

Shareables

BAR MIX
\$5

CHIPS AND SALSA
\$8

HUMMUS PLATTER
\$8

Entrees

   **FRESH FRUIT BOWL**

Local fruit mix, drizzled in Asheville Bee Charmers Honey.
SM \$5 LG \$8

  **CAESAR SALAD**

Crisp romaine, Caesar dressing, shaved parmesan.
\$12 (add chicken \$4)

   **VALLEY SPRING SALAD**

Local mixed greens, seasonal berries, fresh herbs,
vinaigrette, candied pecans.
\$17 (add chicken \$4)

 **CHICKEN SALAD WRAP**

Chicken salad mix sourced from Roman's Deli with tomatoes
and spinach, served with a side salad.
\$16

 **SMOKED TURKEY CLUB MELT**

Smoked turkey, cheddar, tomato jam, lettuce, tomato, onion,
served with herb roasted fingerling potatoes.
\$16 (fresh fruit sub \$3)

 **SOUTHERN PIMENTO GRILLED CHEESE**

Regionally sourced pimento cheese, local pepper jelly, bacon, toasted
bread, served with herb roasted fingerling potatoes.
\$16

A 20% gratuity will be automatically added to the bill for parties of six (6) or more.

ONE FIFTY ONE
KITCHEN BAR
JUICE
UTILITY
BOOTH



Vegetarian: 🌿

Vegan: 🌱

Gluten Free: 🌾

Local Ingredients: 📍

HOT HONEY FLATBREAD 📍 🌾

Pepperoni flatbread on pinsa crust with local firecracker hot honey from The Asheville Bee Charmer.

\$18

HAWAIIAN FLATBREAD 🌾

Hawaiian flatbread on pinsa crust with pineapple, bacon, and ham.

\$18

WHITE FLATBREAD 🌾

flatbread on pinsa crust with roasted garlic sauce, ricotta, and parmesan.

\$18

VEGGIE FLATBREAD 🌿 🌾

Veggie flatbread on pinsa crust with kalamata olives, green peppers, red onion, cherry tomatoes, and spinach.

\$18

Desserts

BLACK CHERRY RICOTTA CHEESECAKE 🌿

Black cherry ricotta cheesecake, topped with berries from Asheville's Farmers Market.

\$8

CREME BRULEE CHEESECAKE 🌿

Crème brûlée cheesecake topped with caramel drizzle.

\$8

CHOCOLATE CREAM HAZELNUT CRUNCH 📍 🌿

Chocolate cream hazelnut crunch topped with a local Chocolate Fetish milk chocolate bar.

\$9

ONE FIFTY ONE
BOUTIQUE
BAR
KITCHEN





oneFIFTYone
B O U T I Q U E B A R K I T C H E N

Breakfast Menu

Breakfast Served Daily
Mon- Fri 6:30-10am, Sat-Sun 7-11am



HOTEL
INDIGO

AN IHG HOTEL

Entrées

*TWO EGG PLATE

Two eggs cooked to order, served with your choice of protein, breakfast potatoes or grits and toast.
\$15

*GARDEN VEGGIE SCRAMBLE

Scrambled eggs with peppers, onions, mushrooms and local cheddar, arugula, breakfast potatoes and choice of toast.
\$15

*THREE EGG OMELET

Three egg omelet with choice of three fillings: bacon, sausage, turkey sausage, or local ham; cheddar or Swiss; tomatoes, peppers, onions, spinach. Served with breakfast potatoes and toast. Additional toppings +0.50 each.
\$16

*151 OMELET

Omelet with goat cheese, sautéed mushrooms, and asparagus, finished with arugula. Choice of one protein: bacon, sausage, turkey sausage, or local ham. Served with breakfast potatoes and toast. Additional toppings +0.50 each.
\$16

*BREAKFAST BURRITO

Breakfast burrito with bacon or sausage, egg, peppers, onions, and cheddar cheese in a flour tortilla. Served with chips, salsa and sour cream.
\$15

*BREAKFAST SANDWICH

Bacon or sausage with egg and cheddar cheese, topped with arugula and served with breakfast potatoes or grits.
\$16


*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

A 20% gratuity will be automatically added to the bill for parties of six (6) or more.

one FIFTYone
KITCHEN
BAR
JUICE
TILQ
BOUNTIES



Vegetarian: 

Vegan: 

Gluten Free: 

Local Ingredients: 

LOX BAGEL*

Open bagel topped with cream cheese, thinly sliced onions, capers and lox.
\$18

HARVEST POTATO BOWL*

Potato bowl with roasted breakfast potatoes, caramelized onions and peppers, two eggs any style, local cheddar, finished with herb oil or local hot sauce.
\$15

APPALACHIAN APPLE BUTTER CRUNCH BELGIAN WAFFLE

Topped with cinnamon sugar, candied pecans and seasonal fruit. Local apple butter and warm syrup on the side. Add chocolate chips +1.50.
\$14

