










Breakfast Menu

HOT & HEARTY

-  **2 EGGS YOUR WAY***
2 fresh eggs, cooked to your liking with home fries, hashbrown casserole, grits or fruit, and served with toast and your choice of sausage or bacon 10.50
-  **BISCUITS & GRAVY**
house-made buttermilk biscuits smothered in a country-style white sausage gravy 9.00
-  **BREAKFAST BURRITO**
2 scrambled eggs, roasted peppers, hashbrowns, caramelized onion and white cheddar, with pico de gallo and sour cream 10.00
-  **BREAKFAST SANDWICH**
2 scrambled eggs with white cheddar on wheat berry, Texas toast or bagel, served with a side of fruit 9.50
-  **FRENCH TOAST**
Annie's Bakery challah French toast with preserved seasonal fruits and toasted pecans, topped with whipped cream and served with maple syrup 10.50
-  **WAFFLES**
house-made buttermilk waffle with your choice of seasonal fruit, topped with whipped cream and served with maple syrup 10.50
add bacon, pork sausage, turkey sausage or veggie sausage 3.00

OMELETTES

-  **CHEF'S**
3-egg omelette with roasted local mushrooms, scallions, and brie, topped with baby arugula tossed with house-made sherry vinaigrette 10.50
-  **151 BISTRO**
3-egg omelette with cheddar, bacon, brie and caramelized onion 10.50
-  **YOUR CHOICE**
3-egg omelette with your choice of three ingredients: bacon, ham, sausage, cheddar, Swiss, chevre, brie, onion, spinach, mushroom, tomato, asparagus 10.50
additional add-ons .50

LOCAL FAVORITES

 Location pins on our menu make items containing local ingredients easy to spot. Our local ingredients are found within a 90-mile radius to our neighborhood.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may be served raw or undercooked, or may contain raw or undercooked ingredients.



QUICK & EASY

-  **GRANOLA PARFAIT**
French vanilla yogurt topped with our house-made granola and berries 8.00
- LOX & BAGEL**
cold smoked salmon slices with toasted bagel and whipped cream cheese, served with tender greens, capers, red onion and tomato 10.50
-  **OATMEAL**
steel-cut oats topped with brown sugar, toasted pecans, and local sourwood honey, your choice of golden raisins or berries 7.00
add steamed milk 1.00
-  **QUICHE OF THE DAY**
house-made quiche crafted daily by our chef 10.00
please ask your server for details

SIDES

- apple-wood smoked bacon 3.00
- toast with butter and preserves 3.00
- pork, turkey or veggie sausage 3.00
- 2 eggs your way 3.25
- home fries, hashbrown casserole or grits 2.50
- baked goods 3.75
- fruit salad 2.50

DRINKS

-  **DYNAMITE ROASTING COMPANY COFFEE**
REGULAR OR COLD BREW
3.00 3.25 3.50
-  **CAFFE LATTE or CAPPUCCINO**
3.50 4.25 4.85
- CHAI LATTE**
3.50 4.00 4.50
-  **CAFE MOCHA**
3.85 4.35 4.95
- HOT TEA** 2.50
- JUICE** 2.25 3.00
- MILK** 2.25 3.00
- FOUNTAIN SODA** 2.25
- BLOODY MARY** 9.00
- MIMOSA** 7.00

STARTERS

- Roasted Red Pepper Hummus -
with crudités, crostini
\$10

- Beer & Cheese Dip -
with soft pretzel
\$10

- *Brussels & Pancetta -
with lemon zest, toasted
sunflower seeds, goat cheese
\$10

- *Charcuterie -
served with
mustards, pickles, crostini
\$10

- Cheese Board -
served with
jams, honey, crostini
\$10

- Cheese & Charcuterie Combo -
\$20

SOUPS & SALADS

- Strawberry Salad -
strawberries, goat cheese,
toasted pecan, mint, arugula,
apple cider vinaigrette
\$8

- Charred Caesar Salad -
romaine heart, Parmesan chips,
crispy capers, house-made
Caesar dressing
\$8

- Chef's Soup -
house-made soup
crafted daily by our chef
ask your server for details
\$8

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HAND HELDS

- *Tacos -
house-made tortilla,
black bean chili paste,
chimichurri,
crème fraîche - with
chicken, fish, beef or veggie
\$4 each

- *Brasstown Beef Burger -
with lettuce, tomato,
onion & white cheddar
\$14

- *OneFiftyOne Burger -
with bacon jam, Lusty Monk
Chipotle mustard,
smoked gouda, arugula
\$14

- Bean Burger -
black bean, chickpeas,
garlic oil, sun-dried tomato
remoulade, spinach
\$12

FLAT BREADS

- *Swine -
brie, goat cheese,
sausage, pancetta, bacon,
caramelized onion,
fried egg
\$12

- Farmer -
shaved carrots,
asparagus, green onion,
mushroom, goat cheese,
balsamic drizzle
\$12



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FORK & KNIFE

- Your Choice of -

Springer Mtn
Chicken Breast

*Mahi Mahi

*Flank Steak

with your choice of
either Romesco sauce
or demi glace

served with garlic
mashed potatoes, and
roasted seasonal vegetables
\$21

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DESSERT

- Raspberry Cheesecake -
\$6

- Seasonal Fruit Cobbler -
served with vanilla
ice cream
\$8

- Flourless Chocolate Torte -
\$7

- Crème Brûlée -
\$6

