## Dinner at Metropole

Summer, 2022

to start		<b>Burrata</b> griddled multigrain, green garlic butter, torched strawberry, balsamic	14
<b>Metropole Bread Service</b> grilled Baker's Table focaccia, marrow butter	2 p/p	Tuna Tartare crispy rice, togarashi, sorrel, meyer lemon	16
Jam + Cheese Toast grilled sourdough, seasonal house jam, Urban Stead gouda	10	Blistered Shishitos watermelon, goats cheese, yuzu, spiced almonds	11
Crispy Deviled Eggs garlic, chili, sprouts	8	<b>Old Bay Fried Oysters</b> green apple, lime, mint	15
Cornmeal Crusted Calamari pickled plums, ink, radish sprouts		Corn Ribs Hill Country dry rub, lime	12
salad		pasta	
<b>Avocado Salad</b> Bright Farms spring lettuces, radish, blistered asparagus, miso, poppy	13	<b>Spaghetti alla Chittara</b> lobster, burrata, corn, serrano	32
Summer Waldorf Salad Asian pears, apricot, candied black walnuts, bleu cheese, lemon	11	Cavatelli Cacio e Pepe pink peppercorn, parmesan  Pappardelle	25
Strawberry + Snap Pea Salad red quinoa, Foxtail Farms spinach, goat cheese, balsamic	12	purple kale, smoked pork shoulder, spring peas, meyer lemon (available Friday-Sunday only)	29
<b>Little Gem Caesar Salad</b> lemony Caesar, toasted panko, shaved parmesan	10		
entrée			
Seared Salmon spring green risotto, sunflower brittle, pine nut, charred greens	29	Sweet Tea Brined Chicken cucumber, watermelon, farro, sorghum yogurt	28
Salt + Pepper Pork Loin black garlic grits, pineapple mostarda, mustard greens	27	Black Hawk Smash Burger cheddar, iceberg, sweet + sour onions, dill aioli, Baker's Table fresh bun	16
Seared Sea Scallops corn, summer herbs, pickled blueberry, brown butter	33	<b>Grilled NY Strip Steak</b> truffled potato puree, spring beans, grilled mushrooms, crunchy onions	34
Roasted Duck Breast charred ninja radish, saffron pickled apricot, duck fat wild rice, toasted seeds	31	Beers for the Crew round for the kitchen team, they work pretty hard	9
Executive Chef   Vanessa Miller Chef de Cuisine   Zach Barnes Exec Sous Chef   Michael Coscia Sous Chef   Naomi DePappe Sous Chef   Luke Simpson		*Consuming raw or undercooked meats, poulltry, seafood shellfish or eggs may increase your risk of foodborne illne Please inform us of any dietary preferences or food allerg you may have.	ess.



(f) @metropoleonwalnut

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## +LOVE

Metropole is partnering with local organizations to build a better Cincinnati, one plate at a time. This month, donations will benefit Aronoff Center. Simply add "+LOVE" to your order to donate. Check out our menu or ask your server for details.