# Dinner IN-ROOM DINING MENU **MON - SUN | 5PM-10PM**

#### Dial 6677 to order or Call 513.578.6660

## To Start

**Metropole Bread Service** - \$2 p/p

grilled house focaccia, marrow butter

Blistered Shishitos - \$14 honeyed goats cheese, smoked almonds, yuzu compressed apples, fig jam

Tuna Tartare - \$18 crispy rice, togarashi, sorrel, meyer lemon

**Cornmeal Crusted Calamari** 

preserved lemon, ink, crispy basil

# Salad

Little Gem Caesar Salad - \$12

lemony Caesar, toasted panko, shaved parmesan

Avocado Salad - \$13 blood orange, radish, onion sprouts, pistachio, lemongrass vinaigrette

## **Entrées**

Seared Salmon - \$29

beluga lentils, smoked yogurt, roasted sunchoke, blood orange, beet, dill

Seared Sea Scallops - \$33 Weisenberger grits, roasted turnips, oregano chimichurri, smoked persimmon

Roasted Duck Breast - \$34 heirloom red rice, grilled delicata squash, fennel, roasted grapes, toasted seeds

Jam + Cheese Toast - \$12 grilled sourdough, seasonal house jam, Urban Stead gouda

Burrata - \$16

grilled eleven grain, squash + ginger chutney, chicories, hazelnut, espresso vinaigrette

Smoke Seared Pork Belly - \$16 buttered Carolina Gold rice, huckleberries, Asian pear mostarda

Crispy Deviled Eggs - \$10 garlic, chili, sprouts

# **Caramelized Brussel Sprouts**

red quinoa, bitter greens, red grapes, hazelnuts, maple-honey vinaigrette

#### Herb Brined Chicken- \$28

burnt carrot risotto, green tomato, charred collards, pepitas, feta

Black Hawk Smash Burger -

Worcestershire pickled red onion, pepper jack, lettuce, smoked mirepoix aioli

Grilled NY Strip Steak - \$36 black truffle potato puree, balsamic roasted red onions. maitakes, roasted sweet potato, Asian pear, mustard greens

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any dietary preferences or food allergies you may have.







View more choices, our full Brunch Menu, & **Beverage Options** Scan the QR Code

# Breakfast IN-ROOM DINING MENU MON - FRI | 7AM - 11AM

#### **BRUNCH IN-ROOM DINING SAT & SUN | 8AM - 2PM**

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### **Nibbles**

Fresh Baked Cinnamon Roll - \$6 cream cheese icing, orange zest

Seasonal Coffee Cake - \$6 brown sugar, cinnamon, seasonal fruit

Bagel with Smoked Salmon Spread - \$12 cucumber, red onion, fried capers, seasonal side salad

**Smashed Avocado Toast on Focaccia** - \$16

feta, watermelon radish, pickled red onion, seasonal side salad

#### Nosh

Pork Belly Breakfast Wrap - \$16 scrambled egg, white cheddar, onion, peppers, breakfast potatoes

21c Breakfast - \$15

two eggs any style, bacon, sausage, or goetta, grits, toast

Forrager's Omelette - \$14

oyster mushroom, goat cheese, seasonal vegetable, breakfast potatoes

NY Strip Breakfast - \$24

two eggs any style, breakfast potatoes, toast

**Brioche French Toast - \$15** mascarpone, blueberry, espresso

#### A La Carte

Rolled oats - \$5 Creamy grits - \$4 Add Egg any style - \$2 Bacon (3) - \$5 Goetta - \$5 Turkey sausage - \$6

English muffin - \$3 Toast - \$2 Bowl of fruit - \$5 Cheese omelette - \$6 Breakfast potatoes - \$3 Side salad - \$5







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