

starters & sharable

CARAMELIZED ONION SOUP 8

Croutons, griddled cheese curd, thyme oil

PANZANELLA 10

Blue Oven croutons, cheese curds, mustard greens, carrot, radish, peas, spring vin

BURNT CARROT SALAD 12

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

GARLIC BUTTER SHRIMP 12

Gulf shrimp, garlic confit, grilled lemon, toast

CONFIT CHICKEN LIMBS 10

Dry spice, hot oil vinaigrette, bleu cheese fondue

FLANK STEAK TARTARE* 15

Egg yolk, crispy shallot, grain mustard, grilled toast

meats & cheeses

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

COPPA

KANTWURST

FINOCCHIONA

SMOKED SALMON RILLETTE

ARTISAN CHEESE

KICKAPOO (UP) cow, IL

TRILLIUM (P) cow, IN

FOXGLOVE (P) cow, IN

VERMILLION RIVER BLUE (UP) cow, IL

NIGHSHADE (P) cow, IN

entrees

RAINBOW TROUT 28

Grilled asparagus, onion soubise, walnut gremolata

STRIP LOIN* 34

Roasted marble potatoes, ash onions, Metropole steak sauce

CAST IRON DUCK BREAST* 28

Crispy wild rice, rapini, gelee, cured egg yolk

WILD MUSHROOM TOAST 24

Blue Oven bread, ricotta, mushroom gravy

COPPA STEAKS* 29

Wilted chicories, apple-fennel slaw, charred cipollini

ROASTED CHICKEN 27

Artichoke, cremini, olives, roasted garlic lemon jus

GRILLED VERLASSO SALMON* 28

Beluga lentils, snap peas, radish, preserved lemon aioli

THE METROPOLE CHEESEBURGER* 17

Red onion marmalade, smoked bleu, iceberg, dill aioli

on the side

MIXED GRAINS SALAD 8

Asparagus, confit cremini, fresno, pickled shallot, farmer cheese, pea puree

CAULIFLOWER AU GRATIN 8

Emmentaler, Blue Oven bread crumbs, lemon zest

JERUSALEM ARTICHOKES 9

Bagna cauda, frisee, aioli



Proudly prepared by Chef David Kelsey & Team

SPRING 2019

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