51fifteen
CUISINE & COCKTAILS

BRUNCH MENU

APPETIZERS

MEATBALLS $20
Three meatballs, basil tomato sauce, Parmesan cheese and garlic bread
Allergens: Gluten, Dairy, Egg

51FIFTEEN CEVICHE* $32
Red snapper, shrimp, crab, avocado, pico de gallo, lime juice
Allergens: Shellfish, Fish, Gluten

CALAMARI ZEN-CHINO $23
Hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce
Allergens: Soy, Sesame, Gluten, Dairy, Shellfish

BEEF CARPACCIO* $24
Arugula, artichokes, capers, Creole mustard aioli, crostini
Allergens: Egg, Gluten, Dairy

SMOKED BURRATA $19
Seasonal fruit, prosciutto, arugula, basil oil, aged balsamic
Allergens: Dairy, Pork

MARYLAND CRAB CAKE** $28
Jumbo lump crab, with lemon Cajun lobster sauce
Allergens: Shellfish, Egg, Gluten, Dairy

TUNA POKE BOWL* ** $25
Ahi tuna, avocado, ginger vinaigrette, jasmine rice, Fresno pepper, furikake, mirin, micro cilantro
Allergens: Fish, Soy, Sesame, Gluten

BEEF EMPANADAS $18
Three empanadas stuffed with seasoned ground beef, served with creamy cilantro-jalapeño sauce
Allergens: Gluten, Dairy, Egg

BUFFALO SHRIMP $25
Five shrimp, mellow blue cheese crumbles, blue cheese dressing, arugula and daikon
Allergens: Shellfish, Gluten, Dairy, Egg

SOUPS

LOBSTER BISQUE** $15
Allergens: Shellfish, Gluten, Dairy

ROASTED POBLANO BISQUE $13
Allergens: Dairy, Gluten-Free

SEASONAL SOUP $13

SALADS

CAESAR SALAD $10
Romaine hearts, parmesan cheese, croutons
Allergens: Fish, Dairy, Egg, Gluten

AVOCADO & CUCUMBER SALAD** $18
Sliced avocado, English cucumber, arugula, shaved ricotta, Pedro Ximénez sherry dressing
Allergens: Dairy, Gluten-Free

SEAFOOD SALAD $46
Lobster, shrimp, crab, avocado, mixed greens, cucumber, citrus-herb vinaigrette
Allergens: Shellfish, Fish, Gluten-Free

CHOPPED SALAD WITH GRILLED CHICKEN** $23
Mixed greens, Brussels sprouts, oranges, cucumber, avocado, pickled onions, shaved ricotta, champagne vinaigrette
Allergens: Dairy, Gluten-Free

GRILLED SALMON SALAD $27
Orzo, cucumbers, tomatoes, feta cheese, arugula, caper vinaigrette
Allergens: Fish, Dairy, Gluten

SESAME RARE AHI TUNA SALAD* $26
Napa cabbage, daikon, julienned carrots, cucumber, cherry tomatoes, mixed greens, crispy rice noodles, chili oil vinaigrette
Allergens: Sesame, Fish, Soy, Gluten

COBB SALAD $30
Grilled chicken, romaine hearts, green onion, crispy bacon, blue cheese crumbles, tomatoes, hard-boiled egg, avocado, blue cheese dressing
Allergens: Dairy, Egg, Gluten-Free, Pork

SANDWICHES

BLTA $18
Sourdough bread, applewood-smoked bacon, lettuce, tomato, avocado, mayonnaise, served with fries
Add Fried Egg +$2 | Allergens: Gluten, Egg, Pork

MARINATED GRILLED VEGETABLE SANDWICH $16
Zucchini, squash, tomatoes, mushrooms, cucumbers, mixed greens, honey wheat toast, herb aioli, served with fries
Allergens: Gluten, Egg, Dairy

HEARSAY CHEESEBURGER $22
Texas Wagyu patty with cheddar, bacon, lettuce, tomato, red onion, and chipotle aioli on a sourdough bun, served with rosemary parmesan fries
Allergens: Gluten, Dairy, Egg, Pork
"A signature favorite from our sister concept, Hearsay. Now served at 51fifteen"

LOBSTER SANDWICH $35
Cold-water lobster, dill aioli, avocado, served with potato chips
Allergens: Shellfish, Egg, Gluten

**Raw Product | **Contains Alcohol*

Split Plate Charge: $5 | 20% gratuity added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BRUNCH MENU

SANDWICHES CONTINUED

PAN-SEARED CAJUN RED SNAPPER SANDWICH $36
Focaccia bread, shredded lettuce, sliced tomatoes, cilantro-lime aioli, served with fries
Allergens: Fish, Gluten, Egg

