

METRO LAFAYETTE

Raw Bar

West Coast Oyster 2.50 each
Half Dozen Oysters 13

East Coast Oyster 2.50 each
One Dozen Oysters 24

Wild Atlantic Shrimp Cocktail 2 each

Fresh Littleneck Clams on the half shell 2.50 each

Hamachi Sashimi with green miso & Tartare with crispy shallots and ponzu 13

Spicy raw Tuna Poke 14

Salads ~ Small Plates

Cauliflower Soup with truffle oil 7

Mixed Greens with Dijon vinaigrette 5 add buttermilk blue or Sonoma goat cheese 1.75

Caesar Salad with Mediterranean anchovies, shaved reggiano & garlic croutons 9

Chopped Salad with crispy bacon, sieved egg, avocado & buttermilk blue cheese dressing 10

Shrimp Salad with blood orange, spring greens, endive, & creamy tarragon dressing 12.95

Roasted Beet Salad with Sonoma goat cheese, mâche & lemon vinaigrette 9.50

Charcuterie Plate with Fra'Mani salame gentile, country-style pâté, & Speck Alto Adige 13

Tempura Atlantic Prawns with red pepper aioli, cucumber salad, lime & sea salt 11.50

Crispy duck confit Spring Rolls with spicy lime dipping sauce 11.50

Dungeness Crabcake with avocado, cucumber & smoked tomato vinaigrette 8 ea

Bruschetta with spring vegetables, Sonoma goat cheese & Niçoise olives 10

Cheese Plate with Pont l'Eveque, d'Affinois & Fourme d'Ambert 12

Entrees

Penne with English peas, spring garlic & Parmesan 13

Bucatini with spicy housemade sausage ragout & arugula 14

Pan-roasted organic Chicken with golden potato galette, cipollini onions & preserved lemon 19

Spice-crusted Tombo Tuna with warm couscous salad, spinach & lobster sauce 21

Provençal Seafood Stew with wild prawns, littleneck clams, mussels, local squid & saffron aioli 19.50

Scottish King Salmon with green garlic, haricot verts, toy box mushrooms, herb spätzle and horseradish 23

Misoyaki Black Cod with scallion rice cake, tempura mushrooms, mizuna & ponzu 24

Croque Monsieur with Niman ham, aged Gruyere & fries 14

Niman Ranch Metro Burger & fries 10.00

Grilled Duroc Pork Chop with bacon braised savoy cabbage, fingerling potato salad & mustard cream 24

Grass-fed flat iron Steak-Frites with herb butter 22

Sides

Spicy Smoky Fries with aioli 5

Warm Couscous Salad 4

Golden Potato Galette 5

Warm Potato Salad 5

Scallion Rice Cakes 5

Marinated Olives 3

Sautéed Rapini 4

Haricots Verts 5

Saturday & Sunday Brunch 11am-3:30pm