

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

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

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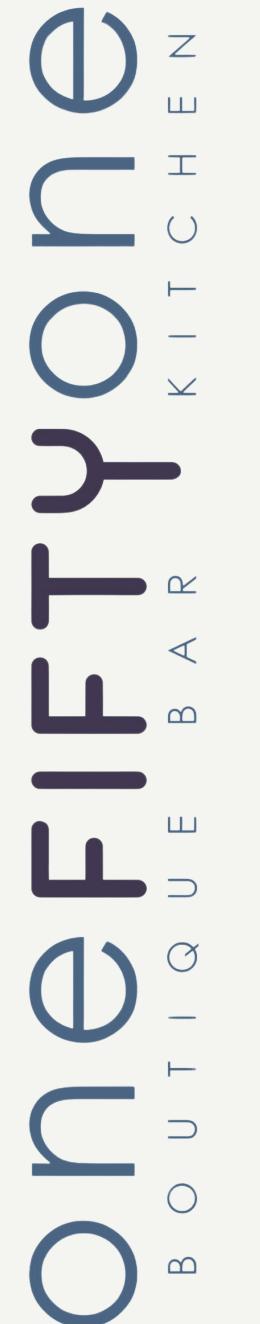
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BOUTIQUE BAR KITCHEN

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.

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

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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

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.

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, Faretti Espresso Liqueur,
Local Dynamite Espresso, Cane Sugar*

\$16

ZERO-PROOF MANGO MARGARITA

*Ritual Agave Spirit Alternative,
Fresh Lime, Mango Réal*

\$14

curated beer

Bud Light \$6 | Michelob Ultra \$6

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

white wine

Mionetto, Prosecco
Space Age, Rosé
Benvolio, Pinot Grigio
Grounded by Josh Phelps, Sauvignon Blanc
Haras de Pirque, Chardonnay
Sea Glass, Riesling

glass | btl

\$12 | \$48
\$13 | \$50
\$11 | \$42
\$13 | \$50
\$12 | \$46
\$11 | \$42

red wine

The Seeker, Pinot Noir
Decoy by Duckhorn, Merlot
Palisades by Joel Gott, Red Blend
Grounded by Josh Phelps, Cabernet Sauvignon

glass | btl

\$13 | \$50
\$15 | \$58
\$14 | \$54
\$15 | \$58

n/a beverages

Icelandic Water	\$6
Red Bull	\$5
Red BullSugarFree	\$5
Red BullWatermelon	\$5
Red BullCoconut	\$5

ONE FIFTH BAR KITCHEN

