

starters & sharable

CHILLED CANTALOUPE SOUP 8

Coconut milk, pesto sorbet, benne seeds

PANZANELLA 10

Blue Oven croutons, cheese curds, mizuna, 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

STILTON (P) cow, UK

EVERTON (P) cow, IN

Proudly prepared by Chef David Kelsey & Team

SUMMER 2019

* 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.

entrees

STRIP LOIN* 34

Roasted corn, shishito, pickled radish, ancho sauce, farmer's cheese

GRILLED CHICKEN 28

Chayote, compressed melon, feta puree, 6yr balsamic

DIVER SEA SCALLOPS 32

Caulilini, charred leeks, confit heirloom cherry tomato

CAST IRON DUCK BREAST* 28

Crispy wild rice, rapini, gelee, cured egg yolk

MARINATED EGGPLANT 24

Charred okra, pickled sweet onions, cherry tomato vinaigrette, ricotta, gremolata, bread crumbs

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

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

BAKED BUTTER BEANS 8

Pickled mustard seeds, country ham croutons, lime crema, frisee

CHARRED OKRA 9

Cherry tomato vinaigrette, pickled sweet onions, Blue Oven bread crumbs

