

bar
MENU

arugula salad 6
apple, blue cheese, almonds, lemon-mustard vinaigrette

new england seafood chowder 7
house bacon, garlic croutons

cauliflower mac & cheese 10
cheddar cheese, roasted cauliflower, bread crumbs

grilled lamb sausage 12
heirloom beans, basil pesto, olive tapenade

hawaiian style pork ribs 12
hoisin glaze, cilantro & kimchi bean sprouts

cheeseburger 13
double patty of house-ground beef
fontina cheese, onion, iceberg & fancy sauce

cheese

valdeón (sp. blue) 8
port-poached pear and toasted walnuts

langres chalancey (fr. cow) 9
butternut squash and oat-pecan crumble

bermuda triangle (ca. goat) 8
honey drizzle, apple and fried almonds

pecorino toscano (it. sheep) 8
raspberry-fig mostarda and hazelnuts

METROVINO

Executive Chef Gregory Denton
Chef de Cuisine Gabrielle Quiñónez