MET BACK BAY LUNCH

FROM THE SEA*

Seafood Plate
small (serves 2-4) 35 / large (serves 4-6) 55

½ Doz. Oysters raw or fried rockefeller 13
½ Doz. Clams raw or casino 13
Calamari fried or grilled 9
Scallops tartare or bacon wrapped 12
Crab chunk or warm maki roll 18
Giant Prawns
cocktail or a la plancha
market price

BREAD BASKET

5
Cheesy Flakey Crescent Rolls
cracked black pepper, comte
or
Hand-cut Buttermilk Biscuits
whipped honey-maple butter
or
Griddled Garlic Bread
garlic aioli

MET SALADS

SMALL SEASONALS

one 5, three 14, five 22

HOT

Vine Ripe Tomato Bruschetta
local ricotta /griddle bread

Charred Baby Broccoli
chili / garlic

Roman Cauliflower
citrus oil / capers

Truffle Indian Corn
toasted fregola

COLD

3 Bean Salad
citrus / soft herbs

Whipped Hummus
pressed pita / zatar

Vegetable Crudités
farm fresh & pickled / green peppercorn

Trio of Beets
ginger oil / red onion / lemon orange zest

LARGE STANDARDS 11

Chinatown crispy duck / sixteen raw veggies / marcona almonds / *asian goddess*
Baby Iceberg Wedge double smoked bacon / *green peppercorn ranch*
Back Bay Micro Chopped (almost everything) / *italian vinaigrette*
Baby Gem Caeser shallot brioche croutons / *classic caesar*
Wild Arugula alpine cheese / shaved mushrooms / trufflebert hazelnuts / *evoo*

add on top of large salads:
Rotisserie Chicken 6, **Salmon*** 7, **Sliced Tenderloin*** 8,
Lobster market price, **King Crab** market price
oil free balsamic vinaigrette available

AMERICAN HAM & CHEESE

HAM

9 each
Air-dried Ham Tennessee / aged 24 months
Hickory Smoked Ham Virginia / smoked 3 weeks
Prosciutto Iowa / Berkshire pig
Spicy Sopresatta New Jersey
Mortadella New Jersey / pistachios
Hard Salami New Jersey / red wine

CHEESE

9 each
Cabot Clothbound Cheddar cow / VT
Dandy Sheep / Townshed VT
West Pawlet cow / Condiser Bardwell Farm VT
Northstone goat / Twig Farm VT
Hooligan cow / Colchester Farm CT
Tarentaise cow / Thistle Hill Farm VT
Great Hill Blue cow / Marion MA

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Grilled Ham & Cheese Sandwich 12
artisanal ham & Tarentaise cheese
House Ham & Cheese Board 24

APPETIZERS

Met French Onion cheese covered crouton 9
Clam Chowder bacon mash / tower of clams 10
Lobster Cheddar Dip crispy corn cakes 14
Grilled Artichokes mortar & pestle roasted garlic parmesan aioli 12
Short Rib Tacos cola & cocoa / charred onions / jalepeno 9
Tuna & Salmon Tartare "the original" taro chips 16
Pizzette bacon / caramelized onion / alpine cheese 13

MET BURGER BAR

choose a burger:
Met Prime Blend 10 / **Kobe** 14 / **Salmon** 10 / **All-natural Turkey** 11
served on organic sesame bun, whole wheat available upon request, all burgers served with fries

choose a set up
DC american cheese / red onion / lettuce / tomato / mayo +2
Boston cheddar / bacon / egg +3
LA avocado / bacon / lettuce / tomato / sprouts / roasted garlic mayo +3
Tokyo avocado / muenster / pickled onions / sticky soy / daikon sprouts / wasabi mayo +2
Paris brie / fried egg / caramelized onion / truffle mayo +3

Back Bay Dry-aged Burger* 10 ounce / grafton Vermont extra sharp cheddar
double smoked bacon / port wine onions / organic sesame bun / duck fat fries 18

