

# Dinner at Metropole

Fall, 2022

## to start

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

<b>Burrata</b> griddled multigrain, heirloom tomato + peach jam, watercress, black walnut, sherry	16
<b>Tuna Tartare</b> crispy rice, togarashi, sorrel, meyer lemon	16
<b>Blistered Shishitos</b> watermelon, goats cheese, yuzu, spiced almonds	11
<b>Panko Fried Shrimp</b> green tomato salsa, serrano, honeydew, cilantro	14
<b>Crispy Sunchokes</b> basil, roasted garlic, pine nut	10

## salad

<b>Sungold + Avocado Salad</b> mixed lettuces, feta, cucumber, charred shallot vinaigrette	13
<b>Summer Waldorf Salad</b> Asian pears, peach, candied black walnuts, bleu cheese, lemon	11
<b>Roasted Brussels Sprout Salad</b> winter greens, caramelized fennel, grape, quinoa, Meyer lemon	12
<b>Little Gem Caesar Salad</b> lemony Caesar, toasted panko, shaved parmesan	10

## pasta

<b>Pappardelle</b> braised short rib, caramelized carrot, fennel, marrow	29
<b>Cavatelli Cacio e Pepe</b> pink peppercorn, parmesan	25
<b>Campanelle</b> Riehm farms sungold tomato, burrata, garlic confit (available Friday-Sunday only)	27

## entrée

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

<b>Bourbon Barrel Soy Brined Chicken</b> parmesan risotto, grilled delicata, heirloom carrot, charred collards	28
<b>Black Hawk Smash Burger</b> cheddar, iceberg, sweet + sour onions, dill aioli, Baker's Table fresh bun	16
<b>Grilled NY Strip Steak</b> truffled potato puree, spring beans, grilled mushrooms, crunchy onions	34
<b>Beers for the Crew</b> 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  
Sous Chef | Cortez Martin

\*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.

