

starters

MUSHROOM SOUP 8

Barley, thyme, crème fraiche

CHARRED PEAR & BEET SALAD 10

Cheese curds, watercress, MadHouse vinegar

BURNT CARROT SALAD 12

Avocado, pickled onion, feta, cilantro, toasted pumpkin seeds

SAFFRON PAPPARDELLE 10

Glazed carrots, Tuscan kale, lemon, pecorino

ROCK SHRIMP & CORN FRITTERS 12

Shaved pancetta, pimento aioli

FLANK STEAK TARTARE* 15

Egg yolk, crispy shallot, grain mustard, grilled toast

entrees

SEARED VERLASSO SALMON* 28

Savoy cabbage, marble potatoes, pickled mustard seeds

GRILLED HANGER STEAK* 34

Charred mushrooms, rye berries, plums, Taleggio fonduta

THE METROPOLE CHEESEBURGER* 17

Red onion marmalade, smoked bleu, iceberg, dill aioli

DUCK BREAST* 26

Corn puree, swiss chard, pickled persimmons

BLACK EYED PEA SCAFFATA 22

Charred broccoli, preserved lemon, broccoli pistou

MARKSBURY FARMS PORK CHOP* 29

Sweet & sour onions, collard greens, Nduja butter

ROASTED LEMON GARLIC CHICKEN 27

Polenta, pickled Brussel sprouts, apple mostarda, salsa verde



from the charcuterie bar

combine any three for \$18 or five for \$23

gluten free bread 3

SNACKS

THE 7 HOUR EGG

HOT OLIVES

WARM RICOTTA \$4 SUPPLEMENT

CHARCUTERIE

DUCK BREAST HAM

SMOKED SALMON RILETTE

KANTWURST

FINNOCHIONA

GRIPPOS SPICED HAM

ARTISAN CHEESE

DANCING FERN

(UP) cow, TN

CABBOT CHEDDAR

(P) cow, VT

WABASH CANNONBALL

(P) goat, IN

MIMI'S SMOKED BLUE

(P) cow, KY

URBAN STEAD TOMME

(P) cow, EWH

vegetables & grains

ROASTED BRUSSEL SPROUTS 7

Dates, smoked butter, kohlrabi

SHAVED PEARS 7

Turnips, smoked walnuts, watercress

CAULIFLOWER 8

Wild rice, pickled red onions, quince vinaigrette

SHISHITO PEPPERS 9

Sorghum, dukkah, charred lemon

Chef David Kelsey & Team

FALL 2018

* 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.