SANDWICHES

served with Cape Cod chips

Super Stacked Bacon & Brie avocado / sweet mayo / *dark wheat* 12.5
Spit Roasted Chicken Breast bacon / wild arugula / avocado mayo / *scali* 11.5
Housemade Tuna Salad 3 year Vermont cheddar / *oatmeal seven grain* 12
Pressed Cuban porchetta / pickles / hots / *grilled flat bread* 12
Eggplant "Caprese" house made mozzarella / thick cut tomato / fried eggplant / field greens / *ciabatta* 10
Wicked Ham & Cheese shaved artisanal hams / tarentaise cheese / fried egg / *brioche* 14
Thanksgiving Fried Chicken cranberry relish / *scali* 11.5
Trio of "Junior" Deli Sandwiches
veal pastrami "rachael"/ kobe beef brisket - caramelized shallots, comte, horseradish / corned beef - brown mustard 16.50
Loaded Tenderloin Sandwich
peppers / onions / mushroom / bacon / swiss / *ciabatta* 16

CLASSICS - ROASTS - GRILLS - SEAFOOD

Rigatoni Bolognese 9 / 16
Met Mac N Four Cheese 12
New England Pot Pie chicken 16 **or** lobster 28
Omelet of the Day 12 add **Two Mini Bone-in Tenderloins** +19
Center Cut Tuna Steak brown rice 18
Local Day Boat Fish & Chips 18
Rotisserie Bell & Evans Half Chicken duck fat fries 14
TW'S Steakhouse Kobe Tips cipollini onions / jalapenos 24
New York Sirloin 14 oz. / Oklahoma 28

SIDES 7

Met Truffle French Fries / Onion Strings / Spinach creamed or garlic
Duck Fat Fries Kennebec Potato 14

DESSERTS 8

Sticky Toffee Pudding poached pear / milk jam ice cream
Apple Cider Doughnuts vanilla cream
Triple Chocolate Brownie Sundae coconut ice cream / hot fudge / whipped cream /almonds
Met Molten Caramel-Filled Chocolate Cake caramel swirl ice cream / baked to order / please allow 15 minutes
Ice Cream vanilla / chocolate / mint chip / coconut / vanilla rocky road / Met caramel swirl
Sorbet seasonal selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. We will be happy to accommodate you to the best of our ability. Parties of 6 or more an 18% gratuity may be added.

Owner: Kathy Sidell, Executive Chef: Todd Winer, General Manager: Stephen Zeneski
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WHITE WINE

by the glass

Chardonnay Southern Point 7
Sauvignon Blanc Santa Emma 8
Riesling Frisk Prickly 8
Pinot Grigio Villa Pozzi 8
Verdejo Basa Telmo Rodriguez 9
Chardonnay Pascual Toso 9
Albarino Martin Codax 10
Sauvignon Blanc Starborough 10
Chardonnay Kunde Nu 11
Chardonnay Matanzas Creek 15

CHAMPAGNE / SPARKLING

Mionetto Sergio Rose 30
NV, Italy
Casteller Cava Brut 40
NV, Penedes, Spain
Gosset Brut Excellence 70
NV, Champagne, France
Guy Larmandier Blanc de Blanc 80
NV Cremant, France
Vueve Clicqout Rose 90
NV, Champagne, France
Dom Perignon Brut 175
1998, Epernay, France
Bollinger Grand Anne Brut 200
1999, Champagne, France

OTHER WHITES

Ugni Blanc/Colombard, Tariquet 24
2009, Gascogne, France
Vinho Verde Broadbent 25
2010, Portugal
Falanghina Feudi San Gregorio 27
2007, Campania, Italy
Riesling Chateau Ste. Michelle 28
2008, Colombia Valley, Washington
Torrontes, Crios, Argentina 30
2009, Mendoza, Argentina
Pinot Grigio Barone Fini 31
2009, Alto Adige, Italy
Gruner Veltliner Laurenz V 32
2008, Austria
Pinot Bianco, Terlano 34
2008, Alto Adige, Italy

SAUVIGNON BLANC

Morande Pionero 24
2008, Chile
Wither Hills 30
2009, Marlborough, New Zealand
Robert Oatley 32
2009, West Australia
Pomelo 37
2009, California
Markham 39
2008, Napa Valley, CA
Cakebread Cellars 45
2008, Napa Valley, CA

CHARDONNAY

Llai Llai 24
2008, Bio Bio, Chile
Darcie Kent 27
2008, Central Coast, CA
Wyatt 31
2009, California
Casillero del Diablo 36
2008, Central Valley, Chile
Oyster Bay 40
2009, Marlborough, New Zealand
Molnar Family Poseidon's 45
2008, Carneros, CA
Sonoma Cutrer 55
2008, Russian River, CA
Chalk Hill 65
2008, Sonoma County, CA
Cakebread Cellars 70
2008, Napa Valley, CA
Chasser Lorenzo 78
2008, Russian River Valley, CA
Kistler Noisetiers 85
2008, Sonoma County, CA
Lewis Cellars Reserve 90
2008, Napa Valley, CA

