



\$43.00
per person

RESTAURANT WEEK

MENU

MAKE A
Reservation
410-280-5160
@metropolitanannapolis



SALAD

House Salad

Spring mix, red onion, tomatoes cucumber, goat cheese, white balsamic vinaigrette,

Spinach Salad

baby spinach, red onion, blueberries, strawberries, feta, almonds, lemon vinaigrette

Beet and Blue

spring mix, marinated and roasted beets, heirloom tomatoes, local blue cheese crumbles, scallion vinaigrette

STARTER

Golden Brussels

fried, walnuts, garlic, honey, chili flakes

Met Friets

smashed red potatoes, garlic, parmesan, rosemary, salt pepper, met sauce

Handmade Buratta

marinated cherry tomatoes, red pepper spread, balsamic reduction, sun dried tomato pesto, toasted focaccia

Truffle Gnocchi

local mushrooms sauteed spinach, béchamel, parmesan, local micro greens

Fig and Goat Cheese

Flatbread

figs, onion jam, spinach, goat cheese, fig reduction,

Grilled Spanish Octopus

marinated and grilled, over mashed red potatoes, poached egg, chimichurri, black sea salt

Metropolitan Mussels

PEI mussels, tasso ham, wild mushrooms, cajun spices, white wine, cream, toasted focaccia

Sea Diver Scallops

three blackened seared scallops, over yellow corn polenta, pineapple chimichurri, roasted pimentos

Tuna Poke

raw ahi tuna, sesame soy marinade, red onion, cucumber, sesame seeds, wonton chips

Shakshuka

fresh tomatoes, onion, bell peppers, garlic, simmered with spices, topped with sunny side up egg, feta, cilantro, served with pita (can be made vegan)

Pork Belly Burnt Ends

tossed with housemade smokey bbq, slaw, pickled veggies, grilled pineapple, hawaiian rolls

Honey Tequila Lime Shrimp

5 large shrimp sauteed in honey tequila lime sauce, with tomatoes, onion, garlic, toasted focaccia

Whipped Avocado Bruschetta

grilled italian bread, whipped avocado, smoked marinated tomatoes, basil, DOP parmigiano reggiano, balsamic reduction

MAIN COURSE

Braised Short Rib

over smashed red potatoes, asparagus, onions, demi au jus

Pan Seared Rockfish

sweet potato puree, braised honey carrots, caper and herb lemon butter

Shrimp and Grits

white cheddar grits, diced asparagus, rainbow cherry tomatoes, cajun beurre blanc

Spanish Guisado Chicken

Spanish style chicken stewed with spices, carrots, potatoes, celery, served with rice

Penne Ala Vodka

sauteed vegetables house made vodka sauce, fresh herbs, parmesan, fried pancetta

Miso Glazed Salmon

grilled, over yellow corn polenta, braised honey carrots, pineapple chimichurri

Roasted Eggplant Lasagna

eggplant, marinara, vegan ricotta, vegna mozzarella, italian herbs, served with asparagus



Vanilla Crème Brulee

Bourbon Vanilla Sponge

Vegan Mexican Chocolate Pot De Crème

Double Chocolate Ganache Cake