

METRO LAFAYETTE

Brunch

Four **Zeppole** with Meyer lemon curd 6.50

Greek organic yogurt with berries, honey & Café Fanny's Organic Granola 5.75

Chilaquiles con Pollo with crispy corn tortillas, shredded chicken, poached eggs & ranchero sauce 10.50

Pain de mie **French Toast** stuffed with maple mascarpone & strawberries 9.75

Caramelized Banana Crepes with Nutella & strawberries 11.75

Bacon and Asparagus Tartine with gruyere, poached egg, hollandaise & mixed greens 12.95

Soft Scrambled Eggs with fresh herbs, potato galette & Acme toast 7.50 *add smoked salmon* 5.00

Add 2 slices of applewood smoked **bacon** 2.00 or housemade breakfast **sausage** 2.50

Metro Benedict on Acme toast with Niman ham, poached eggs, potato galette & hollandaise 11.95

Corned Beef **Hash** with poached eggs 12.50

Quiche Florentine with mixed greens 9.95

Small Plates & Salads

Organic Faurot Farm **Carrot Soup** with mace & crème fraîche 7.50

Spicy raw **Tuna Poke** with sesame flatbread 14.50

Belizean **Shrimp Salad** with romaine, arugula, citrus & green goddess dressing 10.95

Caesar Salad with shaved reggiano, garlic croutons & anchovy 8.95 *add Rosie's Organic Chicken* 5.00

Chopped Salad with crispy bacon, avocado, egg & buttermilk blue cheese dressing 9.95

Mixed Greens with Dijon vinaigrette 5.25 *add blue or goat cheese* 1.95

Grilled **Salmon Nicoise** with cherry tomatoes, green beans, fingerling potatoes & olives 14.75

Grilled **Thai Chicken** with nappa cabbage-rice noodle salad with nuoc cham & peanuts 12.50

Tri-tip Steak with organic spinach salad, balsamic grilled onions, mushrooms & buttermilk blue cheese 12.75

Sandwiches & Entrees

Gnocchi Parisienne with roasted baby summer squashes, herb pesto & marinated cherry tomatoes 15.50

Crispy Chicken sandwich with cabbage-apple slaw & fries 9.95

Panini of **Roasted Pork Loin** with bacon, grilled onions & cheddar 10.50

Croque Monsieur with dry-cured ham, gruyere mornay & mixed greens 12.50

Wild **Fish Tacos** with salsa verde & mixed greens 12.75

Red wine-braised beef **Short Ribs** with fingerling potatoes, carrots, sweet onions & bacon vinaigrette 15.50

Misoyaki **Black Cod** with scallion rice cake, tempura mushrooms, mizuna & ponzu 26.50

Meyer Ranch **Metro Burger** & fries 10.50

Brunch Prix Fixe Menu \$20/person

Choose 1 from each course

Starter

Zeppole with Meyer lemon curd

Greek organic yogurt with berries and granola

Main

Bacon-asparagus Tartine with hollandaise

Caramelized Banana Crepes with Nutella and strawberries

Corned Beef Hash with poached eggs

Drink

Choose a Brunch Cocktail or Refresher

Cocktails & Refreshers \$8/6

White Sangria Albariño, Licor 43, orange juice

Metro Mary Smirnoff Red Label, tomato, ginger, chives, spices

Death in Venice Prosecco, bitters soaked sugar cube, organic blood orange

Summer Cooler (NA) Navarro Gewürztraminer or Pinot Noir grape juice, seltzer

Virgin Mary (NA) Homemade spicy Bloody Mary

Mango Mojito (NA) Mango juice, mint, lime, pure cane sugar, soda