

SNACKS

Greek Meze Plate

chef's selection

Met Chicken Wings

plain or buffalo

Guacamole

made to order corn chips

Crispy Calamari

red jalapenos / crack sauce

Duo of Tuna & Salmon Tartare*

taro chips

Scituate Lobster Cheddar Dip

crispy corn flakes

Short Rib Tacos

cola & cocoa / charred onions / jalapeno

Charred Corn & Tomato Flatbread V

whipped ricotta / arugula / basil mayo / shaved pecorino

add lobster + MKT Price

gluten free dough available upon request

Onion Strings

Hand-cut French Fries

Met Truffle Fries

SALADS

Green Guru V

kale / avocado / broccoli / shaved carrot / spiced pumpkin seeds / cilantro / mint / green goddess dressing

Back Bay Chopped

cheese / egg / red onion / tomatoes / beets / broccoli / corn / avocado / bacon / italian vinaigrette

Modern Caesar

romaine / endive / escarole / parmesan frico / garlicky croutons / caesar dressing

add on top of large salads:

House Roasted Turkey, Chicken, Salmon*, Sliced Sirloin*, Lobster market price

oil free balsamic vinaigrette available

MET BURGER BAR

choose a burger: Met Prime Blend / Salmon / All-natural Turkey / Falafel served on brioche bun, whole wheat available upon request, all burgers served with fries

Boston

cheddar / bacon / egg

DC

american cheese / red onion / lettuce / tomato / mayo

LA

avocado / bacon / lettuce / tomato / sprouts / roasted garlic mayo

Tokyo

avocado / muenster / pickled onions / sticky soy / daikon sprouts / wasabi mayo

Paris

brie / fried egg / caramelized onion / truffle mayo

Athens

tzatziki / pickled onion / feta cheese / tomato / hummus

MET SANDWICHES

served with Cape Cod chips (gluten free bread available upon request)

Ahi Tuna Melt

confit tuna salad / smashed avocado / cheddar / pumpernickel

Met Rachel

hand cut corned beef / gruyere / cole slaw / spicy mustard / half sour pickle / pumpernickel

Eggplant “Caprese” V

house made mozzarella / thick cut tomato / fried eggplant / pesto / arugula / ciabatta

Met Turkey Club

turkey breast / bacon / cheddar / tomato / avocado / lettuce / Russian dressing / country white

Asian Foot-long Wagyu Dog

wasabi aioli / cucumbers / pickled carrots / cilantro / jalapeño / nori or ball park style

New England Lobster Roll

hand shucked fresh lobster, griddled bun, Met Fries

Jacques Burger

hash brown potato / bacon / swiss cheeses / truffle mayo fries / buttered potato roll

WINES BY THE GLASS

White

Chardonnay Douglas Hill

Sauvignon Blanc Santa Emma

Riesling Frisk Prickly

Pinot Grigio Villa Pozzi

Sauvignon Blanc Starborough

Chardonnay Josh Cellars

Chardonnay Waterbrook Winery

Sparklers

Champagne Veuve Clicquot

Sparkling Champy

Sparkling Gruet Rose

Brut Veuve de Vernay

Prosecco La Marca

Rose

FiguiereMagali Rose
Whispering Angel Rose
Chateau Minuty M de Minuty
Red

Tempranillo Flaco
Merlot Cypress
Pinot Noir Guenoc
Cabernet Grayson Cellars
Malbec Camila
PinotNoir Heron
Garnacha Boras Tres Picos
Cabernet Sauvignon Cannonball
Red Blend Angels & Cowboys
Pinot Noir Soter Planet Oregon
Cabernet Chappellet Mtn. Cuvee

MET PUNCH

Seasonal - Ask server

SHARED LIBATIONS

Sangria housemade red | Pimms Cup

LIBRARY BAR - COCKTAILS

Blood Orange Cosmo
orange, vodka, blood orange juice
Rosalita
rum, lime, rose water, rose wine, mint
Basil No. 2
tequila, chartreuse, grapefruit
Champs Mornings
raspberry, aperol, agave champs sparkling wine
MET Club
bols genever, maraschino, almond, lemon
Dartmouth Manhattan
redemption rye, punt e mes, yellow chartreuse, bitters
Summer Mule
vodka, lemongrass, yuzu, ginger beer
Royal Bermuda Yacht Club
rum, falernum, lime, cointreau
Front Porch

gin, lemon, apricot

New Riviera

tequila, ginger, lime, agave, jalapeno

MET Shandy

vodka, orange, almond, wheat ale

Golden Hour

bourbon, passionfruit, spice

BEER

Draft

Goose Island IPA

Shock Top Belgian White

Magic Hat #9

Stella Artois

Guinness

Sam Adams Seasonal

Bottles

Bud Light

Sapporo

Sam Adams Lager

Sam Adams Nitro White Ale

Corona

Narragansett Lager

Micro Brews

Founders Dirty Bastard Scotch Ale

Brooklyn Seasonal

Jacks Abby Hoponius Union

Ballast Point Pineapple Sculpin IPA

Whale's Tale Pale Ale

Rogue Dead Guy Ale

Down East Cider

Lagunitas Sumpin Sumpin

Anderson Valley Amber Ale

Allagash belgian White

Ipswich Celia Saison

Troops Java Head

Dark Horse Crooked Tree IPA

Dogfish 60 min IPA

Avery Brewing Liliko'l Kepolo