



COCKTAILS

RICH GIRL 11

Coffee, raspberry, lemon, cava

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

HOT CHOCOLATE 5

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

FAGE YOGURT & RASPBERRIES 7

METROPOLE FRIES 5

GLUTEN FREE BREAD 3

Chef David Kelsey & Team

WINTER

* these item(s) are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

STARTERS

"POP-TARTS" 9

Seasonal flavors

BROCCOLI FRITTERS 9

lemon parmesan aioli & aleppo pepper

WHIPPED RICOTTA 11

lemon, oregano, fried oregano & grilled toast

SALADS & BOWLS

GREEN SALAD 8

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

SPINACH SALAD 9

quinoa, avocado, red onion, hardboiled egg, blood orange vinaigrette

BURNT CARROT SALAD 12

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

FRUIT SMOOTHIE BOWL 10

banana, strawberry, blueberry, granola & yogurt

MUESLI 8

toasted pumpkin seeds, dried apricot, currants

BRUNCH

BREAKFAST BURRITO 12

red skin potatoes, cheddar, metropole sausage, soft scramble eggs, chermoula, avocado

21c BREAKFAST 14

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

METROPOLE CHEESEBURGER* 17

red onion marmalade, smoked bleu, iceberg & dill aioli

FARM EGG OMELETTE 14

charred corn, avocado, queso fresco, ancho romesco

PANCAKES 13

maple mascarpone, candied pecans

BRUNCH BURGER* 19

pimento cheese, applewood smoked bacon, over-easy egg