151 Boutique Bar & Kitchen

DINNER MENU

Vegan Options: Vegeterian: Gluten Free Options:

APPETIZERS

Burger Sliders $13
3 Burger sliders with bacon jam & cheese.

Chicken Wings
6pc| $9
9pc| $11
12pc| $14
BBQ • Buffalo • Teriyaki • Garlic Parmesan • Lemon Pepper • Caribbean Jerk.
Comes with a blue cheese dip.

Fresh Fruit Bowl $8
Local mixed fruit with a honey drizzle.

SALADS

Add Chicken $4

Caesar Salad $12
Crisp romaine, Caesar dressing, shaved parmesan.

Valley Spring Salad $14
Local mixed greens, seasonal berries, fresh herbs, vinaigrette, candied pecans.

FLATBREADS

Hot Honey Flatbread $18
Pepperoni, mozzarella, and local firecracker hot honey on crisp pinsa crust.

Hawaiian Flatbread $18
Ham, bacon, and pineapple on crisp pinsa crust.

Veggie Flatbread $18
Spinach, tomatoes, onions, peppers, and kalamata olives on pinsa crust.

White Flatbread $18
Garlic sauce, ricotta, and parmesan on pinsa crust.

Build Your Own Flatbread $18
Customize a pinsa flatbread with your choice of three toppings. Additional toppings +0.75 each.
Pepperoni • Ham • Bacon • Chicken • Tomatoes • Peppers • Onions • Mushrooms • Spinach • Kalamata Olives • Ricotta • Mozzarella • Parmesan.

CHEF'S FEATURES

$19 **Chicken Milanese**
Breaded chicken cutlet with an arugula salad, shaved parmesan, lemon vinaigrette, and a lemon wedge.

$20 **Steak Frites**
Grilled flank steak topped with garlic herb butter and served with crispy fries.

HANDHELDS

comes with fries

$16 **Grilled Chicken Club**
Grilled chicken, bacon, colby jack, lettuce, tomato, and mayo on a brioche bun.

$16 **Street Tacos**
Choice of chicken or steak with roasted peppers, onions, cotija cheese and chipotle crema.

$18 **Bacon Bourbon BBQ Burger**
Angus beef, bacon, cheddar, bourbon BBQ sauce, and caramelized onions.

$15 **Classic Burger**
Angus beef, lettuce, tomato, onion, pickle, and american cheese.

$17 **Mushroom Swiss Burger**
Angus beef, sautéed mushrooms, Swiss cheese, and garlic aioli.

DESSERTS

$8 **Cherry Ricotta Cheesecake**
Topped with local seasonal berries

$8 **Crème Brûlée Cheesecake**
Topped with a caramel Drizzle

$9 **Chocolate Hazelnut Crunch**
Topped with whipped cream and a local Chocolate Fetish chocolate Bar.

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

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DRINK MENU

HAND CRAFTED COCKTAILS

Aperol Spritz — $15
Aperol, Mionetto Prosecco, Fever-Tree Club Soda.

Hendricks Collins — $16
Hendricks's Gin, Fever-Tree Club Soda, Fresh Lemon, Cane Sugar.

Old Fashioned — $17
Woodford Reserve, Demerara, Angostura Bitters.

Margarita — $15
Espolon Reposado Tequila, Cointreau, Filthy Agave, Fresh Lime.

Negroni — $17
Bombay Sapphire Gin, Campari, Cinzano 1757 Sweet Vermouth

Expresso Martini — $16
Haku Vodka, Faretti Espresso Liqueur, Local Dynamite Espresso, Cane Sugar.

Zero-Proof Mango Margarita — $14
Ritual Agave Spirit Alternative, Fresh Lime, Mango Reál. Non-Alcoholic.

REFRESHMENTS

- Icelandic Water $6
- Red Bull $5
- Red Bull Sugar Free $5
- Red Bull Watermelon $5
- Red Bull Coconut $5
- Coke $3
- Diet Coke $3
- Sprite $3
- Ginger Ale $3
- Athletic Brewing Co. (n/a) $6

AVL BREWS

- Highland Brewing Pilsner $8
- Highland Brewing Oatmeal Porter $8
- Wicked Weed Pernicious IPA $8
- Pisgah Brewing Pale Ale $8
- Flat Rock Pinapple Cider $8
- Flat Rock Blackberry Cider $8

Ask your server about additional rotating local draft and canned selections.

