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BREAKFAST STANDARDS		enare	
		SIDES	
	2.05	Bacon or sausage	2.95
Homemade granola	2.95	Home fries	3.50
Bagel homemade cream cheese	2.50	Pancakes (each)	2.50
	4.95	Extra egg	1.95
sausage or bacon, and cheese salmon, tomato and capers	7.95	Potato cakes	2.95
Croissant with local jarred jelly	3.50		
Eggs any style with homefries and toast	3.50	JUJICE	
Sweet Potato Waffle and syrup	6.95	FRESH-SOUREZER	0)
Farmer's skillet scramble with vegetable hash	10.95	FRESH-SQUEEZEU STANDARDS	_
egg white option	8.95	Orange	3.50
Skillet		Apple	3.50
Seafood Skillet	10.95	Carrot	3.50
Seasonal Veggie Skillet Meat Skillet	10.95 10.95	Beet	3.50
Benedicts	10.55	Watermelon	3.50
Traditional. Crab or Pork Belly	9.95	MODOS HERLINA	UL.
Biscuits and gravy	0.00	MARA'S HAND	NG
Country ham, duck confit or tofu sausage	9.95	JUICES	Maven
Three pancakes, bacon or sausage	8.95	Garden Goddess	MARKET
		carrot, parsley, beet, celery.	
		tomato and ginger	4.50
BREAKFAST		Know the Glow carrot, apple, beet, ginger	4.50
SPECIALTIES		Metro OJ	1.00
<u> </u>	005	carrot, orange, ginger	4.50
Oatmeal rissoto with seasonal fruit Italian rice cooked with broth and grated cheese plus	6.95	Farmer's Wife	
other ingredient		watermelon, cucumber, apple, basil	4.50
Potato Cakes with Smoked Salmon and Fresh Creme	8.95	Detox Cocktail	1.00
L.A. Breakfast		carrots, spinach, parsley.	
Asparagus, mushrooms, egg whites and	8.95	celery. lemon	4.50
goat cheese. With side of fresh fruit 'Skinny' Breakfast	0.93	COFFEES	
Egg white omelette with spinach and		Fresh roasted coffee	2.00
low-fat feta cheese	8.95	Café latte	3.25
Cowboy Breakfast	005	Cappuncino	3.50
Steak, barbeque beans and eggs The Hangover	9.95	Espresso	2.00
A breakfast flatbread with bacon, sausage and		Macchiato	3.00
three fried eggs and hot sauce bottle	8.95	Traditional or American	
ത്തെയുള്ള		Flat white	3.50
BRUNCH	_	Café au lait	3.25
COCKTAIL	S	Mocha	2.95
ASK YOU		Americano	2.50
SERVE	17LE	With flavours	3.95
KID'S MENU		OBOUG MO	
		ABOUT US	

2.50

4.00

ABOUT US

Metropolitan specializes in farm-to-table cooking. We strive to source our ingredients from local farms and purveyors. We incorporate sustainable. earth-friendly, grassfed and healthy into our philosophy.

Our menu is printed on paper stock certified by the World Wildlife Fund and the Rainforcet Coalition using 100% recycled 30% past consumer-waste

SCRAMBLED EGGS One egg scrambled, topped with melted cheese 2.50

SOLDIERS
Hard boiled egg with toasted flatbread strips

PANCAKES
Homestyle pancakes with chocolate and bananas

eggs &

CHOCOLATE CHIP