

# Breakfast at Metropole

Summer, 2023

## nibbles

<b>Muffin</b> blueberry or banana	4
<b>Scone</b> caramelized onion + goat cheese	4
<b>Fresh Baked Cinnamon Roll</b> cream cheese icing, orange zest	6
<b>Seasonal Coffee Cake</b> brown sugar, cinnamon, seasonal fruit	6
<b>Bagel with Smoked Salmon Spread</b> cucumber, red onion, fried capers	10
<b>Metropole Breakfast Sandwich</b> english muffin, hard fried egg, goetta, white cheddar, avocado	10
<b>Smashed Avocado Toast on Focaccia</b> feta, watermelon radish, pickled red onion	14

All nibbles made in house by our Pastry Chef

## a la carte

<b>add egg any style</b>	2	<b>bowl of fruit</b>	5
<b>english muffin</b>	2	<b>bacon (3)</b>	5
<b>toast</b>	2	<b>goetta</b>	5
<b>creamy grits</b>	4	<b>turkey sausage</b>	6
<b>rolled oats</b>	5	<b>cheese omelette</b>	6

\*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.

**Executive Chef** | Zach Barnes  
**Pastry Chef** | Tracy Long



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## nosh

<b>Brioche French Toast</b> mascarpone, blueberry, espresso	10   15
<b>Forrager's Omelette</b> oyster mushroom, goat cheese, seasonal vegetable, breakfast potatoes	14
<b>21c Breakfast</b> two eggs any style, bacon, sausage or goetta, grits, toast	15
<b>Goetta + Shishito Hash</b> breakfast potato, onion, two poached eggs	16
<b>Pork Belly Breakfast Wrap</b> scrambled egg, white cheddar, onion, peppers	16
<b>NY Strip Breakfast</b> two eggs any style, breakfast potatoes, toast	24

## beverage

<b>Bloody Mary</b>	10
<b>Mimosa</b> glass or pitcher	8   28
<b>Evian Water - Still or Sparkling</b>	8
<b>Red Bull</b>	7
<b>Coffee</b>	4
<b>Espresso</b> single or double	3   4
<b>French Press</b>	5
<b>Cold Brew</b>	5
<b>Cappuccino/Latte</b>	5
<b>Elmwood Inn Fine Loose-Leaf Tea</b> cherry rose green, lavender earl gray, 21c blend, moroccan mint, serenity (d), ginger-orange (d)	4

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