HALF BOTTLE WHITE

Sauvignon Blanc Honig 23
2008, Napa, CA
Pinot Grigio Santa Margherita 27
2009, Veneto, Italy
Chardonnay Matanzas Creek 30
2007, Sonoma Valley, CA

SPARKLERS

by the glass

Champagne Veuve Clicquot 16 / **Sparkling Sake** Poochi-Poochi 10
Blanc de Blanc Sofia 10 / **Lambrusco Grasparossa Semi** 9
Pink Prosecco Riondo 9 / **Prosecco** Prima Perla 8

LIBRARY BAR

Aviation 13
genever spirit, parfait amour,
peach liquor, fresh lemon

Barbara 12
Farmers gin, lustau sherry, fresh lemon

Blinker 13
Michters rye, fresh grapefruit, raspberry syrup

Gypsy 13
gin, St. Germain, chartreuse, fresh lime

Negroni Spagliato 12
sweet vermouth, aperol, lambrusco

Sweet Devil 12
tequila, black currant liquor, fresh lime, ginger

The Derby 12
Buffalo trace bourbon, orange liquor, sweet vermouth, fresh lime

SHARED LIBATIONS

glass $8 / pitcher $24

Margarita tequila, orange liquor, sour mix
Sangria house-made red
Spiked Peach Lemonade peach vodka, house-made lemonade
Turtle Rum Punch Carl's secret recipe

MARTINIS

Ginger Negroni 10
Domaine de canton, campari,
dry vermouth, orange

Grilled Pineapple Martini 9
Met pineapple vodka,
palm sugar rubbed pineapple

Mayflower 10
Ketel One, St. Germain, Chambord,
white cranberry

Pom Sidecar 10
cognac, orange liquor, fresh lemon,
old fashioned grenadine

Old Fashioned Manhattan 9
bourbon, vermouth, bitters, citrus

Toasted Coconut Martini 9
coconut rum, pineapple juice,
simple syrup, fresh lemon

The Mighty Mable 9
vanilla vodka, ginger syrup,
roasted pumpkin

CREATIONS

Aperol Smash 11
Hendricks gin, aperol, kirch,
fresh mint & lemon

Blood Orange Cosmo 10
Ketel One orange , triple sec, fresh lime,
blood orange juice

Cabo Daiquiri 10
coconut rum, honey,
passion fruit, fresh lime

French Rose 11
vodka, concord grapes, raspberries,
verjus rouge

Peninsula 11
single & blended whiskey, honey & lemon

Pear Orchard 11
pear, pear cider, rhubarb bitters,
cinnamon straw

Riviera 11
tequila, red jalapenos, ginger, fresh lime

BEER

DRAFT BEERS 5.5

Stella Artois / Shock Top Belgian White / Bass / Guinness
Goose Island I.P.A / Samuel Adams Seasonal

BEER BOTTLES

Bud Light 4 / Tremont I.P.A. 5 / Sam Adams Boston Lager 5
Heineken 5 / Amstel Light 5 / Corona 5 / Narragansett Lager 4

MICRO BREWS 5.5

Oskar Blues Pale Ale / Wachusett Monster /Whale's Tale Pale Ale / Left Hand Milk Stout /Rogue Dead Guy Ale / Frosty Knuckle Ale

RED WINE

CABERNET SAUVIGNON

Lyeth 30
2007, Sonoma County, CA
Paso Creek 32
2006, Paso Robles, CA
Josh Cellars 35
2007, Sonoma County, CA
Calistoga Cellars 39
2006, Napa, CA
Joel Gott 44
2008, California
Jim Barry Cover Drive 47
2008, Coonawara, Australia
NxNW 49
2007, Columbia, WA
Von Strasser Diamond Mtn 53
2006, Napa Valley, CA
Uppercut 57
2007, Napa, CA
Honig 60
2007, Napa Valley, CA
Cougar Crest 64
2005, Walla Walla, WA
Burgess 68
2006, Napa Valley, CA
Turnbull 72
2006, Napa Valley, CA
Chateau Montelena Napa 75
2007, Napa Valley, CA
Robert Craig 90
2006, Mt Veeder, CA
Jordan 85
2006, Alexander Valley, CA
Karl Lawrence 89
2006, Napa Valley, CA
Paradigm 92
2006, Napa Valley, CA
Caymus 95
2008, Napa Valley, CA
O'Shaughnessy 97
2007, Howell Mountain, CA
Rubicon Estate Cask 100
2005, Napa Valley, CA
Hall Kathyrn Vineyard 105
2007, Napa Valley, CA
Darioush Winery 107
2007, Napa Valley, CA
Lewis Cellars 110
2006, Napa Valley, CA

