

Dinner at Metropole

Summer, 2022

to start

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

Burrata griddled multigrain, heirloom tomato + peach jam, watercress, black walnut, sherry	16
Tuna Tartare crispy rice, togarashi, sorrel, meyer lemon	16
Blistered Shishitos watermelon, goats cheese, yuzu, spiced almonds	11
Panko Fried Shrimp green tomato salsa, serrano, honeydew, cilantro	14
Corn Ribs Hill Country dry rub, lime	8

salad

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

pasta

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

entrée

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

Sweet Tea Brined Chicken cucumber, watermelon, farro, sorghum yogurt	28
Black Hawk Smash Burger cheddar, iceberg, sweet + sour onions, dill aioli, Baker's Table fresh bun	16
Grilled NY Strip Steak truffled potato puree, spring beans, grilled mushrooms, crunchy onions	34
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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 | Luke Simpson
Sous Chef | Ramon De Jesus Strazzara

*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.

+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.



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