

FROM THE SEA*

East Coast Oysters

on the half shell half dozen

Jumbo Shrimp Cocktail

house-made cocktail sauce & lime mustard mayo

Seafood Plate Small (serves 2-4)

6 oysters / 3 shrimp cocktail / lobster salad

Seafood Plate Large (serves 4-6)

12 oysters / 6 shrimp cocktail / lobster salad / tuna tartare

BREAD BASKET

Hand-cut Buttermilk Biscuits honey-maple butter or Griddled Garlic Bread

SMALL SEASONAL PLATES

Whipped Hummus

chickpea labneh salad / pistachio pesto / pomegranate

MET Nachos

pork shoulder / truffled cotija / pepper jack / smashed avocado / pico de gallo

Avocado Toast

burrata / chili flake / seeded seven grain / add egg or prosciutto

Cauliflower Two Ways

charred & shaved / Israeli couscous / truffle mayo

Brussels Two Ways

shaved / roasted / spicy Caesar

Nantucket Bay Crudo

apple cider / serranos / lime

MET SALADS

Green Guru

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

Iceberg Wedge

lardon / teardrop tomatoes / red onion / fried avocado / Berkshire blue buttermilk dressing

add on top of large salads:

House Roasted Turkey, Chicken, Salmon*, Sliced Sirloin*, Lobster oil free balsamic vinaigrette available

Fried Chicken Salad

baby gem / medjool dates / red onion

marcona almonds / buttermilk ranch dressing

AMERICAN HAM & CHEESE

subject to change

HAM

Prosciutto

Iowa / Berkshire pig

Spicy Sopressata

New Jersey / air cured

Mortadella

New Jersey / pistachios

Giant Salami

Bronx / fennel

Hand-sliced Virginia Artisan Ham

smoked / cured 400 days

CHEESE

Shelburne Farm Cheddar

cow / 2 year / VT / Westfield Farm

Capri-White Buck

goat / Hubbardston / MA

Moses Sleeper

cow / Greensboro / VT

Invierno

sheep / Putney / VT

House-made Ricotta

pesto / pine nuts / chili flake

Farmhouse Bruschetta

corn puree / fried corn / bacon & egg / pecorino romano

Truffled Croque Madame

artisanal ham / gruyere / fried egg / truffle fries with sage

APPETIZERS

Met French Onion Soup

cheese covered crouton

New England Clam Chowder

bacon / chives

Blue Hubbard Squash Soup

maple sugar / bruleed marshmallows

Short Rib Tacos

cola & cocoa / charred onions / jalapeño

Duo of Tuna & Salmon Tartare

taro chips

Scituate Lobster Cheddar Dip

house griddled crispy corn cakes

Truffled Mushroom Flatbread

fontina / taleggio / charred onions / fried egg / shaved parm

MET BURGER BAR

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

Chicken Salad Croissant

marcona almonds / capers / red onion / chicken cracklin'

Met Rachel

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

Eggplant "Caprese"

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

CLASSICS - ROASTS - GRILLS - SEAFOOD

Omelet of the Day

Rigatoni Bolognese

Met Mac & Four Cheese

Local Day Boat Fish & Chips

Brick Chicken Frites

parmesan / truffle oil 14

Prime Steakhouse Tips

bacon hash browns / fried egg

Zatar Swordfish Kabobs

six layer pita / hummus / tzatziki / feta / olives / falafel crunch

MET Rice Bowl

white rice / sautéed greens / carrots / cucumber / bean sprouts / pickled onions / egg
soy-ginger thai chili sauce / your choice of Tofu or Chicken or Salmon or Sirloin

Lasagna Ragu

hand-made pasta layers / bolognese / fontina / ricotta / mozzarella

SIDES

Met Truffle French Fries

Onion Strings

Sweet Potato Fries

Roasted Brussels Sprouts

Spinach

Creamed or Garlic

Met Hash Brown

fontina cheese / Virginia ham / sour cream / fried egg / gherkins