



Bowls

Greek Yogurt Bowl 8
seasonal berries, toasted coconut, poppy honey

Fresh Fall Fruits with Spiced Cottage Cheese 12
tajin, cottage cheese, honey

Blood Orange + Avocado Salad 12
mixed lettuces, feta, cucumber, charred shallot vinaigrette
add chicken +6 add salmon +12 add shrimp +12

Little Gem Caesar Salad 10
lemony caesar, toasted panko, shaved parmesan
add chicken +6 add salmon +12 add shrimp +12

Goetta + Shishito Hash 15
purple potatoes, caramelized onion, poached egg

Eggs in Purgatory 13
black-eyed pea, heirloom cherry tomato, garlic, sourdough

Shrimp + Cacio e Pepe Grits 20
okra, corn, black pepper

Black Walnut Steel Cut Oats 13
sorghum, pear

Breads

Brioche French Toast 16
mascarpone, huckleberries, lemon

Metropole Smash Burger 16
double patty, double cheese, shredded iceberg, dill aioli, sweet + sour onions
add egg +2 add bacon +2

Metropole Egg in a Hole 14
cheddar, collards, black forest ham, cayenne pepper aioli

Fried Chicken Bennies 15
biscuit, poached eggs, hollandaise, hot honey

Smashed Avocado on Baker's Table Focaccia 14
feta, watermelon radish, pickled red onion, fresh herbs
add egg +2

A la Carte

eggs 4	cacio grits 5
bacon 4	steel cut oats with sorghum 5
goetta 5	biscuit 2
turkey sausage 4	toast 2
breakfast potatoes 3	

COCKTAILS

MORNING GLORY 13
St. Germain, Beehive, Smoked lavender, Toresella

THE BISCOTTI 12
House espresso vodka, Oyo honey vodka, Amaretto, almond milk, bitters

GARDEN PALOMA 11
El Jimador Reposado, grapefruit, lime, dill

NON-ALCOHOLIC

SEASONAL SHRUBS 6
HOUSE MADE TONIC 4
GINGER BEER 4.50

JUICE & COFFEE

FRUIT JUICE 4
GLASS OF MILK whole, skim, almond, soy or oat 3
ELMWOOD INN fine loose-leaf tea 4
Moroccan mint, cherry rose green, lavender earl grey, 21c breakfast blend, serenity (d), ginger-orange (d)
DRIP COFFEE 4
(coffee break) regular or decaf
ESPRESSO 4
CAPPUCCINO/LATTE 5
HOUSE MADE HOT CHOCOLATE 5

Executive Chef | Vanessa Miller
Chef de Cuisine | Zach Barnes
Exec Sous Chef | Michael Coscia
Sous Chef | Ariel Culbreath
Sous Chef | Ramon De Jesus Strazzara
Sous Chef | Cortez Martin