6 shrimp +8	16	LOBSTER EGGS BENEDICT Maine lobster arugula english muffin fresno hollandaise chives choice of crispy potatoes or fruit	28

SIDES

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

DESSERTS

WHITE CHOCOLATE CREME BRULEE gf 14 white chocolate fresh berries powdered sugar mint	BROWN BUTTER S'MORES COOKIE SKILLET 14 graham cracker crumble marshmallow vanilla ice cream caramel chocolate fudge *baked to order please allow 15 minutes
MAPLE APPLE COBBLER 14 cinnamon granola streusel vanilla ice cream whipped cream salted carmel drizzle	TRIPLE LAYER CHOCOLATE CAKE 14 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.