



STARTERS

PEACHES & CREAM HAND PIES

Sweet Yeast Dough filled w/ Sauteéd Peaches, Honey, Cream Cheese & Vanilla  
Served Deep Fried w/ Peach Yogurt 6.00

PIGS IN A BLANKET

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

DEVILED EGGS

Crispy Prosciutto, Fried Capers & Smoked Paprika 6.95

LOADED HOUSEMADE TATER TOTS

Pork Croutons, Cheddar Cheese, Green Onions & Sriracha Cream 8.25

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 6.50

CORN CHOWDER

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

101 WEDGE SALAD

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

FINE HERB SALAD

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

BERRY BALSAMIC CHICKEN SALAD

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

GREEN GODDESS SALMON SALAD

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

SOUTHWEST STEAK SALAD

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

GRILLED CHICKEN  
4.95

SEARED SALMON  
6.95

GRILLED HANGER STEAK  
7.50

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

BELT PIZZA

Roasted Garlic Alfredo, Heirloom Tomatoes, Bacon, Mozzarella, Provolone,  
Baked Eggs & Balsamic Dressed Arugula 12.25

HANGER STEAK & EGG

Grilled & Sliced Steak served over Heirloom Tomatoes, Fried Potato Cakes & Arugula  
topped w/ Sunny Side Up Egg, Feta, Herb Oil & Balsamic Drizzle 16.95

CHICKEN CHILAQUILES

Fried Corn Tortillas tossed in Ranchero Sauce w/ Grilled Chicken,  
Sunny Side Up Egg, Onions & Spices topped w/ Jack Cheese, Guacamole,  
Sour Cream, Fresno Peppers & Cilantro 12.95

AVOCADO TOAST

Jarlsberg 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/ Watermelon Salad 11.95

CRAB CAKE BENEDICT

Crab Cakes served over Fried Potatoes, Peppers, Onions, Zucchini & Asparagus  
topped w/ Poached Eggs & Roasted Pepper Hollandaise 15.95

BRUNCH LIBATIONS

101 SIGNATURE BLOODY MARY 9.00

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

PAMA GINGER FIZZ 8.50

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

HEAVY SEAS TROPICANNON 6.00

Citrusy IPA to replace your morning OJ!

CIDERMOSA 7.00

Wyndridge Crafty Cider & Fresh OJ

STIEGL RADLER 6.50

German Wheat Beer w/ Grapefruit Juice

MAPLE MARGARITA 9.00

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

RHINEGEIST BUBBLES ROSE ALE 6.00

Fruit Ale w/ Peach & Cranberry

OFF THE BEATEN PATH BOURBON PECAN COLD BREW 6.50

HOOF HEARTED COLD BREW 7.00

EXECUTIVE CHEF  
CHRIS HAMILTON

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

LUNCH

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, Brioche Bun, Monterey Jack,  
Chipotle Ranch & House BBQ Chips 11.75

PANKO CRUSTED WALLEYE SANDWICH

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

CRAB CAKE LETTUCE WRAPS

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

GREEK LAMB BURGER

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

101 VEGAN BURGER

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

CRISPY LEMON CHICKEN

Parmesan Breaded Chicken Breast, Red-Skinned Potatoes,  
Pesto Green Beans & Creamy Lemon Herb Sauce 12.25

THE CARNIVORE PIZZA

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

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

Creamy Six-Cheese House Mornay Sauce, Mini Rigatoni &  
Toasted Bread Crumbs 11.50

Add Andouille 4.00 | Add Lobster 7.00

- Side Dish Substitution Charges May Apply -

SIDES

FRESH CUT STRAWBERRIES	4.95	GREEN GODDESS ASPARAGUS	5.95
APPLEWOOD SMOKED BACON	4.50	MACARONI & CHEESE	5.50
BREAKFAST POTATOES	3.50	HAND-CUT FRIES	3.50
PARFAIT W/ HOUSE GRANOLA	5.50	WATERMELON & FETA SALAD	4.00