RED WINE

by the glass

Nero d'Avola Mandra Rossa 7
Cabernet Sauvignon Hayes Ranch 8
Merlot Cypress 8
Granache Las Rocas 8
Pinot Noir Canyon Road 9
Shiraz Robert Oatley 10
Sangiovese Umberto Cesari 10
Malbec Trivento 10
Cabernet Sauvignon Cannonball 11
Pinot Noir Byron 11
Cabernet Chappellet Mtn Cuvee 14
Cabernet Hall 18

OTHER REDS & BLENDS

Barbera Piazzo 24
2008, Piedmont, Italy
Malbec Ruta 22 28
2009, Patagonia, Argentina
Primitivo Ognisole 34
2008, Puglia, Italy
Chianti Classico Isassi Melini 36
2007, Tuscany, Italy
Tempranillo Dehesa T Rodriquez 38
2008, Aconcagua, Chile
Syrah Errazuriz 40
2007, Aconcagua, Chile
Zinfandel Green & Red 42
2008, Chiles Canyon, CA
Nebbiolo Marchese di Gresy 43
2008, Piedmont, Italy
V.N. Montepulciano Avignonesi 44
2007, Tuscany, Italy
Malbec Achaval Ferrer 45
2009, Mendoza, Argentina
Shiraz Penfolds Kalimna Bin 28 49
2006, South Australia
Zinfandel Ridge East Bench 48
2008, Chiles Canyon, CA
Murrieta's Well Meritage 50
2007, South Australia
Griffin Robert Foley 60
2008, Mendocino County, CA
Petite Syrah Stags' Leap 69
2007, Napa Valley, CA
Prisoner Orin Swift 70
2008, Napa Valley, CA
Sangiovese Altamura Vineyards 76
2005, Napa, CA
Cinq Cepages Chateau St. Jean 82
2005, Sonoma County, CA
Brunello di Montalcino Banfi 90
2004, Tuscany, Italy
Barb. Produttori Del Rio Sordo 90
2005, Piedmont, Italy
Andrew Will Sorella 100
2006, Horse Heavan Hills, WA
Barolo Damilano Cannubi 105
2004, Piedmont, Italy

PINOT NOIR

McMannis 32
2009, Monterey County, CA
The Crossings 35
2008, Marlborough, New Zealand
Veramonte Ritual 39
2008, Casablanca, Chile
Bernardus 45
2007, Monterey, CA
Hitching Post *Cork Dancer* 52
2007, Santa Barbara, CA
Lemelson Thea's Selection 60
2007, Willamette, OR
Etude 65
2007, Napa Valley, CA
Penner-Ash 70
2008, Willamette, OR
Whetstone Jon Boat 75
2006, Sonoma, CA
Paul Hobbs 88
2008, Russian River Valley, CA
Merry Edwards 95
2007, Russian River Valley, CA

MERLOT

Santa Ema Reserve 32
2007, Maipo Vale, Chile
Charles Smith Velvet Devil 35
2008, Colombia Valley, WA
Tangley Oaks 38
2007, Napa, CA
L'Ecole No 41 47
2007, Columbia Valley, WA
Whitehall Lane 55
2006, Napa Valley, CA
Duckhorn 65
2007, Napa Valley, CA
Pride 80
2006, Napa Valley, CA

HALF BOTTLE RED

Cambria Julia's Vineyard 25
2006, Santa Maria, CA
Cabernet Sauvignon Grgich 50
2005, Napa, CA
Cain Five 70
2005, Napa Valley, CA

PRIVATE DINING AVAILABLE FOR CELEBRATIONS & BUSINESS DINNERS

Please visit our sister restaurants:

METROPOLITAN CLUB Chestnut Hill, MET BAR & GRILL / MET BURGER BAR Natick Collection & Legacy Place, Dedham