

Farm-to-table dining blends old, new, local

SNL 12:46 a.m. CST February 5, 2014



SHARE



(<https://twitter.com/intent/tweet?url=http://sgfnov.cø1kQytuv&text=Farm-to-table%20din>)



TWEET

With dedication to farm-to-table dining and vintage-to-modern furnishings, Metropolitan Farmer in the Farmers Park development puts its own spin on sustainable dining in Springfield.

The inviting space with huge windows makes a strong impression before you sip or taste anything. If you go up to the lounge, which opened this week, you'll find an old-school interior and great views to the north and the south.

The restaurant's mission is to celebrate the farmer with simple yet elegant preparations, Chef Wesley Johnson said, adding that he considers farmers as partners, not suppliers. A list of the restaurant's local and regional farmers and producers, updated weekly, appears prominently on a large board in the dining room.

Johnson spoke of the chefs' role at Metropolitan Farmer as a kind of stewardship: "What we try to do is showcase the farmer's product. All we're doing is enhancing it slightly and presenting it to people, and we really want the farmer to shine through on that."

The menu combines traditional and contemporary elements.

Seared duck breast (\$27) with a molasses glaze, accompanied by braised greens (kale in this case) and potatoes au gratin. This dish sets itself apart from typical duck preparations that are extra sweet. The use of sorghum molasses moderated the sweetness, allowing the dark, rich and somewhat nutty flavor of the meat to come through. The kale provides a counterpoint with a touch of bitter, and the ultra-thin layers of potato smooth everything out. Sous Chef Jeremy J. Smith said the duck was prepared in a tried-and-true fashion: Cook it, rest it, let the juices work in, then finish it.

Bread salad (\$8): Pickles, bacon, young greens, red onion, egg white and devil-egg smear. This salad assembles all of the elements of a springtime picnic combined in an unexpected way. The tangy aroma of pickles asserted itself when the dish arrived. It wasn't just pickles but also pickle vinaigrette, in which super-hard croutons were soaked for a couple of minutes before serving. And bacon made everything more delicious.

Cast iron fried cornbread (\$6): With bacon drippings and maple syrup. It's a small plate, but it could be a side dish or possibly a dessert. It's sweet, but not too sweet, with a crispy outer layer from frying.

The menu has many other small plates, such as **pork fennel meatballs** (\$9) with blackberry jam; **burnt beets** (\$9) with goat cheese, candied pecans, greens and burnt honey vinaigrette; and **fried Brussels sprouts** (\$7) with crispy garlic and aioli.

Among the large plates are **braised beef cheek** (\$20), **grilled strip steak** (\$26) and **braised lamb shank** (\$24).

Much of the building materials and furnishings have been rescued from other sources. Carpenters used reclaimed flooring to create barn doors; all the tables are reclaimed barn wood, and the table bases, chairs and bar stools were recycled from other restaurants.

Sometimes old items are finished with new materials. "The combination of the modern and the vintage is very indicative of farm to table. We want that clean, crisp look but with older pieces," Johnson said.

Metropolitan Farmer

Where: 2144 E. Republic Road, B 101

Hours: 4 p.m.-10 p.m. Tuesday-Thursday; 4 p.m.-

11 p.m. Friday; 10 a.m.-11 p.m. Saturday; 10 a.m.-

10 p.m. Sunday; closed Monday

Call: 417-720-1665

Web: <http://metropolitanfarmer.com/>

Email: farmerreidroberts@gmail.com

Facebook: "Metropolitan Farmer"

SHARE



(https://twitter.com/intent/tweet?url=http://sgfnov.c01kQytuv&text=Farm-to-table%20dining%20blends%20old,%20new.9



TWEET

Free Bonus \$38 | Canon EOS Rebel T...

B&H Photo-Video-Audio

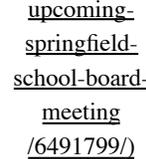


Fast Shipping, Lowest Prices, 1000's Reviews, Shop Now the Largest Selection of Phography, Video, Computers from Canon, Nikon, Apple,

MORE REVIEWS STORIES



Program reviews dominate upcoming Springfield school board meeting (/story /news/education/2014/03 /16/program-reviews-dominate-upcoming-springfield-school-board-meeting/6491799/)
March 16, 2014, 12:53 p.m.



Committee reviews how sales tax revenues are appropriated (/story /news/local/tozarks /2014/03 /13/committee-reviews-how-sales-tax-revenues-are-appropriated/6391577/)
March 14, 2014, 7:10 a.m.



Ogre-ific mayhem makes 'Shrek' a fun night out (/story /life/2014/04/10/ogre-ific-mayhem-makes-shrek-fun-night/7567211/)
April 11, 2014, 6:52 a.m.

/04/10/ogre-
ific-mayhem-
makes-shrek-
fun-night
/7567211/