

Dinner at Metropole

Winter, 2023

to start

Metropole Bread Service grilled 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 pear, gochujang yogurt, yuzu, spiced almonds	11
Cornmeal Crusted Calamari pickled pear, 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
Winter Beet Salad spinach, butternut squash, red onion, goat cheese, pepitas, yuzu	12	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		

pasta

entrée

Seared Salmon heirloom beans, radicchio, bacon, fennel, sage	29	Bourbon Barrel Soy Brined Chicken parmesan risotto, grilled acorn squash, heirloom carrot, charred collards	28
Salt + Pepper Pork Loin Weisenberger grits, butternut squash, charred mustard greens, pickled pear, sorghum	27	Black Hawk Smash Burger cheddar, iceberg, sweet + sour onions, dill aioli, fresh bun	16
Seared Sea Scallops beluga lentil, brussels, apple, chestnut crispies, madeira	33	Grilled NY Strip Steak truffled potato puree, grilled caulilini, maitake, watermelon radish, crispies	34
Glazed Duck Breast Okinawan sweet potato puree, golden beets, leeks, pickled pomegranate, pistachio, molasses	32	-	
		Beers for the Crew round for the kitchen team, they work pretty hard	9



Executive Chef | Zach Barnes
Exec Sous Chef | Michael Coscia
Sous Chef | Cortez Martin
Sous Chef | A'riel Culbreath
Sous Chef | Bill Lawrence

*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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