

Bowls

Greek Yogurt Bowl 8

seasonal berries, toasted coconut, poppy honey

Fresh Winter Fruits with Spiced Cottage Cheese 12

tajin, cottage cheese, honey

Blood Orange + Avocado Salad 12

mixed lettuces, poppy seed, radish

add chicken +6 add salmon +12 add shrimp +12

Little Gem Caesar Salad 10

lemony caesar, toasted panko, shaved parmesan

add chicken +6 add salmon +12 add shrimp +12

Goetta + Shishito Hash 15

fingerling, caramelized onion, poached egg

Eggs in Purgatory 13

black-eyed pea, heirloom cherry tomato, garlic, sourdough

Shrimp + Cacio e Pepe Grits 20

okra, corn, black pepper

Black Walnut Steel Cut Oats 13

sorghum, pear, orange zest

Breads

Brioche French Toast 16

mascarpone, huckleberries, lemon

Metropole Smash Burger 16

double patty, double cheese, shredded iceberg, dill aioli, sweet + sour onions

add egg +2 add bacon +2

Metropole Egg in a Hole 14

cheddar, collards, black forest ham, cayenne pepper aioli

Fried Chicken Bennies 15

biscuit, poached eggs, hollandaise, Heinz infused hot honey

Smashed Avocado on focaccia 14

feta, watermelon radish, pickled red onion, fresh herbs

add egg +2

A la Carte

eggs 4

bacon 4

goetta 5

turkey sausage 4

breakfast potatoes 3

cacio grits 5

steel cut oats with sorghum 5

biscuit 2

toast 2

COCKTAILS

MORNING GLORY 13

St. Germain, Beefeater, Smoked lavender, Toresella

THE BISCOTTI 12

House espresso vodka, Oyo honey vodka, Amaretto, almond milk, bitters

GARDEN PALOMA 11

El Jimador Reposado, grapefruit, lime, dill

NON-ALCOHOLIC

SEASONAL SHRUBS 6

HOUSE MADE TONIC 4

GINGER BEER 4.50

RED BULL 5

RED BULL SUGAR FREE 5

EVIAN WATER- STILL OR SPARKLING 8

JUICE & COFFEE

FRUIT JUICE 4

GLASS OF MILK whole, skim, almond, soy or oat 3

ELMWOOD INN fine loose-leaf tea 4

Moroccan mint, cherry rose green, lavender earl grey, 21c breakfast blend, serenity (d), ginger-orange (d)

DRIP COFFEE 4

(coffee break) regular or decaf

ESPRESSO 4

CAPPUCCINO/LATTE 5

HOUSE MADE HOT CHOCOLATE 5

Executive Chef | Vanessa Miller

Chef de Cuisine | Zach Barnes

Exec Sous Chef | Michael Coscia

Sous Chef | Ariel Culbreath

Sous Chef | Cortez Martin

Sous Chef | Bill Lawrence

* these item(s) are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs