from the charcuterie bar
combine any three for $16 or five for $21

SNACKS
THE 7 HOUR EGG
HOT OLIVES
SEARED RADISHES
WARM RICOTTA $4 SUPPLEMENT

CHARCUTERIE
SWEETBREAD TERRINE
LOMO
DUCK BREAST HAM

ARTISAN CHEESE
DANCING FERN
(UP) cow, TN
CABOT CLOTHBOUND CHEDDAR
(P) cow, VT
KENNY’S FARMHOUSE NANA
(P) cow, KY
PIPER’S PYRAMID
(P) goat, IN
MIMI’S SMOKED BLUE
(P) cow, KY

starters
APPLE TURNIP SOUP  8
Mustard greens, nutmeg & crème fraîche

BURNt CARROT SALAD  10
Avocado, pickled onion, feta, cilantro & toasted pumpkin seeds

DINOSAUR KALE SALAD  8
Black eyed peas, pickled squash, pear & sunflower granola

WAGYU FLANK STEAK TARTARE*  13
Egg yolk, crispy shallot, grain mustard & toast

SEARED OCTOPUS  12
Braised garbanzo beans, currants, orange & hot pepper

PLANCHA MARKSBURY FARMS CHICKEN HEARTS*  10
Pepper jelly, arugula, blue oven toast & paw-paws

entrees
SEARED RED DRUM  25
Celeriac, littleneck clams, chickpeas & kale

GRILLED DUCK BREAST*  28
Marble potatoes, swiss chard, blackberries & saffron-almond sauce

THE METROPOLE CHEESEBURGER*  16
Red onion marmalade, smoked bleu, iceberg & pickled aioli

MUSHROOM ROTOLO  24
Pork belly, poached egg, Old KY Tomme & salsa verde

BLACK GROUPER*  28
Weisenberger grits, charred fennel & chorizo jam

GRILLED NY STRIP STEAK*  32
Charred shishito peppers, jicama, avocado & chermoula

FIREPLACE ALEPPO CHICKEN  26
Cannellini beans, rutabaga, ash onions & pickled persimmon

vegetables & grains
SHAVED SCARLETT TURNIPS  7
Charred pears, cara cara orange & walnuts

BRUSSEL SPROUT SLAW  6
Apples, vinegar raisins & pickled mustard seeds

ASH ROASTED ACORN SQUASH  7
Red quinoa, ricotta salata, swiss chard relish & pumpkin seeds

CHARRED CAULIFLOWER  8
Wild rice, pickled red onions & quince vinaigrette

* these item(s) are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Chef Jared Bennett & Team
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Autumn 2015