



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

MINI GRILLED CHEESE & DIP

Jarlsberg Cheese, Grilled Sourdough Bread, Sriracha Cream & Fresh Guacamole Dip 8.95

DEVILED EGGS

Crispy Prosciutto, Fried Capers & Smoked Paprika 6.95

5-SPICE CALAMARI

Fried Pickled Vegetables, Sweet Chili Sauce & Cilantro 12.50

SANDWICHES

101 BURGER

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

TORTILLA CRUSTED CHICKEN SANDWICH

Shredded Lettuce, Tomato, Guacamole, Monterey Jack, Chipotle Ranch & Brioche Bun served w/ House BBQ Chips 11.75

PANKO CRUSTED WALLEYE SANDWICH

Lettuce, Tomato, Spicy Remoulade Sauce & Brioche Bun served w/ House BBQ Chips 15.50

GREEK LAMB BURGER

Seasoned Ground Lamb, Lettuce, Tomato, Pickled Red Onion, Feta Cheese, Tzatziki Sauce & Multi-Grain Bun served w/ Garbanzo Bean Salad 14.95

CHICKEN PESTO PANINI

Peperonata, Mozzarella & Provolone Cheeses, Pesto Mayo & Sourdough Bread served w/ Corn Chowder & House BBQ Chips 11.95

101 VEGAN BURGER

Black Bean & Sweet Potato Burger, Jalapeño Tofu Cream, Arugula, Tomato & Multi-Grain Bun served w/ Garbanzo Bean Salad 9.95

CRAB CAKE LETTUCE WRAPS

Iceberg Cups, Sweet Corn & Tomato Salad, Feta Cheese, Pickled Red Onion & Remoulade served w/ Watermelon & Feta Salad 14.95

PIZZAS

THE CARNIVORE

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

THE McDOWELL

Ground Beef, Minced Onion, Sesame Seeds, Pickles, Special Sauce, Shredded Lettuce & Cheddar Cheese 12.25

LA MARGHERITA

Roasted Garlic Pesto, Mozzarella & Provolone Cheeses, Heirloom Tomatoes, Basil & Extra Virgin Olive Oil 12.25

ENTREES & COMBOS

SOUP & SALAD

Bowl of Any Listed Soup w/ 101 Wedge or Fine Herb 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 Fine Herb Salad 10.95

CRISPY LEMON CHICKEN

Parmesan Breaded Chicken Breast, Red-Skinned Potatoes, Pesto Green Beans & Creamy Lemon Herb Sauce 11.75

SALMON EN PAPILLOTE

Brown Rice, Lemon, Fennel, Zucchini, Carrots, Red Onion, Red Peppers & Green Curry Butter 18.95

HANGER STEAK & FRITES

Grilled & Sliced Hanger Steak, Grilled Asparagus & Lemon Butter served w/ Hand-Cut Fries 21.95

HEFEWEIZEN PEI MUSSELS

1 lb. PEI Mussels in Creole Mustard, Hefeweizen Beer, Shallots, Cream, Herbs & Garlic 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 6.50

CORN CHOWDER

Corn, Peppers, Onions, Potatoes, Cream, Fresh Herbs & Spices 6.00

FINE HERB SALAD

Mesclun Greens, Diced Spring Vegetables & Fine Herbs tossed in Balsamic Vinaigrette w/ Goat Cheese & Croutons 6.50

101 WEDGE SALAD

Romaine Wedge, Nueske's Bacon & Oven-Roasted Tomatoes topped w/ Housemade Blue Cheese Dressing 6.50

GRILLED CHICKEN
4.95

SEARED SALMON
6.95

GRILLED HANGER STEAK
7.50

BERRY BALSAMIC GRILLED CHICKEN SALAD

Mesclun & House Chop Mix, Fresh Mixed Berries, Red Onion, Toasted Almonds & Feta tossed in Raspberry Vinaigrette 12.95

GREEN GODDESS SALMON SALAD

Arugula & Chop Mix, Nueske's Bacon, Diced Eggs, Cucumber, Red Onion, Radish & Goat Cheese tossed in Green Goddess Dressing 14.95

SOUTHWEST STEAK SALAD

Arugula & Chop Mix, Roasted Corn & Bean Salad, Red Onion, Tomatoes, Guacamole, Crispy Tortillas & Cheddar tossed in Chipotle Ranch 16.95

SIDES

MACARONI & CHEESE 5.50
HAND-CUT FRITES 3.50
PESTO GREEN BEANS 4.00
GARBANZO BEAN SALAD 4.00

CORNBREAD PANZANELLA 4.25
WATERMELON & FETA SALAD 4.00
GREEN GODDESS ASPARAGUS 5.95
HOUSE BBQ CHIPS 3.00
W/ CHIPOTLE RANCH DIP

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



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SHRIMP & GRITS

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

MEDITERRANEAN STRIPED BASS

Crispy Skinned Striped Bass over Garbanzo Beans, Zucchini, Asparagus, Green Olives, Lemon Butter Sauce & Herb Oil topped w/ Peperonata Parsley Salad 24.95

ANCHO COFFEE RUBBED PORK CHOP

Topped w/ Jalapeño Peach Chutney & served w/ Black Bean & Cornbread Panzanella Salad 16.95

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