



One Fifty One

KITCHEN | BAR

DINNER

START + SHARE

Olives GF V

warmed house marinated olives, caperberries, herbes de provence 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

Charcuterie + Cheese Board

Chef's selection 22

Crispy Pork Belly

sweet pea risotto, chili maple bourbon glaze, chives + maitake mushrooms 14

Giardiniera

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

Salmon Poké

black sushi rice, shaved cucumber, diced pineapple, soy ginger sesame oil, sesame seeds 15

Crab Cakes

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

Mushroom + Scallion Pancake

wild mushrooms + scallions crepe served with soy sesame dipping sauce 12

Tomahawk + Frites GF

(3) 2.5 oz bone-in filet medallions over parmesan truffle Kennebec fries 18

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 + Quinoa, Chicken Bowl GF

baby 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

Scallops GF

roasted sweet corn risotto w/crispy Spanish chorizo, sun-dried tomatoes, pickled pearl onions, chive oil 28

Spring Peas + Pancetta Fettuccine

Parmesan cream sauce, lemon, pine nuts, parmesan 18

Braised Chicken + Fava Pasta

summer squash, fava pesto, parmesan fondata, parsley 22

Roasted Red Pepper Primavera

roasted red pepper cream, squash, onion, mushroom + campanelle pasta 16



DINNER ENTRÉES

Shrimp + Grits

blackened shrimp, beer, garlic, shallot, tomato, pickled fresno peppers 18

Salmon ^{GF}

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

Cornish Hen ^{GF}

herb-butter rub, oven roasted, fig compote, summer vegetables, red potato salad 19

Pork Chop ^{GF}

grilled, cherry coffee crust, maque choux corn + polenta cake 24

Hanger Steak ^{GF}

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

Trio Filet Medallions

mushroom truffle crust, mash potatoes, broccolini 34

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, pickles, housemade hot sauce + coleslaw, brioche bun 15

Grilled Chicken Club

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

Crab Cake Sandwich

warm water crab, chipotle aioli, baby kale, pickled red onion + fresno peppers, baguette 18

Falafel Burger

bibb lettuce, tomato, roasted pepper, cucumber, lemon tahini, brioche bun 14

– add fried egg +2, avocado +2

SIDES

Dinner Salad

mixed greens 5 | caesar 7

Broccolini

lemon zest 6

Kennebec Fries ^{GF V}

fried, herb tossed 5

Housemade Grits ^{GF}

southern style 6

Mashed Potatoes ^{GF}

cream, butter 6

Crabby Mac + Cheese

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

Mac + Cheese

aged cheddar, muenster, herbed bread crumbs 7

Red Potato Salad ^{GF}

aioli, herbs, dijon, eggs, pickles + celery 7

Crispy Potatoes ^{GF}

aioli + herbs 6

DESSERTS

Chocolate Cake

dark 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

Farmhouse Pound Cake

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

Crème Brûlée ^{GF}

topped with seasonal fruit 6

Strawberry-Rhubarb Cobbler

white wine, sugar 9

**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