



One Fifty One

KITCHEN | BAR

DINNER

START + SHARE

Olives ^{GF V}

marinated olives, caperberries, herbes de provence, served warm 8

Pulled Pork Sliders

trio, house-made coleslaw 14

Baked Brie

mission figs, walnuts, jalapeño honey, sage oil, candied orange, served with toasted sourdough bread 13

Meatballs

marinara sauce, shaved parmesan, fried basil, served with toasted baguette 14

Baked Goat Cheese

fresh goat cheese, marinara, basil, roasted garlic, served with toasted baguette 11

Giardiniera

housemade + fried brun-uusto cheese, served with focaccia bread 10

Mussels

white wine, garlic, aioli, fines herbs, served with focaccia bread 12

Charcuterie + Cheese Board

Chef's selection 22

Crab Cakes

lump crab, pickled fresnos avocado mouse, chipotle aioli, baby kale + carrots salad with vinaigrette 16

Brussel Sprouts ^{GF}

roasted brussel sprouts, bacon, roasted shallots, white wine + djon jus 9

Mushroom & Scallion Pancake

roasted wild mushrooms + scallions, served with asian dipping sauce 12

SOUP + SALAD

Chef's Daily Soup

Ask Server for details 5 | 8

Mixed Greens

seasonal greens, tomatoes, carrots, croutons, housemade ranch dressing 5 / 9
– add grilled chicken +6, shrimp +8, salmon +12, steak +14

Classic Caesar

romaine, shaved parmesan cheese, housemade caesar dressing, croutons 7 / 11
– add grilled chicken +6, shrimp +8, salmon +12, steak +14

Baby Kale + Chicken Bowl ^{GF}

baby kale, spinach, cranberries, chicken, egg, toasted almonds, quinoa, carrots + lemon vinaigrette 15

Beet Salad ^{GF}

roasted beets, mixed greens, goat cheese, candied walnuts, radish, housemade lemon vinaigrette 11
– add grilled chicken +6, shrimp +8, salmon +12, steak +14

Salmon Nicoise ^{GF}

grilled salmon, potatoes, green beans, diced egg, kalamata olives, capers, housemade dijon vinaigrette 15

Farmhouse Cobb ^{GF}

grilled chicken, ham, bacon, tomato, carrot, chopped egg, bleu cheese, housemade ranch dressing 16

Black + Bleu Steak Salad ^{GF}

grilled 8oz hanger steak, mixed greens, tomatoes, red onion, bleu cheese crumbles, housemade balsamic vinaigrette 20

PASTA

Crabby Mac + Cheese

crab, ditalini pasta, aged cheddar, muenster cheese, herbed bread crumbs 22

Butternut Squash Risotto ^{GF}

roasted butternut squash, hen of the woods mushrooms, grated marcona almonds + parmesan cheese, yuzu drizzle, fried kale chip 18

Beef Stroganoff

braised beef, potatoes, carrots, wild mushrooms, egg noodles, Worcestershire, sour cream 24

Short Rib Canneloni

braised short rib, roasted hen of woods mushrooms, parmesan cheese, carrot, pickled pearl onion, beef jus 22

Shrimp Alfredo

sautéed shrimp, fettuccine, white wine parmesan cream sauce, smoked shellfish butter, garlic chips, lemon 19



DINNER ENTRÉES

Scallops

Hudson Canyon scallops, fried polenta, brussel sprouts, garlic lemon cream, blood orange + pomegranate drizzle 24

Shrimp + Grits

blackened shrimp, beer, garlic, shallot, tomato, fresnos, EVOO 18

Salmon ^{GF}

pan seared salmon, apricot marmalade glaze, quinoa + black rice pilaf, grilled asparagus 22

Chicken ^{GF}

grilled chicken breast, southern style grits, EVOO, oregano, sautéed garlic + shallot spinach, lemon zest 19

Pork Chop ^{GF}

grilled bone-in 12 oz Berkshire pork chop, butternut squash purée, grilled broccoli, apple chutney, cranberry 24

Hanger Steak ^{GF}

grilled 8 oz hanger steak + thyme butter, crispy fingerling potatoes, bearnaise sauce, onion, chimichurri sauce 26

Lamb Shank ^{GF}

roasted shank, mashed potatoes, roasted carrots, hen of the woods mushrooms, cipollini onions, herbs, lamb jus 32

SANDWICHES

served with fries, soup or house salad | caesar +2, crabby mac +8, cheesy mac +5, brussels sprouts +4

151 Cheeseburger

cheddar mornay cheese sauce, bacon jam, aioli, housemade pickles, brioche bun 15
– add bacon +3 fried egg +2

Crispy Chicken

southern style fried chicken breast, housemade hot sauce + coleslaw, brioche bun 15

Grilled Chicken Club

bacon, tomato, bibb lettuce, red onion, garlic aioli, pickle side, brioche bun 14

Shrimp Roll

spicy shrimp, remoulade sauce, tomato, romaine, housemade coleslaw, brioche bun 16

Lentil + Quinoa Burger

bibb lettuce, tomato, red onion, aioli, housemade pickles, brioche 14
– add fried egg +2, avocado +2

SIDES

Dinner Salad

mixed greens 5 | caesar 7

Asparagus ^{GF V}

grilled 6

Brussel Sprouts ^{GF}

roasted, bacon, shallots, white wine + djon jus 6

Kennebec Fries ^{GF V}

fried, herb tossed 5

Housemade Grits ^{GF}

southern style 6

Crabby Mac + Cheese

crab, cheddar, muenster, herb bread crumbs 11

Mac + Cheese

aged cheddar, muenster, herbed bread crumbs 7

151 Root Mash ^{GF}

potato, celery root, parsnip, heirloom carrot, butter 7

Crispy Potatoes ^{GF}

fried potatoes, aioli 6

Mashed Potatoes ^{GF}

heavy cream, butter 6

DESSERTS

Chocolate Cake

milk chocolate ganache, vanilla ice cream, caramel 10

Baked Cookie Skillet

warm chocolate chip cookie, vanilla ice cream 10

151 Cocktail + Scoop of Vanilla Ice Cream

brown butter-infused bourbon, vanilla demerara, black walnut bitters topped with vanilla ice cream 14

Apple Cobbler

honeycrisp apple, cinnamon sugar crumble, vanilla ice cream 9

151 Sundae

pound cake bites, vanilla bean ice cream, smoked salted caramel, blueberry glaze 10

Lemon Sorbet ^{GF}

lemon + mint leaf 6

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.*

Chef De Cuisine: Matt Meyerkord | Sous Chef: Zachary Molokie | 331.979.7198 | 151elmhurst.com