



## 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 6.95

### SMOKED & GRILLED CHICKEN WINGS

Honey Adobo Sauce, Celery & House Blue Cheese Dressing 10.50

### POTATO & CHEESE PIEROGIES

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

### CRAB STUFFED MUSHROOMS

Cream Cheese, Panko Breadcrumbs, Roasted Artichokes & Remoulade 10.50

### FRIED CHEDDAR CHEESE CURDS

Beer Battered & served w/ BBQ Honey Mustard Sauce 8.95

## SANDWICHES

### 101 BURGER

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

### 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

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 served w/ Beet Chips 9.95

### PULLED BEEF SANDWICH

Creole Mayo, Pickled Red Cabbage, Provolone Cheese & Hoagie Bun served w/ Cream of Mushroom Soup & House Everything Chips 13.95

## PIZZAS

### THE CARNIVORE

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

### THE DEEP SOUTH

Andouille, Tasso Ham, Roasted Corn, Red Onion, Sliced Pickled Fresno Peppers, Wilted Greens, Alfredo, Mozzarella & Provolone Cheeses 12.25

### THE BELGIAN

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

## ENTREES & COMBOS

### SOUP & SALAD

Bowl of Any Listed Soup w/ 101 Wedge or Winter Kale 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 Winter Kale 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

### STUFFED GOLDEN TROUT

Cornbread Stuffing w/ Apples, Dried Cranberries & Roasted Fennel, Apple Cider Sauce & served w/ Glazed Carrots 19.95

### GREEN CHILI

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

### 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

### CREAM OF MUSHROOM SOUP

Crimini & Domestic Mushrooms, Cream & Parsley 6.00

### WINTER KALE SALAD

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

### 101 WEDGE SALAD

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

GRILLED CHICKEN  
4.95

SEARED SHRIMP  
5.95

SEARED SALMON  
6.95

### 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

## SIDES

MACARONI & CHEESE

5.25

BRAISED RED CABBAGE

4.00

HAND-CUT FRIES

3.50

ROASTED BRUSSELS SPROUTS

5.25

ORANGE GLAZED CARROTS

3.95

GRILLED ASPARAGUS w/ PECORINO

4.50

SRIRACHA GLAZED SLAB BACON

6.00

BEEF CHIPS

3.00



## STARTERS

### LOADED HOUSEMADE TATER TOTS

Shredded Potatoes, Pork Croutons, Cheddar Cheese, Green Onions & Sriracha Sour Cream 7.95

### HOUSEMADE SOFT PRETZELS

Sea Salt, Caraway & served w/ Beer Cheese Spread 6.95

### SMOKED & GRILLED CHICKEN WINGS

Tossed in Honey Adobo Sauce, served w/ Celery Sticks & Housemade Blue Cheese Dressing 10.50

### POTATO & CHEESE PIEROGIES

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

### CRAB & SHRIMP STUFFED MUSHROOMS

Cream Cheese, Panko Bread Crumbs, Roasted Artichokes & Remoulade Sauce 10.50

### FRIED CHEDDAR CHEESE CURDS

Beer Battered & served w/ BBQ Honey Mustard Sauce 8.95

## SANDWICHES

### 101 BURGER

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

### 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

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

### PULLED BEEF SANDWICH

Creole Mayo, Pickled Red Cabbage, Provolone Cheese & Hoagie Bun served w/ Cream of Mushroom Soup & House Everything Chips 13.95

## PIZZAS

### THE CARNIVORE

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

### THE DEEP SOUTH

Andouille, Tasso Ham, Roasted Corn, Red Onion, Sliced Pickled Fresno Peppers, Wilted Greens, Alfredo, Mozzarella & Provolone Cheeses 12.25

### 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-Ground Grits w/ Cheddar Cheese 17.95

### GRILLED ANGUS FILET

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

### SEARED SCALLOPS

Diver Scallops over White Bean Purée, Brussels Sprouts & Bacon topped w/ Fennel Salad tossed in Ginger Vinaigrette 25.95

### GRILLED PORTERHOUSE PORK CHOP

Balsamic Marinated Pork topped w/ Grain Mustard Sauce served w/ Braised Red Cabbage, Grilled Asparagus & Warm German Potato Salad 18.95

### 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 House Mornay Sauce, Mini Rigatoni & Toasted Bread Crumbs 10.95

Add Andouille 4.00 Add Lobster 7.00

### STUFFED GOLDEN TROUT

Cornbread Stuffing w/ Apples, Dried Cranberries & Roasted Fennel, Apple Cider Sauce & served w/ Glazed Carrots 19.95

## 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/ Housemade Blue Cheese Dressing 6.25

### WINTER KALE SALAD

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

GRILLED CHICKEN

4.95

SEARED SHRIMP

5.95

SEARED SALMON

6.95

### 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

## SIDES

MACARONI & CHEESE  
HAND-CUT FRIES

5.25  
3.50

ORANGE GLAZED CARROTS  
SRIRACHA GLAZED SLAB BACON

3.95  
6.00

BRAISED RED CABBAGE  
ROASTED BRUSSELS SPROUTS

4.00  
5.25

GRILLED ASPARAGUS w/ PECORINO  
BEET CHIPS

4.50  
3.00

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