



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

POTATO & CHEESE PIEROGIES

Brown Butter, Braised Red Cabbage, Toasted Shallots & Pecorino Cheese 8.75

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 6.95

SMOKED & GRILLED CHICKEN WINGS

Honey Adobo Sauce, served w/ Celery & Creamy Blue Cheese Dressing 10.50

SOUPS & SALADS

ALE & CHEDDAR SOUP

Topped w/ Sourdough Crostini & Pork Croutons 6.25

CREAM OF MUSHROOM SOUP

Crimini & Domestic Mushrooms, Cream & Parsley 6.00

101 WEDGE SALAD

Romaine Wedge, Nueske's Bacon & Oven-Roasted Tomatoes topped w/ Creamy Housemade Blue Cheese Dressing 6.25

WINTER KALE SALAD

Baby Kale, Gala Apples, Daikon Radish, Dried Mango, Peanuts, Pecorino Cheese & Ginger Dressing 6.25

FRIED CHICKEN SALAD

Parmesan Breaded Chicken Tenders, Winter Mixed Greens, Oranges, Peanuts, Dried Cranberries, Broccoli & Pecorino Cheese tossed in BBQ Honey Mustard 12.95

SEARED SALMON KALE CAESAR

Kale & Mixed Greens, Pumpernickel Croutons & Pecorino Cheese tossed in Roasted Garlic Caesar Dressing 14.95

ADD A PROTEIN

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 10.95

HUEVOS RANCHEROS PIZZA

Chorizo, Spicy Black Bean Purée, Tomatoes, Roasted Corn, Potatoes, Monterey Jack & Cheddar Cheeses, Sunny Side Up Eggs, Sliced Pickled Fresno Peppers, Cilantro & Ranch Drizzle 12.25

CORNED BEEF HASH

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

BARBACOA BREAKFAST BURRITO

Scrambled Eggs, Ranchero Sauce, Flour Tortilla, Corn & Black Bean Salsa, Red Onion, Monterey Jack 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/ Winter Brunch Salad 11.95

LOW COUNTRY BENEDICT

Sautéed Shrimp, Tasso Ham, Andouille, Fried Polenta, Baby Kale, Poached Eggs & Remoulade topped w/ Hollandaise 15.95

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

PAMA GINGER FIZZ 8.00

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

CIDERMOZA 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

OFF THE BEATEN PATH COLD BREWS - DESTINATION BLEND OR BOURBON PECAN 6.50

LUNCH

101 BURGER

Angus Ground Beef, Nueske's Bacon, Cheddar, Horseradish Mayo, Lettuce, Pickles, Tomato & Brioche Bun served w/ Hand-Cut Fries 13.50

PRETZEL CRUSTED CHICKEN SANDWICH

Poblano Mayo, Arugula, Smoked Gouda, Tomato Jam & Brioche Bun served w/ House Everything Chips 11.50

FRIED PORK MILANESE SANDWICH

Tomato Mayo, Arugula, Marinara, Provolone Cheese & Hoagie Bun served w/ House Everything Chips 10.95

CORNED BEEF REUBEN SANDWICH

Sauerkraut, 1000 Island Dressing, Swiss Cheese & Pumpernickel Swirl Bread served w/ Braised Red Cabbage & House Everything Chips 12.95

BLACKENED MAHI SANDWICH

Remoulade Sauce, Arugula, Tomato, Fried Onions & Brioche Bun served w/ House Everything Chips 13.75

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, Provolone & Fresh Mozzarella Cheeses 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 15.95

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