

# Dinner at Metropole

Summer, 2022

## to start

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|---|-------|
| <b>Metropole Bread Service</b><br>grilled Baker's Table focaccia,<br>herbed marrow butter | 2 p/p |
| <b>Jam + Cheese Toast</b><br>grilled sourdough, seasonal house jam,<br>Urban Stead gouda  | 10    |
| <b>Crispy Deviled Eggs</b><br>garlic, chili, sprouts                                      | 8     |
| <b>Cornmeal Crusted Calamari</b><br>pickled plums, ink, radish sprouts                    | 12    |

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| <b>Burrata</b><br>griddled multigrain, green garlic butter,<br>torched strawberry, balsamic | 14 |
| <b>Tuna Tartare</b><br>crispy rice, togarashi, sorrel, meyer lemon                          | 16 |
| <b>Blistered Shishitos</b><br>watermelon, goats cheese, yuzu, spiced almonds                | 11 |
| <b>Panko Fried Shrimp</b><br>green tomato salsa, serrano, honeydew, cilantro                | 14 |
| <b>Corn Ribs</b><br>Hill Country dry rub, lime  | 8  |

## salad

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|---|----|
| <b>Sungold Salad</b><br>mixed lettuces, feta, cucumber, avocado,<br>charred shallot vinaigrette   | 13 |
| <b>Summer Waldorf Salad</b><br>Asian pears, apricot, candied black walnuts,<br>bleu cheese, lemon | 11 |
| <b>Strawberry + Snap Pea Salad</b><br>red quinoa, Foxtail Farms spinach, goat cheese,<br>balsamic | 12 |
| <b>Little Gem Caesar Salad</b><br>lemony Caesar, toasted panko, shaved parmesan                   | 10 |

## pasta

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| <b>Tagliatelle</b><br>lobster, burrata, corn, serrano  | 32 |
| <b>Cavatelli Cacio e Pepe</b><br>pink peppercorn, parmesan   | 25 |
| <b>Pappardelle</b><br>purple kale, smoked pork shoulder, spring peas,<br>meyer lemon<br>(available Friday-Sunday only) | 29 |

## entrée



|   |    |
|---|----|
| <b>Seared Salmon</b><br>beluga lentils, green tomato, cucumber,<br>brown butter, smoked onion                     | 29 |
| <b>Salt + Pepper Pork Loin</b><br>Weisenberger grits, summer squash, grilled peach,<br>garlic scape               | 27 |
| <b>Seared Sea Scallops</b><br>red rice, sweet corn, pickled blueberry,<br>brown butter, summer herbs              | 33 |
| <b>Roasted Duck Breast</b><br>charred ninja radish, saffron pickled apricot,<br>duck fat wild rice, toasted seeds | 31 |

|   |    |
|---|----|
| <b>Sweet Tea Brined Chicken</b><br>cucumber, watermelon, farro, sorghum yogurt                                  | 28 |
| <b>Black Hawk Smash Burger</b><br>cheddar, iceberg, sweet + sour onions, dill aioli,<br>Baker's Table fresh bun | 16 |
| <b>Grilled NY Strip Steak</b><br>truffled potato puree, spring beans,<br>grilled mushrooms, crunchy onions      | 34 |
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| <b>Beers for the Crew</b><br>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 | Luke Simpson

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any dietary preferences or food allergies you may have.



  @metropoleonwalnut  
metropoleonwalnut.com | feastbymetropole.com

## +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.