



STARTERS

LOADED HOUSEMADE TATER TOTS

Shredded Potatoes, Pork Croutons, Cheddar Cheese, Green Onions & Sriracha Sour 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, Celery & House Blue Cheese Dressing 9.95

BUTTERNUT SQUASH PIEROGIES

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

CRAB STUFFED MUSHROOMS

Cream Cheese, Panko Breadcrumbs, Roasted Artichokes & Roasted Red Pepper Sauce 10.50

REUBEN BALLS

Housemade Corned Beef, Rye Breadcrumbs, Swiss Cheese, Dill Pickles & 1000 Island Dressing 8.95

SANDWICHES

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 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 Bread served w/ Beet Chips & Butternut Squash Soup w/ Spicy Pumpkin Seeds & Crème Fraîche 11.95

101 VEGAN BURGER

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

OPEN-FACED ROAST BEEF SANDWICH

Toasted Challah Bread topped w/ Mashed Potatoes, Roasted Vegetables, House Gravy & Crispy Potatoes 14.50

PIZZAS

THE CARNIVORE

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

SAUSAGE & MUSHROOM

Sliced Sausage, Roasted Garlic Pesto, Mushrooms, Caramelized Onions, Balsamic Drizzle, Swiss, Mozzarella & Provolone 12.00

THE BELGIAN

Shaved Brussels Sprouts, Bacon, Crispy Potatoes, Roasted Garlic, Maple Glaze, Taleggio & Mozzarella Cheeses 12.25

Consuming Raw or Under-Cooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness

ENTREES & COMBOS

GREEN CHILI

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

SOUP & SALAD

Bowl of Any Listed Soup w/ 101 Wedge or Roasted Beet Salad 9.95

SOUP OR SALAD w/ HALF PIZZA

Half Portion of Any Listed Pizza served w/ Bowl of Any Listed Soup or 101 Wedge or Roasted Beet Salad 10.95

PECAN CRUSTED CHICKEN

Topped w/ BBQ Honey Mustard Sauce & Crispy Fried Potatoes served w/ Country Green Beans & Garlic Mashed Potatoes 12.25

FISH & CHIPS

Beer-Battered & Fried Cod served w/ Cucumber Onion Salad, Hand-Cut Fries & Housemade Tartar Sauce 15.95

PEI DIAVOLO MUSSELS

1 lb. PEI Mussels in House Marinara & Alfredo, Red Chili Peppers & Green Onions served w/ Hand-Cut Fries & Sourdough Bread 15.95

HOUSEMADE MACARONI & CHEESE

Six-Cheese Mornay Sauce, Mini Rigatoni & Toasted Bread Crumbs 10.95
Add Andouille 4.00 Add Lobster 7.00

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

ROASTED BEET SALAD

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

101 WEDGE SALAD

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

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| GRILLED CHICKEN 4.95 | SEARED SHRIMP 5.95 | SEARED SALMON 6.95 |
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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

SIDES

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|-----------------------------------|-------------|--------------------------------------|-------------|
| MACARONI & CHEESE | 5.25 | COUNTRY GREEN BEANS | 3.95 |
| HAND-CUT FRIES | 3.50 | ROASTED BRUSSELS SPROUTS | 5.25 |
| MASHED POTATOES | 4.00 | GRILLED ASPARAGUS w/ PECORINO | 4.95 |
| SRIRACHA GLAZED SLAB BACON | 6.00 | BEET CHIPS | 3.00 |



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HOUSEMADE SOFT PRETZELS

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

SMOKED & GRILLED CHICKEN WINGS

Tossed in Honey Adobo Sauce, served w/ Celery Sticks & Housemade Blue Cheese Dressing 9.95

BUTTERNUT SQUASH PIEROGIES

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

CRAB & SHRIMP STUFFED MUSHROOMS

Cream Cheetse, Panko Bread Crumbs, Roasted Artichokes & Roasted Red Pepper Sauce 10.50

REUBEN BALLS

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THE BELGIAN

Shaved Brussels Sprouts, Bacon, Crispy Potatoes, Roasted Garlic, Maple Glaze, Taleggio & Mozzarella Cheeses 12.25

ENTREES

GREEN CHILI

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

PECAN CRUSTED CHICKEN

Topped w/ BBQ Honey Mustard Sauce & Crispy Fried Potatoes served w/ Country Green Beans & Garlic Mashed Potatoes 15.50

SHRIMP & GRITS

Sautéed Jumbo Gulf Shrimp, Andouille Sausage & Creamy Stone-Grind Grits w/ Cheddar Cheese 17.95

GRILLED ANGUS FILET

6 oz. Filet topped w/ Cherry Coffee Sauce, Caramelized Onions & Dried Cherries served w/ Grilled Asparagus & Potato Cakes 25.95

BROWN BUTTER SEARED SCALLOPS

Butternut Squash Purée, Roasted Vegetables, Grilled Asparagus, Bacon, Pecorino Cheese & Toasted Almonds 24.95

GRILLED PORTERHOUSE PORK CHOP

Mushrooms, Brussels Sprouts, Sweet Potatoes, Roasted Beets, Applewood Bacon, Citrus Garlic Sauce & Crispy Sweet Potatoes 17.25

PEI DIAVOLO MUSSELS

1 lb. PEI Mussels in House Marinara & Alfredo, Red Chili Peppers & Green Onions served w/ Hand-Cut Fries & Sourdough Bread 15.95

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GRILLED CHICKEN

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SEARED SHRIMP

5.95

SEARED SALMON

6.95

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MASHED POTATOES 4.00
SRIRACHA GLAZED SLAB BACON 6.00

COUNTRY GREEN BEANS 3.95
ROASTED BRUSSELS SPROUTS 5.25

GRILLED ASPARAGUS w/ PECORINO 4.95
BEET CHIPS 3.00

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS