



Served Saturday and Sunday 10am-2pm

METRO BRUNCH

HOUSE SPECIALTIES

EGGS BENEDICT

Poached eggs laid on grilled English muffins with Canadian bacon, topped with sauce hollandaise. Served with lyonaise potatoes. 12

Nova style 13

Florentine style 11

COUNTRY FRIED STEAK AND EGGS

Chicken fried steak, country sausage gravy, farm fresh eggs any style and lyonaise potatoes. 14

STEAK AND EGGS

Tender grilled hanger steak, farm fresh eggs any style and lyonaise potatoes. 16

FARM FRESH EGGS

2 eggs any style, lyonaise potatoes, with a choice of Applewood smoked bacon, country-style sausage links or turkey sausage patties. 10

EGG AND CHEESE WRAPS

Tortilla, scrambled eggs, lyonaise potatoes and cheese.

Ham & cheese 9

Denver 10

Nova 12

LOX AND BAGEL

Smoked Atlantic salmon, thin-sliced tomato, cucumber, onions, capers and cream cheese. 13

BISCUITS AND GRAVY

House baked biscuits topped with chef-crafted creamy sausage gravy and served with 2 eggs any style. 10

MAPLE PECAN FRENCH TOAST

Egg-dipped thick-cut bread griddle seared and finished with chopped pecans and powdered sugar. Your choice of Applewood smoked bacon, pork sausage links or turkey sausage patties. 10

PANCAKES

Pancakes laid on the griddle and cooked golden brown and served with your choice of Applewood smoked bacon, pork sausage links or turkey sausage patty. 9

Strawberry Banana, Blueberry or Chocolate Chip. 10

METRO OMELETS

3 farm fresh eggs served with lyonaise potatoes.

Meat lover's 12

Nova 12

Veggie 11

Denver 12

FRESH FRUIT & GRAINS

OATMEAL BRULÉ

Fresh oatmeal with a caramelized sugar crust, fresh seasonal berries. 7

BERRIES AND CREAM

Seasonal fresh berries and house made whipped cream. 9

HOMEMADE GRANOLA

House made granola, oats, honey, nuts, and dried fruit with milk. 7

SEASONAL FRESH FRUIT PLATE

Seasonal fresh fruit and berries served with creamy yogurt. 9

CONTINENTAL

House made coffee cake, fresh fruit, granola, creamy yogurt. 8

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SOUP

METRO CHILI

House-made award-winning chili made by our Sous Chef Michael Strand. It really speaks for itself.
Cup 4 Bowl 6

SANDWICHES

All sandwiches served with housemade chips and pickle

THE CUBAN

Slow-roasted Cuban-style pork and smoked ham laid on a Sammy Tuscan roll brushed with yellow mustard. Topped with melted Swiss and sliced dill pickle. 11

METRO BURGER

8 oz of choice ground beef grilled to your liking and laid on a toasted roll. Finished with lettuce, tomato, and onion. 9

MILWAUKEE STYLE RUBEN

Sliced corned beef brisket laid on marble rye with aged Swiss cheese, metro dressing and house-made kraut. 9

BLACK FOREST

Hot shaved prime laid on dark pumpernickel with melted brie cheese and extra sharp horseradish mayonnaise. 10

GRILLED PORTABELLA FOCACCIA

Grilled portabella mushroom cap laid on a toasted focaccia roll with roasted red pepper, zucchini, and spinach and provolone cheese. 9

SALAD

Salads served with warm breadsticks

CLASSIC CAESAR

Torn romaine greens tossed with Asiago cheese, classic Caesar dressing, herb croutons and Roma tomatoes. Finished with anchovies. 9
With Chicken. 12

MEXICALI COBB SALAD

Mixed greens topped with tomatoes, onion, avocado, Monterey jack cheese, chorizo, and fajitas' style chicken. Served with honey lime dressing. 12

SWEET SOUR SALAD

Pickled strawberries, mandarin orange segments, and red onion laid over seasonal greens with crumbled bleu cheese, pine nuts, grilled chicken, and red current balsamic dressing. 13

PASTA

Pastas served with warm breadsticks

SICILIAN MEATBALLS AND SPAGHETTI

House-made spaghetti splashed with slow-simmered tomato sauce and topped with traditional meatballs. Finished with parmigiano reggiano. 14

MUSHROOM RAVIOLI

Wild mushroom ravioli tossed in olive oil with sundried tomatoes, roasted red peppers, red onion, zucchini, and garlic. Deglazed with white wine, finished with shredded parmesan. 12