



## COCKTAILS

### CARELESS WHISPERS 11

Sparkling Rosé, Cocchi Rosa, Lemon Shrub

### LEATHER BOUND BOOK 10

Dewar's, rye, date, rosemary, lemon

### WASCALLY WABBIT 10

Tequila, Cappelletti, carrot-apple-ginger shrub

## JUICE & COFFEE

### OJ 4

### GRAPEFRUIT JUICE 4

### ELMWOOD INN TEA 4

cherry rose green, lavender earl grey, 21c breakfast blend, serenity (d), ginger-orange (d)

### ESPRESSO 3

### CAPPUCCINO 4

### DRIP COFFEE 3

### FRENCH PRESS COFFEE 6

ask your server for our featured roasters

### VIETNAMESE COFFEE 4.50

## SIDES

### BREAKFAST POTATOES 4

### WEISENBERGER GRITS 4

### GOETTA 5

### APPLEWOOD SMOKED BACON 5

### MUESLI 5

### FAGE YOGURT & RASPBERRIES 7

### METROPOLE FRIES 5

### GLUTEN FREE BREAD 3

### Chef Jared Bennett & Team

FALL 2018

Follow on Instagram & Twitter

@ChefJBennett

## STARTERS

### "POP-TARTS" 9

Seasonal flavors

### BROCCOLI FRITTERS 9

lemon parmesan aioli & aleppo pepper

### WHIPPED RICOTTA 11

lemon, oregano, fried oregano & grilled toast

## BRUNCH

### GREEN SALAD 8

shaved radish, pecorino & red wine vinaigrette  
add chicken \$4

### QUINOA & SPINACH SALAD 9

hardboiled egg, avocado, red onion, blood orange vinaigrette

### BURNT CARROT SALAD 12

avocado, pickled onion, feta, garlic chips & pumpkin seeds

### FRUIT SMOOTHIE BOWL 10

banana, strawberry, blueberry, granola & yogurt

### EGGS & GRITS 12

sunny side up eggs, black beans, chermoula, pickled onions, cilantro

### 21c BREAKFAST 14

two eggs any style, goetta, roasted potatoes, charred tomatoes, toast

### FARM EGG OMELETTE 14

charred corn, avocado, queso fresco, ancho romesco

### HEIRLOOM TOMATO SANDWICH 14

Kenny's cheddar pimento spread, Broadbent ham

### THE METROPOLE CHEESEBURGER\* 17

red onion marmalade, smoked bleu, iceberg  
& dill aioli

\* these item(s) are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.