

starters

SMOKED CAULIFLOWER SOUP 8

Walnuts, chili oil, crème fraiche

CHARRED PEAR & BEET SALAD 10

Cheese curds, watercress, MadHouse vinegar

BURNT CARROT SALAD 12

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

GARLIC BUTTER SHRIMP 12

Royal red shrimp, garlic confit, grilled lemon, toast

GOLABKI 12

Savoy cabbage, pork, popcorn rice, smoked tomato

FLANK STEAK TARTARE* 15

Egg yolk, crispy shallot, grain mustard, grilled toast

entrees

PAN SEARED MONKFISH 28

Smoked celeriac, radish, dashi, chili oil

GRILLED STRIP LOIN* 34

Roasted marble potatoes, ash onions, Metropole steak sauce

THE METROPOLE CHEESEBURGER* 17

Red onion marmalade, smoked bleu, iceberg, dill aioli

DUCK BREAST* 26

Parsnips two ways, charred cranberry relish, cocoa

WILD MUSHROOM TOAST 24

Blue Oven bread, ricotta, mushroom gravy

MARKSBURY FARMS PORK CHOP* 29

Sweet & sour onions, collard greens, Nduja butter

ROASTED CHICKEN 27

Potato spätzle, roasted garlic lemon pan sauce

SEARED VERLASSO SALMON* 28

Savoy cabbage, marble potatoes, pickled mustard seeds



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

BLACK GARLIC SALAMI

GRIPPOS SPICED HAM

BRESOALA

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

CHARRED SWEET POTATOES 8

Sorghum, cheese curds, Korean chili flake

CAULIFLOWER AU GRATIN 8

Emmentaler, Blue Oven bread crumbs, lemon zest

JERUSALEM ARTICHOKEs 9

Bagna cauda, frisee, aioli

Chef David Kelsey & Team

WINTER 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.