

brunch

TWO POACHED EGGS

great northern beans, sofrito & crouton

FARM EGG OMELET 11

shaved speck, house made lardo, shoestring potatoes, green goddess & thyme scented pecorino

ALMOND BREAD FRENCH TOAST 13

goat cheese & sour cherry ice cream

THE PLOUGHMANS PLATE 13

7 hr Egg, kantwurst & cabot cheddar- with pickles, mostarda & grilled bread

CAULIFLOWER SOUP 6

caramelized cauliflower, sultana raisins & caraway

LOCAL LETTUCES 8

with grilled chicken 11
shaved radish, vinaigrette & pecorino

KALE CAESAR 9

with grilled chicken 12
shaved kohlrabi, radish, white anchovy, parmigiano dressing & croutons

BURNT CARROTS & AVOCADO 9

goat cheese, parsley, pumpkin seeds, pickled onion & garlic chips

'SBLT' 13

salmon bacon sandwich on a challah bun with cucumber & aioli

METROPOLE BISON BURGER 13

on a potato bun- with american cheese, housemade slab bacon, charred tomato & pimenton aioli

CHICK PEA PANISSE & FIREPLACE VEGETABLES 14

fennel puree, cucumber & roasted vegetables

CRISPY DUCK LEG 12

shaved kohlrabi, dill, chopped egg & Dijon dressing

GRILLED GULF SHRIMP 15

spaetzle, chermoula, lemon & parmigiano

booze

METROPOLE BLOODY MARY

'MIMOSA'

shrubs

MANGO, VANILLA, ROSEMARY 4.50

BEET & FENNEL 4.50

PINEAPPLE, EARL GREY, STAR ANISE 4.50

other cold beverages

COLD BREWED CARABELLO ICED COFFEE 4

VIETNAMESE COFFEE 4.50

HOUSE MADE TONIC 4

SOFT DRINKS 3

ICED TEA 3

desserts

COLD BREWED COFFEE FLOAT 6

CHOCOLATE MOUSSE 6

ASSORTED COOKIES 6



side dishes 5

CHILLED WHEATBERRY SALAD

SIDE MIXED LETTUCE SALAD

METROPOLE FRIES & PICKLE DRESSING

SAUTEED SPINACH & GARLIC CHIPS

Chef Michael Paley & Team
EASTER SUNDAY 2013