



START + SHARE

CHARCUTERIE + CHEESE	24	MUSHROOM + SHALLOT ARANCINI v	16
prosciutto bresoala sopresatta machengo cave aged gouda danish blue seasonal accompaniments		arborio rice napoletana sauce aged parmesan micro herbs	
FIG + GOAT CHEESE TOAST v	16	AHI TUNA TOSTADAS	23
fig jam goat cheese poached pear pickled red onion arugula aged balsamic candied walnuts		ahi tuna wonton cucumbers avocados chili garlic soy sauce fresno aioli cilantro pickled radish micro salad sesame seeds	
RICOTTA + HONEY v	14	CRAB CAKES	25
local honeycomb whipped ricotta lemon berry compote microgreens grilled foccacia		warm water crab remoulade arugula charred lemon pickled fresnos	
ROASTED CARROT TAHINI DIP v	14	GRILLED OCTOPUS GF	26
chickpeas roasted carrots cumin ginger tahini pomegranate seeds roasted pepitas feta cheese warm pita		whipped potato puree romesco charred scallion chimichurri blistered tomatoes pickled fresnos microgreens	
BRUSSELS SPROUTS v GF	14	PORK BELLY	16
honey roasted aioli lemon zest aged parmesan herbs		maple bourbon glaze sweet potato puree wild mushrooms pickled fresnos spicy cashews microgreens	

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 poached pears dried cranberries goat cheese shaved red onion toasted pecans pomegranate 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 pistachio pesto charred lemon vinaigrette	
ROASTED BEET SALAD GF V	18	WINTER BOWL GF	22
seasonal greens roasted beets shaved radish orange supremes candied walnuts red onion goat cheese honey balsamic vinaigrette		chicken baby kale red quinoa apples squash dried cranberries feta 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	
PRIME HANGER SALAD GF	32		
seasonal greens corn heirloom tomatoes roasted bell pepper grilled red onion gorgonzola cheese avocado green goddess			

MAINS

SAGE ROASTED CHICKEN	28
sage creamy polenta sautéed swiss chard & wild mushrooms winter jus microgreens	
BONE-IN PORK CHOP GF	31
sweet potato puree garlic confit roasted brussels sprouts & pearl onions apple rosemary balsamic reduction	
BLACKENED SHRIMP + GRITS	24
creamy grits tomato beer reduction green onion garlic pickled fresno	
MISO-GLAZED SALMON	32
miso glaze carrot and ginger puree herb-infused couscous sautéed asparagus sesame seeds & radish	
SEA BASS + SAFFRON	36
yellow curry saffron coconut rice roasted cauliflower pomegranate arils & parsley	
PRIME HANGER STEAK GF	38
grilled crispy potatoes charred leek chimichurri	
GRILLED RIBEYE	46
dry aged whipped potato puree charred broccolini citrus onion jus	

*limited quantity available

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 are implementing a small 3% market sustainability fee to help offset rising food and beverage costs.

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

SEASONAL RISOTTO GF V arborio rice butternut squash puree roasted squash wild mushrooms citrus aged parmesan roasted pistachios crispy sage	21	CALABRIAN ORECCHIETTE ground fennel sausage spinach wild mushrooms calabrian cream sauce grana padano herbed-garlic breadcrumbs	22
RIGATONI SHRIMP PASTA smoked spanish chorizo shallots garlic tomato crema aged pecorino fresh herbs	23	SHORT RIB PAPPARDELLE braised short rib confit tomato crispy sage pecorino	28

SANDWICHES

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

KOBE BURGER ½ lb A5 wagyu beef house pickles bib lettuce red onions smoked cheddar gochujang aioli	21	SOUTHERN STYLE CRISPY CHICKEN house fermented hot sauce pickles shaved slaw brioche bun	18
151 BURGER smashed patties bacon jam aged cheddar 151 tangy sauce house pickles lettuce red onion brioche bun	19	CAJUN CHICKEN SANDWICH blackened chicken arugula provolone heirloom tomato avocado chipotle aioli ciabatta	18
SPICY BLACK BEAN BURGER V black bean + quinoa grilled onion bib lettuce heirloom tomato lemon aioli avocado sesame bun	16		

BRUNCH

saturday + sunday until 4pm

BANANA BREAD V cinnamon-maple butter	10	PORTABELLA BENEDICT V GF marinated portabella spinach heirloom tomato poached eggs hollandaise paprika chives choice of crispy potatoes or fruit	16
BLUEBERRY CORNBREAD V whipped lemon cream cheese lemon zest	10	CRISPY CHICKEN EGGS BENEDICT smoked gouda sautéed spinach english muffin fresno hollandaise choice of crispy potatoes or fruit	18
BRIE FRENCH TOAST brioche maple syrup berry compote berries candied pecans powdered sugar bacon	17	FRIED CHICKEN + WAFFLES belgian waffles chili-infused maple syrup pickled onion	18
BREAKFAST BOWL GF V sunny side up eggs sweet potatoes quinoa sautéed spinach bell peppers black beans homemade salsa verde chives cilantro	16	PORK BELLY HASH crispy potatoes caramelized red onion + red pepper add egg +2	17
CHILAQUILES VERDES Tortilla chips eggs salsa verde pico de gallo queso fresco avocado cilantro lime crema add: chorizo +6 chicken +6 shrimp +8 steak +18	16	STEAK + EGG + POTATOES GF 6 oz prime hanger steak scrambled eggs crispy potatoes	27
FARMER'S BREAKFAST 2 eggs bacon sourdough toast house jam choice of crispy potatoes or fruit	16	GARDEN OMELETTE GF V spinach asparagus mushrooms tomatoes choice of: crispy potatoes or fruit	15
SUNRISE FARM TACOS GF scrambled eggs bacon avocado queso fresco pico de gallo homemade salsa roja	14	SUIZO OMELETTE GF chihuahua cheese chorizo tomato onion salsa verde choice of: crispy potatoes or fruit	16
BLTE fried eggs tomato bacon lettuce smoked gouda garlic aioli	17		

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	GRILLED BROCCOLINI V 8 miso glaze sliced almonds aged parmesan lemon zest
BREAD + BUTTER V 8 roasted sourdough tomato butter olive oil sea salt	TRUFFLE FRIES V GF 10 parmesan herbs rosemary aioli	HONEY ROASTED V GF Df 9 CARROTS harissa hot honey herbs

DESSERTS

now offering espresso, cappuccino, latte, macchiato

BROWN BUTTER COOKIE SKILLET 14 brown butter cookie chocolate chips vanilla ice cream caramel chocolate drizzle *baked to order please allow 15 minutes	CHOCOLATE GELATO 9 chocolate chips whipped cream	RASPBERRY SORBET Df 9 raspberry compote mint
BUTTER PECAN CHEESECAKE 12 graham cracker crust sea salt caramel whipped cream	WHITE CHOCOLATE CREME BRÛLÉE GF 12 fresh berries white chocolate powdered sugar mint	APPLE CRISP COBBLER 14 granny smith apple brown sugar streusel caramel vanilla ice cream
	TRIPLE LAYER CHOCOLATE CAKE 14 milk + dark chocolate ganache powdered sugar sea salt caramel	PISTACHIO GELATO 9 roasted pistachios caramel sea salt

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.