WHITE WINE

	glass | bottle
Mionetto, Prosecco	$12 | $48
Space Age, Rosé	$13 | $50
Benvolio, Pinot Grigio	$11 | $42
Grounded by Josh Phelps, Sauvignon Blanc	$13 | $50
Haras de Pirque, Chardonnay	$12 | $46
Sea Glass, Riesling	$11 | $42

RED WINE

	glass | bottle
The Seeker, Pinot Noir	$13 | $50
Decoy by Duckhorn, Merlot	$15 | $58
Palisades by Joel Gott, Red Blend	$14 | $54
Grounded by Josh Phelps, Cabernet Sauvignon	$15 | $58

Crafted in Asheville

Creativity is woven into everything Asheville does, from its galleries and music venues to its breweries, distilleries, and restaurants. Inspired by that tradition, our beverage program highlights local flavors, regional ingredients, and handcrafted selections that reflect the character of our city.
Raise a glass to Asheville's makers, artists, and adventurers.

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BREAKFAST MENU

Mon. - Fri. 6:30AM 10AM & Weekends 7AM- 11AM

Breakfast Classics

Two Egg Plate* — $15

Two eggs any style, choice of protein, toast, and breakfast potatoes or grits.

Three Egg Omelet — $16

Local ham, cheddar cheese, peppers, onions, and tomatoes. Served with toast and breakfast potatoes.

151 Omelet — $16

Turkey sausage, goat cheese, sautéed mushrooms, asparagus, and arugula. Served with toast and breakfast potatoes.

Steak and Eggs* — $20

8 oz. flank steak with two eggs any style, breakfast potatoes, and toast.

Breakfast Sandwich — $14

Bacon, scrambled eggs, cheddar cheese, and arugula on toasted wheat bread. Served with breakfast potatoes.

Breakfast Burrito — $16

Scrambled eggs, sausage, peppers, onions, and cheddar cheese wrapped in a flour tortilla. Served with chips, salsa, and sour cream.

Harvest Potato Bowl* — $16

Creamy grits topped with breakfast potatoes, caramelized onions and peppers, cheddar cheese, bacon, and two eggs any style. Finished with herb oil or hot sauce.

Southern Biscuits and Gravy* — $15

Large southern style biscuits topped with our house-made country gravy, served with two eggs any style.

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

Fresh Favorites

$18 Lox Bagel*

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

$16 Market Avocado Toast*

Smashed avocado on grilled toast with seasonal vegetables, arugula, lemon vinaigrette, and a egg cooked to order.

$15 Garden Veggie Scramble

Scrambled eggs with peppers, onions, mushrooms, cheddar, and arugula. Served with breakfast potatoes and toast.

$10 Mountain Yogurt Parfait

Yogurt and granola, fresh berries, finished with a Bee Charmer honey drizzle.

$11 Oatmeal

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

Sm $5 Lg $8 Fresh Fruit Bowl

Local fruit mix, drizzled in Asheville Bee Charmers Honey

From the Griddle

$14 Blue Ridge French Toast

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

$14 Appalachian Belgian Waffle

Belgian waffle topped with powdered sugar, candied pecans, and seasonal fruit. Served with local apple butter and warm syrup.

Beverages

Coffee & Espresso

- Drip Coffee
- Americano
- Latte
- Cappuccino
- Mocha
- Hot Tea

Available in small, medium and large. See coffee bar menu for pricing & seasonal offers.

Juices & Other Beverages $3

- Orange Juice
- Apple Juice
- Grapefruit Juice
- Cranberry Juice
- Coke
- Diet Coke
- Sprite
- Ginger Ale

Morning Cocktails

- Mimosa $12
- Bloody Mary $15

Local Pastries

Chocolate Croissant $6

Flaky pastry filled with rich chocolate.

Cream Cheese Croissant $6.50

Buttery croissant filled with sweet cream cheese.

Blueberry Muffin $6

House favorite loaded with blueberries.

Banana Bread $5

Moist and flavorful.

Chocolate Chip Cookie $3.50

Fresh baked by Old Europe Bakery.

Our Local Bakery Partner

Old Europe Pastries has been serving handcrafted European-style pastries in downtown Asheville since 1994. We're proud to feature a selection of their locally baked favorites each morning.

Kids Menu

$8 French Toast Sticks

French toast sticks served with warm syrup.

$9 Kids Breakfast

Scrambled eggs with bacon and toast.

$7 Kids Oatmeal

Warm oatmeal topped with brown sugar and seasonal berries.

$7 Fruit & Yogurt Cup

Vanilla yogurt topped with fresh fruit and granola

TASTE OF THE NEIGHBORHOOD

Asheville has long been known for its healing mountain air, mineral waters, and come-as-you-are spirit. What began as a destination for rejuvenation and wellness in the Blue Ridge Mountains continues today through the city's vibrant outdoor culture, creative community, and holistic approach to living.

At One Fifty One Boutique Bar & Kitchen, we celebrate that tradition by partnering with local growers, bakers, and artisans to bring the flavors of Western North Carolina to your table. From handcrafted pastries to regional ingredients, our menu reflects the creativity, craftsmanship, and natural beauty that make Asheville unique. Many of our offerings showcase the people, places, and traditions that continue to shape our neighborhood story.

Local Ingredients: Vegan Options:

Gluten Free Options: Vegetarian:

* 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.