



One Fifty One

KITCHEN | BAR

DINNER

START + SHARE

Olives ^{GF V}

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

Pulled Pork Sliders

trio, brioche bun, slaw, pickle 14

Baked Brie

mission figs, candied walnuts, jalapeño honey, herb oil, candied orange peel, served with toasted sourdough 13

Meatballs

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

Baked Goat Cheese

goat cheese, marinara, basil, roasted garlic, toasted baguette 11

Giardiniera

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

Mussels

white wine, garlic, fresh herbs, served with aioli focaccia 12

Charcuterie + Cheese Board

Chef's selection 22

Crab Cakes

warm water crab, pickled fresnos avocado mouse, chipotle aioli, baby kale + carrot salad with vinaigrette 16

Brussel Sprouts ^{GF}

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

Mushroom & Scallion

Pancake

wild mushrooms + scallions, served with sesame dipping sauce 12

SOUP + SALAD

Chef's Daily Soup

seasonal soup of the day 5 | 8

Mixed Greens

seasonal greens, tomatoes, carrots, croutons, housemade ranch dressing 9
– add *grilled chicken* +6, *shrimp* +8, *salmon* +10, *steak* +10

Classic Caesar

romaine, shaved parmesan cheese, caesar dressing, croutons 11
– add *grilled chicken* +6, *shrimp* +8, *salmon* +10, *steak* +10

Baby Kale + Chicken Bowl ^{GF}

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

Beet Salad ^{GF}

roasted beets, seasonal greens, goat cheese, candied walnuts, watermelon radish, lemon vinaigrette 11
– add *grilled chicken* +6, *shrimp* +8, *salmon* +10, *steak* +10

Salmon Nicoise ^{GF}

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

Farmhouse Cobb ^{GF}

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

Black + Bleu Steak Salad ^{GF}

grilled 8oz hanger steak, seasonal greens, tomatoes, red onion, bleu cheese, balsamic vinaigrette 20

PASTA

Crabby Mac + Cheese

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

Butternut Squash Risotto ^{GF}

roasted butternut squash, wild mushrooms, grated marcona almonds + parmesan cheese, yuzu drizzle, fried kale chip 18

Beef Stroganoff

braised beef, potatoes, carrots, wild mushrooms, egg noodles, Worcestershire, creme fraise 24

Short Rib Canneloni

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

Shrimp Alfredo

sautéed, fettuccine, white wine parmesan cream sauce, 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 18

Salmon ^{GF}

seared, orange marmalade, quinoa + black rice pilaf, grilled asparagus 22

Chicken ^{GF}

seared airline breast, southern style grits, oregano, sautéed garlic + shallot spinach, lemon zest 19

Pork Chop ^{GF}

seared bone-in 10 oz Berkshire pork chop, butternut squash purée, grilled broccoli, apple chutney 24

Hanger Steak ^{GF}

grilled 8 oz hanger steak, crispy fingerling potatoes, bearnaise, chives, chimichurri sauce 26

Lamb Shank ^{GF}

braised, mashed potatoes, roasted carrots, wild mushrooms, chives, 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 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, housemade pickle, brioche bun 14

Shrimp Roll

grilled + spiced, remoulade, tomato, bib lettuce, slaw, new england roll 16

Lentil + Quinoa Burger

bibb lettuce, tomato, red onion, aioli, housemade pickles, brioche bun 14

– add fried egg +2, avocado +2

SIDES

Dinner Salad

mixed greens 5 | caesar 7

Asparagus ^{GF V}

parmesan + herbs 6

Brussel Sprouts ^{GF}

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

Kennebec Fries ^{GF V}

fried, herb tossed 5

Housemade Grits ^{GF}

southern style 6

Crabby Mac + Cheese

warm water crab, aged cheddar, muenster, herb bread crumbs 11

Mac + Cheese

aged cheddar, muenster, herbed bread crumbs 7

151 Root Mash ^{GF}

potato, celery root, parsnip, carrot 7

Crispy Potatoes ^{GF}

aioli + herbs 6

Mashed Potatoes ^{GF}

southern style 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, salted caramel, blueberry glaze 10

Lemon Sorbet ^{GF}

citrus zest 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