

Brunch at Metropole

Spring, 2023

lites

Greek Yogurt Bowl seasonal berries, toasted coconut, poppy honey	8
Blood Orange + Avocado Salad mixed lettuces, watermelon radish, poppy seed vinaigrette add chicken +6, add salmon +12, add shrimp +12	12
Little Gem Caesar Salad lemony Caesar, toasted panko, shaved parmesan add chicken +6, add salmon +12, add shrimp +12	10
Smashed Avocado on House Foccacia feta, watermelon radish, pickled red onion add egg +2	14

bites

Goetta + Shishito Hash fingerling potatoes, caramelized onion, poached egg	14
Shrimp + Cacio e Pepe Grits corn, okra, black pepper	20
Brioche French Toast mascarpone, lemon huckleberry syrup full or half order	9 14
Metropole Smash Burger double patty, double cheese, shredded iceberg, dill aioli, sweet + sour onions add egg +2, add bacon +2	16
Metropole Egg in a Hole cheddar, charred collards, black forest ham, cayenne pepper aioli, sourdough	12
21c Breakfast two eggs any style, bacon, sausage, or goetta, grits, toast	14

a la carte

add egg any style	4	cacio grits	5
bacon	4	steel cut oats with sorghum	5
goetta	5	breakfast potatoes	3
turkey sausage	4	toast or biscuit	2

*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.

cocktails

Ooh Bae gin, ube liqueur, gum syrup, lemon, prosecco	12
Pistachiotini housemade pistachio espresso vodka, Kahlua, espresso	14
Sultans of Zing reposado tequila, grapefruit, lime, soda, za'atar spice syrup, orange bitters	12
Plum Loco housemade plum nectar, reposado tequila, lemon, prosecco	11
Seraphim Angel's Envy Bourbon, super citrus, orange blossom, Red Bull, Peychaud's	18

non-alcoholic

Leitz Riesling, Rheingau, GER (250 ml)	13
Leitz Rosé, Rheingau, GER (250 ml)	13
Seasonal Shrubs	6
Housemade Tonic	4
Ginger Beer	4.50
Red Bull	7
Red Bull Sugar Free	7
Evian Water - Still or Sparkling	8

juice and coffee

Fruit Juice	4
Glass of Milk whole, skim, almond, soy, or oat	3
Elmwood Inn Fine Loose-Leaf Tea cherry rose green, lavender earl gray, 21c blend, moroccan mint, serenity (d), ginger-orange (d)	4
Drip Coffee regular or decaf	4
Espresso	4
Cappuccino/Latte	5
Housemade Hot Chocolate	5

Executive Chef | Zachary Barnes
Exec Sous Chef | Michael Coscia
Sous Chef | Robert Adams
Sous Chef | A'riel Culbreath
Sous Chef | Cortez Martin
Pastry Chef | Tracy Long