

# Brunch at Metropole

Summer, 2023

## lites

**Greek Yogurt Bowl** 8  
seasonal berries, toasted coconut, poppy honey

**Little Gem Caesar Salad** 11  
lemony Caesar, toasted panko, shaved parmesan  
add chicken +6, add salmon +12, add shrimp +12

**Metropole Breakfast Sandwich** 10  
english muffin, hard fried egg, goetta, white cheddar,  
avocado, breakfast potatoes

**Avocado Salad** 13  
spring asparagus, radish, onion sprouts, pistachio,  
lemongrass vinaigrette  
add chicken +6, add salmon +12, add shrimp +12

**Smashed Avocado on House Focaccia** 14  
feta, watermelon radish, pickled red onion  
add egg +2

## bites

**Brioche French Toast** 10 | 15  
mascarpone, blueberry, espresso

**21c Breakfast** 15  
two eggs any style, bacon, sausage, or goetta, grits, toast

**Forrager's Omelette** 14  
oyster mushroom, goat cheese, seasonal vegetable,  
breakfast potatoes

**Metropole Smash Burger** 16  
double patty, double cheese, pepper jack, gem lettuce,  
Worcestershire pickled red onion, smoked mirepoix aioli  
add egg, +2, add bacon +3

**Goetta + Shishito Hash** 16  
breakfast potatoes, caramelized onion, poached egg

**Pork Belly Breakfast Wrap** 16  
scrambled egg, white cheddar, onion, peppers

**Shrimp + Cacio e Pepe Grits** 18  
corn, okra, black pepper

**Crab + Avocado Grilled Cheese** 18  
sourdough, white cheddar, breakfast potatoes

**NY Strip Breakfast** 24  
two eggs any style, breakfast potatoes, toast

## a la carte

<b>add egg any style</b>	2	<b>rolled oats</b>	5
<b>toast</b>	2	<b>bacon (3)</b>	5
<b>breakfast potatoes</b>	3	<b>goetta</b>	5
<b>creamy grits</b>	4	<b>turkey sausage</b>	6

## cocktails

**Lady Marmalade** 12  
gin, housemade citrus marmalade, lemon

**Pistachiotini** 14  
housemade pistachio espresso vodka, Kahlua,  
espresso

**Indigo Child** 12  
lemongrass + rhubarb infused vodka, blueberry,  
Angostura bitters, lemon

**Plum Loco** 11  
housemade plum nectar, reposado tequila, lemon,  
prosecco

**Seraphim** 18  
Angel's Envy Bourbon, super citrus, orange blossom,  
Red Bull, Peychaud's

## 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** 3

whole, almond, soy, or oat

**Elmwood Inn Fine Loose-Leaf Tea** 4

cherry rose green, lavender earl gray, 21c blend,  
moroccan mint, serenity (d), ginger-orange (d)

**Drip Coffee** 4

regular or decaf

**Espresso** 4

**Cappuccino/Latte** 5

**Housemade Hot Chocolate** 5

\*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** | Zachary Barnes  
**Exec Sous Chef** | Michael Coscia  
**Sous Chef** | A'riel Culbreath  
**Sous Chef** | Cortez Martin  
**Pastry Chef** | Tracy Long