



START + SHARE

RICOTTA + HONEY v	15	AHI TUNA TOSTADAS	24
local honeycomb whipped ricotta lemon berry compote microgreens grilled focaccia		ahi tuna wonton cucumbers avocados chili garlic soy sauce fresno aioli cilantro pickled radish micro salad sesame seeds	
BRUSSELS SPROUTS v gf	13	GRILLED OCTOPUS gf	26
honey roasted aioli lemon zest aged parmesan herbs		whipped potato puree romesco charred scallion chimichurri blistered tomatoes pickled fresnos microgreens	
FIG & BRIE TOAST v	15	SHORT RIB ARANCINI	17
sourdough fig jam baked brie poached pears candied walnuts thyme-infused honey balsamic glaze crispy sage		braised-short rib arborio risotto napolitana sauce aged-parm house-made giardiniera microgreens	
CRISPY CHICKEN BAO BUNS	17	CHARCUTERIE + CHEESE	22
gochujang glaze pickled red onion + marinated cucumber slaw fresh cilantro toasted sesame seeds sun-dried chili aioli		prosciutto bresaola soppressata manchego cave aged gouda danish blue seasonal accompaniments	

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 shaved apple goat cheese pickled shallots pomegranate seeds candied pecans pomegranate molasses 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 charred lemon vinaigrette	
ROASTED BEET SALAD gf v	18	WINTER BOWL gf	22
roasted red & golden beets arugula supreme oranges shaved watermelon radish candied walnuts goat cheese honey balsamic vinaigrette		grilled chicken baby kale & shaved brussels sprouts roasted squash goat cheese pickled onions quinoa dried cranberries toasted hazelnuts cider vinaigrette	
SALMON NIÇOISE SALAD gf v	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

ROSEMARY AIRLINE CHICKEN	29
butternut squash purée yellow cauliflower & wild mushrooms braised-purple cabbage velouté de marsala	
BLACKENED SHRIMP + GRITS	25
creamy grits tomato beer reduction green onion garlic pickled fresno	
PAN-SEARED MEDITERRANEAN SEA BASS	42
herb-infused pearl pasta golden curry charred asparagus confit tomato pomegranate pearls + micro herb salad	
PAN-SEARED ATLANTIC SALMON	32
cauliflower purée roasted fingerling potatoes charred broccolini pomegranate-thyme gastrique microgreens salad	
SLOW-BRAISED PORK SHANK	39
creamy polenta roasted brussels + tri-color carrots port + fig demi crushed pistachios	
DRY AGED RIBEYE gf	50
30 day dry aged 10oz whipped potato purée charred asparagus herb bleu cheese compound butter add shrimp +8	
PRIME HANGER STEAK gf	40
crispy potatoes charred leek chimichurri	

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.
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

WILD MUSHROOM CARBONARA RISOTTO <small>GF</small>	23	ROASTED SQUASH ORECCHIETTE	26
sautéed wild mushrooms arborio pancetta aged-pecorino egg yolk truffle oil crispy sage		roasted squash house-made sausage kale charred leeks brown butter crema aged-pecorino toasted pepitas	
RIGATONI SHRIMP PASTA	23	SHORT RIB PAPPARDELLE	29
smoked spanish chorizo shallots garlic tomato crema aged-parm fresh herbs		braised-short rib confit tomato crispy sage grana padano	

SANDWICHES

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

KOBE BURGER	22	SOUTHERN STYLE CRISPY CHICKEN	18
½ lb A5 wagyu patty gruyere bib lettuce heirloom tomato house pickles crispy onions potato bun 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	

BRUNCH

saturday + sunday until 4pm

BANANA BREAD <small>V</small>	10	CRISPY CHICKEN EGGS BENEDICT	18
cinnamon-maple butter		smoked gouda sautéed spinach english muffin fresno hollandaise choice of crispy potatoes or fruit	
BREAKFAST BOWL <small>GF V</small>	16	FRIED CHICKEN + WAFFLES	18
sunny side up eggs sweet potatoes quinoa sautéed spinach bell peppers black beans homemade salsa verde chives cilantro		gochujang glaze belgian waffles cinnamon-maple butter chili-infused maple syrup sesame seeds chives	
CHILAQUILES VERDES	16	STEAK + EGG + POTATOES <small>GF</small>	27
Tortilla chips eggs salsa verde pico de gallo queso fresco avocado cilantro lime crema add: chicken +6 shrimp +8 steak +18		6 oz prime hanger steak scrambled eggs crispy potatoes	
FARMER'S BREAKFAST	16	GARDEN OMELETTE <small>GF V</small>	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 <small>GF</small>	14	BLTE	17
scrambled eggs bacon avocado queso fresco pico de gallo homemade salsa roja		fried eggs tomato bacon lettuce smoked gouda garlic aioli brioche 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	GRILLED BROCCOLINI <small>V</small>	8
caramelized onions crostinis whole milk mozzarella		house-made herbs		miso glaze sliced almonds aged parmesan lemon zest	
BREAD + BUTTER <small>V</small>	8	TRUFFLE FRIES <small>V GF</small>	10	HONEY ROASTED <small>V GF D</small> CARROTS	9
toasted sourdough tomato butter olive oil sea salt		parmesan herbs rosemary aioli		harissa hot honey herbs	

DESSERTS

now offering espresso, cappuccino, latte, macchiato

BROWN BUTTER COOKIE	14	TRIPLE LAYER	14	RASPBERRY SORBET <small>GF DF</small>	9
SKILLET		CHOCOLATE CAKE		raspberry compote mint	
brown butter cookie chocolate chips vanilla ice cream caramel chocolate drizzle		milk + dark chocolate ganache powdered sugar sea salt caramel			
*baked to order please allow 15 minutes					
WHITE CHOCOLATE <small>GF</small>	12	ESPRESSO GELATO	9	PISTACHIO GELATO	9
CREME BRÛLÉE		whipped cream fresh ground espresso orange zest		roasted pistachios caramel sea salt	
fresh berries white chocolate powdered sugar mint					
BUTTER PECAN				BUTTER PECAN	14
CHEESECAKE				graham cracker crust sea salt caramel whipped cream	

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.