



STARTERS

APPLE FRITTERS

Tossed in Cinnamon Sugar, Housemade Apple Sauce, Royal Icing & Crunchy Granola 4.50

PIGS IN A BLANKET

Nueske's Cheddar Bacon Bratwurst & Housemade Pastry Dough w/ Honey Mustard Sauce & Arugula 6.50

BUTTERNUT SQUASH PIEROGIES

Pecorino Cheese, Sage, Shallots, Brown Butter, Sherry Vinegar & Wilted Spinach 8.95

LOADED HOUSEMADE TATER TOTS

Pork Croutons, Cheddar Cheese, Green Onions & Sriracha Cream 7.95

HOUSEMADE SOFT PRETZELS

Topped w/ Sea Salt, Caraway & served w/ Beer Cheese Spread 6.75

SMOKED & GRILLED CHICKEN WINGS

Honey Adobo Sauce, served w/ Celery & Creamy Blue Cheese Dressing 9.95

SOUPS & SALADS

ALE & CHEDDAR SOUP

Topped w/ Sourdough Crostini & Pork Croutons 6.25

BUTTERNUT SQUASH SOUP

Topped w/ Spicy Pumpkin Seeds & Crème Fraîche 6.00

101 WEDGE SALAD

Romaine Wedge, Nueske's Bacon & Oven-Roasted Tomatoes topped w/ Creamy Housemade Blue Cheese Dressing 6.00

ROASTED BEET SALAD

Fall Greens & Chop Mix, Pears, Goat Cheese & Candied Pecans tossed in Sherry Shallot Vinaigrette 6.25

SHRIMP & BACON WRAPPED DATE SALAD

Honey Ancho Glazed Shrimp, Fried Cheese Stuffed & Bacon Wrapped Dates, Romaine, Arugula, Almonds & Red Bell Peppers tossed in Balsamic Vinaigrette 14.50

FALL APPLE CHICKEN SALAD

Grilled & Shaved Chicken Breast, Apple Sauce, Fall Greens & Chop Mix, Dried Cranberries, Bacon, Red Onion, Pecans & Blue Cheese tossed in Bacon Dressing 12.95

••• ADD A PROTEIN TO YOUR SALAD •••

GRILLED CHICKEN 4.95

SEARED SHRIMP 5.95

SEARED SALMON 6.95

BRUNCH

PINEAPPLE UPSIDE DOWN PANCAKE

Roasted Pineapple Cream Sauce, Whipped Cream, Brunch Bacon & Macerated Strawberries 11.25

SOUTHWEST STYLE CORNBREAD & CHORIZO GRAVY

Jalapeño & Cheddar Cornbread, Chorizo, Roasted Corn & Poblano Gravy, Sunny Side Up Eggs, Sliced Fresnos, Black Bean & Corn Relish 10.50

HUEVOS RANCHEROS PIZZA

Spicy Black Bean Purée, Tomatoes, Roasted Corn, Potatoes, Three Cheese Blend, Sunny Side Up Eggs, Sliced Jalapeños, Cilantro & Ranch Drizzle 12.25

CORNED BEEF HASH

Roasted Mushrooms, Potatoes, Red Bell Peppers, Poblano Peppers, Onions, Sautéed Spinach, Poached Eggs, Mustard Hollandaise & Sourdough Bread 12.25

BARBACOA BREAKFAST BURRITO

Scrambled Eggs, Ranchero Sauce, Flour Tortilla, Corn & Black Bean Salsa, Red Onion, Cheddar Cheese, Guacamole, Sour Cream & Roasted Fresno Pepper 13.95

AVOCADO TOAST

Swiss Grilled Cheese topped w/ Heirloom Tomatoes, Avocado, Sunny Side Up Egg, Balsamic Drizzle & Basil 11.95

FRIED CHICKEN & BISCUITS

Crispy Fried Chicken over Housemade Buttermilk Biscuit & Chili Honey Gravy served w/ Fall Brunch Salad 11.95

BRUNCH LIBATIONS

101 SIGNATURE BLOODY MARY 8.50

House Infused Pepper Vodka, Scratch Made Mix, Seasoned Salt Rim & Antipasto Garnish

HEAVY SEAS TROPICANNON 5.00

Citrusy IPA to replace your morning OJ!

STIEGL RADLER 6.00

German Wheat Beer w/ Grapefruit Juice

RHINEGEIST BUBBLES ROSE ALE 6.00

Fruit Ale w/ Peach & Cranberry

HOOF HEARTED COLD BREW 7.00

Roasty, Chocolate-Forward Coffee Profile w/ Notes of Bright Berries

PAMA GINGER FIZZ 8.00

PAMA Pomegranate Liqueur, Gosling's Dark Rum, OYO Stonefruit Vodka, Cranberry Juice & Gosling's Ginger Beer - Served Over Ice

CIDERMOSA 7.00

Wyndridge Crafty Cider & Fresh OJ

MAPLE MARGARITA 8.50

Cuervo Gold, Maple Syrup & Lime Juice Served Up w/ Sugar Rim & Burnt Orange Peel

LUNCH

101 BURGER

Angus Ground Beef, Nueske's Bacon, Cheddar, Horseradish Mayo, Lettuce, Pickles, Tomato & Brioche Bun served w/ Hand-Cut Fries 13.25

BALSAMIC CHICKEN SANDWICH

Tomatoes, Arugula, Caramelized Onions, Swiss Cheese, Roasted Mushroom Mayo & Whole-Grain Ciabatta Bun served w/ Salt & Vinegar Chips 11.50

GRILLED SALMON BURGER

Arugula, Tzatziki Sauce, Cucumber Onion Salad, Tomato & Marbled Rye Bread served w/ Beet Chips 14.95

PORK SCHNITZEL SANDWICH

Breaded & Fried, Grain Mustard Mayo, Arugula, Fried Egg & Brioche Bun served w/ Salt & Vinegar Chips 10.95

FALL GRILLED CHEESE & SOUP

Honey-Fig Jam, Brie & Pears on Sourdough w/ Beet Chips & Butternut Squash Soup topped w/ Spicy Pumpkin Seeds & Crème Fraîche 11.95

101 VEGAN BURGER

Black Bean & Sweet Potato Burger, Jalapeño Tofu Cream, Arugula, Tomato & Whole-Grain Ciabatta Bun served w/ Beet Chips 9.95

GREEN CHILI

Roasted Pork & Tomatillos, Yellow Rice, Queso Fresco, Cilantro & Sour Cream served w/ Corn Tortillas & Charred Lime 12.95

THE CARNIVORE PIZZA

Nueske's Bacon, Pepperoni, Sausage, Prosciutto, San Marzano Tomato Sauce & Mozzarella 12.25

PEI DIAVOLO MUSSELS

1 lb. PEI Mussels in House Marinara & Alfredo, Red Chili Peppers & Green Onions served w/ Hand-Cut Fries & Sourdough Bread 14.50

HOUSEMADE MACARONI & CHEESE

Creamy Six-Cheese House Mornay Sauce, Mini Rigatoni & Toasted Bread Crumbs 10.95

Add Andouille 4.00 | Add Lobster 7.00

- Side Dish Substitution Charges May Apply -

SIDES

FRESH CUT STRAWBERRIES	4.25	BEET CHIPS	3.00
APPLEWOOD SMOKED BACON	4.50	MACARONI & CHEESE	5.25
BREAKFAST POTATOES	3.50	HAND-CUT FRIES	3.50
PARFAIT W/ HOUSE GRANOLA	5.25	SRIRACHA GLAZED SLAB BACON	6.00