BLACKENED CHICKEN WRAP $21
Whole-wheat tortilla, mixed greens, mozzarella, avocado, tomato, chipotle aioli, served with fries
Allergens: Gluten, Dairy, Egg

BRUNCH FEATURES

BISCUIT BENEDICT $24
Poached eggs, fresh baked jalapeño & cheddar biscuit, Canadian bacon, smoked paprika hollandaise, with rosemary roasted potatoes, asparagus
Allergens: Gluten, Dairy, Egg, Pork

CRAB MEAT AVOCADO OMELETTE $27
Mozzarella cheese, habanero sauce, arugula and sliced tomatoes
Allergens: Shellfish, Dairy, Egg

EGG WHITE GARDEN OMELETTE $26
Spinach, mushrooms, tomato, avocado sauce, served with grilled tomato
Allergens: Egg

NEW YORK STRIP STEAK & EGGS $34
Breakfast potatoes, caramelized onions, avocado, au jus and butter toast
Allergens: Dairy, Gluten, Egg

TRADITIONAL ENGLISH BREAKFAST $26
Three eggs any style, sausage, bacon, breakfast potatoes, sliced tomatoes
Allergens: Gluten, Egg, Pork

HUEVOS RANCHEROS $34
Eggs, sliced New York strip steak, queso fresco, pico de gallo, refried black beans, crispy tortilla & ranchero sauce
Allergens: Egg, Dairy

LOX & BAGEL $23
Smoked salmon, everything bagel, red onions, tomato, capers, cream cheese, radish
Allergens: Gluten, Dairy, Sesame, Fish

SHRIMP & GRITS $25
Soffritto, tomato broth, andouille sausage, grilled focaccia
Allergens: Shellfish, Pork, Dairy, Gluten

CHICKEN CHILAQUILES $26
Adobo marinated chicken, homemade roasted green tomatillo and guajillo pepper sauce, corn tortilla chips, queso fresco, crema, radish, avocado salsa, refried beans
Allergens: Dairy

HOMEMADE BISCUITS & GRAVY $23
Fresh baked jalapeño & cheddar biscuit topped with andouille sausage gravy served with breakfast potatoes and two eggs any style
Allergens: Gluten, Pork, Dairy, Egg

AVOCADO TOAST $23
Multigrain toast, mashed avocado, radish, cherry tomatoes, poached egg, hollandaise sauce
Allergens: Gluten, Egg, Dairy | Add smoked salmon $5

SOUTHWESTERN HASH $26
New York strip steak, eggs, peppers, onion, tomato, potatoes, queso fresco, crema, crispy tortilla strip
Allergens: Egg, Dairy

BANANAS FOSTER FRENCH TOAST** $22
Brown sugar banana syrup, bacon strips, 2 eggs any style
Allergens: Gluten, Egg, Pork

CHICKEN & BELGIAN WAFFLE $21
Four fried buttermilk chicken strips, apples, berries, powdered sugar, cane syrup
Allergens: Gluten, Dairy, Egg | Add eggs $2 | bacon or sausage $5

BUTTERMILK PANCAKES $16
Three buttermilk pancakes, sugar cane syrup
Allergens: Gluten, Dairy, Egg | Add eggs $2 | bacon or sausage $5

PASTA & ENTRÉES

SEAFOOD LINGUINE** $38
Shrimp, Scallop, Snapper, basil, lobster brandy cream sauce
Allergens: Gluten, Dairy, Shellfish, Fish

SHORT RIB & MUSHROOM RAVIOLI** $42
Wild mushroom and parmesan ravioli, braised short rib, Brussels sprouts, spinach, citrus au jus, lemon butter sauce
Allergens: Gluten, Dairy, Egg

FISH À LA PLANCHA** $34
Seared salmon, green pea mousse, seasonal risotto and beurre blanc sauce
Allergens: Fish, Dairy

FRESH RED SNAPPER FILET** $48
Pan-seared red snapper, sweet corn and edamame risotto, truffle oil and lemon butter
Allergens: Fish, Dairy, Gluten-Free

NEW ZEALAND LAMB CHOPS $60
Smoked lamb chops, pearl onions, balsamic glaze
Allergens: Gluten-Free

PRIME RIBEYE STEAK $60
Herb butter
Allergens: Dairy

SIDES

French Toast(Egg, Dairy, Gluten) $13
Asparagus (Dairy, Gluten-Free) $13
Pommes Purée(Dairy, Gluten-Free) $13
Chipotle Mac & Cheese(Dairy, Gluten) $13
Smoked Cheddar Grits(Dairy, Gluten-Free) $13
Rosemary Roasted Potatoes(Dairy, Gluten-Free) $9
Andouille Sausage(Pork, Dairy) $10
Fried Rice (Egg, Soy, Sesame, Gluten) $13

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