

METRO LAFAYETTE

Cocktails & Refreshers \$9 & \$6 n/a

Virgin Mary (NA) Homemade spicy Bloody Mary
White Sangria Albarino, Licor 43, orange juice
Metro Mary Sky Vodka, tomato, ginger, scallion, spices
Prosecco Royale with Briottet Crème de Cassis
Death in Venice Italian sparkling wine, blood orange

Brunch

Homemade Buttermilk Biscuits with homemade organic fruit preserve	7
Fontina & Herbs Omelet with garlic country potatoes	12
Buttermilk Waffle with caramelized apples & whipped cream	10
Avocado Toast with over easy farm egg, arugula & garlic country potatoes	13
Pain de Mie French Toast with caramelized bananas & pecans	12
Smoked King Salmon Hash with two poached farm eggs & hollandaise	17
Green Chilaquiles with roasted chicken, two poached eggs, guacamole & sour cream	13
Roasted Five Dot Ranch Tri-tip with poached eggs, garlic country potatoes & chipotle hollandaise	18
Mary's Fried Chicken & Biscuits with country gravy	14
House-made Comed Beef Hash with poached eggs	13
Metro Eggs Benedict on Acme toast with ham, poached eggs, garlic country potatoes & Hollandaise	12
Eggs Florentine 12 Dungeness Crab Benedict 17 Smoked Salmon Benedict 15	
Side of Hobb's applewood smoked bacon	4

Small Plates & Salads

Oysters on the half shell with Champagne mignonette West Coast or East Coast	3/4
Organic Carrot Ginger Soup with cilantro puree	7/10
Crispy California Brussels Sprouts with lemon & aioli	9
Roasted Beet Salad with arugula, shaved fennel, goat cheese, candied pecans & sherry vinaigrette	13
Chopped Salad with crispy bacon, avocado, egg & buttermilk blue cheese dressing	12
Caesar Salad with shaved Reggiano, garlic croutons & anchovy	10
Spicy raw Ahi Tuna Poke on cucumber salad with sesame crisp (Avocado Poke add \$3)	19
Cheese Selection: Estero Gold (California Cow) D'Affinois (France cow) Bayley Hazen Blue (Vermont Cow)	7ea
Dungeness Crab Salad on butter lettuce with avocado, grapefruit & citrus vinaigrette	19
Roasted Steak Salad with organic spinach, grilled onions and mushrooms & buttermilk blue cheese	16
Grilled Thai Curry Chicken Salad with nappa cabbage-rice noodle salad, lemongrass & peanuts	16

Sandwiches & Entrees

Sierra Nevada Pale Ale-battered Fish & Chips with tartar sauce & lemon	15
Croque Monsieur with French ham & Gruyere with petite green salad (Madame +2)	14
Gnocchi Parisienne with Chanterelles, King Trumpets & truffle butter	24
Fresh Tagliatelle Bolognese with beef & pork, tomato, red wine & Parmigiano-Reggiano	19
Crispy Chicken Sandwich on Acme Bun with cabbage-apple slaw & fries	14
Ancho braised Pulled Pork Sandwich with pickled onions, jalapeno slaw & sweet potato fries	15
Wild Fish Tacos with salsa verde, avocado, lime crema & mixed greens	17
Five Dot Ranch grass-fed Metro Burger with fries	14