

Dinner at Metropole

Fall, 2022

to start

Metropole Bread Service grilled Baker's Table focaccia, marrow butter	2 p/p	Burrata grilled multigrain, squash + ginger chutney, winter greens, hazelnut, espresso vinaigrette	16
Jam + Cheese Toast grilled sourdough, seasonal house jam, Urban Stead gouda	10	Tuna Tartare crispy rice, togarashi, sorrel, meyer lemon	16
Crispy Deviled Eggs garlic, chili, sprouts	8	Blistered Shishitos persimmon, gochujang yogurt, yuzu, spiced almonds	11
Cornmeal Crusted Calamari pickled plums, ink, radish sprouts	12	Panko Fried Shrimp apple, jicama, lime, yuzu, mint	14
		Crispy Sunchokes basil, roasted garlic, pine nut	10

salad

Blood Orange + Avocado Salad mixed lettuces, ninja radish, poppy seed vinaigrette	13	Pappardelle braised short rib, caramelized carrot, fennel, marrow	29
Fall Waldorf Salad local spinach, Asian pears, persimmon, candied black walnuts, bleu cheese, lemon	11	Cavatelli Cacio e Pepe pink peppercorn, parmesan	25
Roasted Brussels Sprout Salad winter greens, caramelized fennel, grape, quinoa, Meyer lemon	12	Campanelle butternut squash, lobster, celery, burrata, sage brown butter (available Friday-Sunday only)	32
Little Gem Caesar Salad lemony Caesar, toasted panko, shaved parmesan	10		

entrée

Seared Salmon heirloom beans, radicchio, bacon, fennel, sage	29	Bourbon Barrel Soy Brined Chicken parmesan risotto, grilled delicata, heirloom carrot, charred collards	28
Salt + Pepper Pork Loin Weisenberger grits, zucchini, grilled persimmon, garlic	27	Black Hawk Smash Burger cheddar, iceberg, sweet + sour onions, dill aioli, Baker's Table fresh bun	16
Seared Sea Scallops beluga lentil, melted Brussels, apple, chestnut crispies, madeira	33	Grilled NY Strip Steak truffled potato puree, grilled romanesco, maitake, watermelon radish, crispies	34
Roasted Duck Breast charred ninja radish, saffron pickled pear, 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 | Ramon De Jesus Strazzara
Sous Chef | Cortez Martin
Sous Chef | A'riel Culbreath

*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.

