

Ask your server about
upcoming events and
specials!

Brunch

Spring/Summer
2017

Entrees

Candied Pecan French Toast	\$12
Cinnamon butter, home fries or stone grits	
Buttermilk Pancakes	\$11
choice of bacon or sausage, and home fries or stone grits	
Western Hash	\$12
porchetta, tasso ham, house-made hash, topped with two sunny-side eggs	
Chicken Biscuits and Gravy	\$12
home-made biscuits, cheddar, fried chicken, sausage gravy, home fries or stone grits	
Porky	\$12
ham, bacon, cheddar omelette, topped with sausage gravy choice of grits or home-fries	
Skinny Omelette	\$11
egg whites, spinach, cherry tomatoes, feta, fruit	
Two Eggs	\$8
two eggs, bacon or sausage, toast, home fries or stone grits	
Poached Egg & Smashed Avocado Toast	\$11
poached egg, feta, avocado, basil, cherry tomatoes, toast, balsamic reduction	
Skillet Scramble	\$12
-choice of white cheddar, swiss, or feta -choose three: bacon, sausage, onions, spinach, tasso ham, peppers, tomatoes, mushrooms -choice of home fries or stone grits	
Bacon Egg and Cheese Sandwich	\$6
choice of home fries or stone grits	
Eggs Benedict	\$12
choice of smoked salmon, canadian ham, crab, italian braised pork choice of home fries or stone grits	

Sandwiches

Served with fries. Salad \$1 Soup \$2

Metropolitan Burger	\$12
ground black angus, choice of swiss, cheddar, or blue	
Chef's Burger	\$13
chef's selections	
Moroccan Lamb Burger	\$13
ground lamb, pistachio-mint feta pesto, apricot chutney	
Barbecue Black Eyed Pea Burger	\$12
black-eyed pea burger, caramelized onions, bbq sauce	
Zucchini Burger	\$11
caramelized onions, tomatoes, lettuce, goat cheese tzatziki	
Grilled Cheese	\$11
bacon, tomatoes, spinach, white cheddar, pesto	
Buttermilk Chipotle Fried Chicken	\$11
roasted jalapeno remoulade, slaw, pickles	
Cubano Sandwich	\$11
baguette, porchetta, swiss, honey-dijon, pickles	

Sweets

Bread Pudding	apple cinnamon with maple frosting	\$7
Crème Brulée	blueberry lavender or vanilla bean	\$7
Dessert of the Week		\$7
Cast Iron Cookie		\$7

Small Plates

Met Wings	\$9
choose: buffalo, honey old bay, or "sancho:" sauce, and ranch or blue cheese	
Golden Brussels	\$9
quartered brussels, blueberries, golden raisins, garlic, pecans, honey	
Maryland Crab Dip	\$12
lump crab, trio of cheeses, baguette, chips	
Met Pasta Salad	\$9
italian vinaigrette, sun dried tomatoes, olives, red onion, tomatoes, feta	
Summer Duo	\$11
red pepper hummus, baba ganoush, fresh vegetables, flatbread	
Cheese Board	\$13
chef's selection of three cheeses, baguette, figs, truffle honey, chutney, pecans	
Porchetta Sliders	\$9
italian style pork, pesto, arugula, brioche	
Crab Mac & Cheese	\$10
bacon, cheese blend, panko-cheddar crust add: chicken \$3, shrimp \$5	

Flatbreads

Smoked	\$12
smoked salmon, cream cheese, spinach, lemon caper sauce	
The Hangover	\$12
bacon, sausage, aged white cheddar, three fried eggs, hollandaise	
The "Cure"	\$12
marinara, mozzarella, salami, pepperoni, basil, feta	
The Rosemary	\$11
roasted garlic spread, bacon, cheddar, red potato, onion, rosemary	
Fig and Goat Cheese	\$12
onion jam, bacon, goat cheese, figs, arugula, fig reduction	
Bamino	\$11
marinara, mozzarella, parmesan, oregano	
The Garden	\$11
marinara, zucchini, bell peppers, squash, cheddar, herbs	

Salads & Soups

Add: chicken \$3, shrimp \$5, salmon filet \$8

Metropolitan Salad	\$6/\$10
mesclun, cucumber, tomato, beets, onion, goat cheese, balsamic vinaigrette	
Greek Salad	\$7/\$11
spinach, cucumber, tomato, onion, olive, feta, banana peppers, greek dressing	
Field Greens Ceasar	\$7/\$11
field greens, ceasar dressing, parmesan, croutons	
Summer Salad	\$7/\$11
field greens, blueberry vinaigrette, strawberries, pecans, goat cheese, apples	
Quinoa Salad	\$12
quinoa, arugula, cherry tomatoes, cucumber, onions, golden raisins, citrus vinaigrette	
Tomato Bisque	\$6
Soup of the Week	\$6

Executive Chef: Christopher Newark

Consuming raw or undercooked meats, seafood, or poultry may increase your risk of food-borne illness.