BLUE RIDGE APPLE BUTTER FRENCH TOAST*

Thick cut bread, seasonal fruit, powdered sugar. Local apple butter and warm syrup on the side. Add chocolate chips +1.50.
\$14

MARKET AVOCADO TOAST*

Smashed avocado on grilled bread, topped with seasonal vegetables, arugula, and lemon vinaigrette, finished with an egg on top. Choice of toast. Add meat +3.
\$16

OATMEAL

Oatmeal topped with brown sugar, local Bee Charmer honey, and your choice of raisins, berries, or candied pecans.
\$11

MOUNTAIN YOGURT PARFAIT

Yogurt and granola, fresh berries, finished with a Bee Charmer honey drizzle. Add candied pecans +1.50.
\$8

FRESH FRUIT BOWL

Local fruit mix, drizzled in Asheville Bee Charmers Honey.
SM \$5 LG \$8

ONE FIFTY ONE
BOUTIQUE
BAR
KITCHEN



Sides

SIDE ITEMS

-  White Toast \$3
-  Wheat Toast \$3
-   GF Toast \$3
-   Grits \$3
-   Bfast Potatoes \$3

PROTEINS

-  Bacon \$4
- Pork Sausage \$4
- Turkey Sausage \$4
-   One Egg \$3
-   Two Eggs \$5

Beverages

 **DYNAMITE DRIP COFFEE**
SM \$3.95 MD \$4.95 LG \$5.95

 **CAPPUCCINO/AMERICANO**

Dynamite Espresso combined with steamed milk or hot water.
SM \$5.95 MD \$6.95 LG \$7.95 (Sub Oat/Almond milk +\$.50) (+.75c for syrups)

 **LATTE/MOCHA**

Dynamite Espresso combined with steamed milk and/or chocolate.
SM \$5.95 MD \$6.95 LG \$7.95 (Sub Oat/Almond milk +\$.50) (+.75c for syrups)

JUICE/SODA

Orange, Apple, Grapefruit, Cranberry
Coke, Diet Coke, Sprite, Ginger Ale
\$3

Cocktails

BLOODY MARY
\$15

MIMOSA
\$12

TASTE OF THE NEIGHBORHOOD

Asheville has long been known for its healing mountain air, pure mineral waters, and a come-as-you-are outlook on life. Today, wellness and creativity continue to thrive here — from holistic practices to the thriving craft and arts scene right outside our doors. Our menu celebrates that spirit. We partner with local growers, makers, and artisans to bring the flavors of Western North Carolina to your morning table.

Fresh. Local. Rooted in Asheville's mountain soul.

one FIFTYone
KITCHEN
BAR
JUICE
BOTTLE



hand-crafted cocktails

APEROL SPRITZ

*Aperol, Mionetto Prosecco,
Fever-Tree Club Soda*
\$15

HENDRICK'S COLLINS

*Hendrick's Gin, Fever-Tree Club Soda,
Fresh Lemon, Cane Sugar*
\$16

OLD FASHIONED

*Maker's Mark Bourbon,
Demerara, Angostura Bitters*
\$17

MARGARITA

*Patron Silver Tequila, Cointreau,
Filthy Agave, Fresh Lime*
\$15

NEGRONI

*Bombay Sapphire Gin, Campari,
Cinzano 1757 Sweet Vermouth*
\$17

ESPRESSO MARTINI

*Haku Vodka, Faretto Espresso Liqueur,
Local Dynamite Espresso, Cane Sugar*
\$16

ZERO-PROOF MANGO MARGARITA

*Ritual Agave Spirit Alternative,
Fresh Lime, Mango Reàl*
\$14

curated beer

Bud Light \$6 | Michelob Ultra \$6

Modelo Especial \$7 | Sam Adams \$7
Happy Dad \$7 | Athletic Brewing Co. (n/a) \$6

one FIFTY one
KITCHEN
BAR
BOUQUET



white wine

	glass btl
Mionetto, <i>Prosecco</i>	\$12 \$48
Space Age, <i>Rosé</i>	\$13 \$50
Benvolio, <i>Pinot Grigio</i>	\$11 \$42
Grounded by Josh Phelps, <i>Sauvignon Blanc</i>	\$13 \$50
Haras de Pirque, <i>Chardonnay</i>	\$12 \$46
Sea Glass, <i>Riesling</i>	\$11 \$42

red wine

	glass btl
The Seeker, <i>Pinot Noir</i>	\$13 \$50
Decoy by Duckhorn, <i>Merlot</i>	\$15 \$58
Palisades by Joel Gott, <i>Red Blend</i>	\$14 \$54
Grounded by Josh Phelps, <i>Cabernet Sauvignon</i>	\$15 \$58

n/a beverages

Icelandic Water	\$6
Red Bull	\$5
Red Bull Sugar Free	\$5
Red Bull Watermelon	\$5
Red Bull Coconut	\$5

