

# MET BACK BAY

## 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 crudo or bacon wrapped 12
- Crab chunk or warm maki roll 14
- 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
- Roasted Sun Choke  
turnip / radish / red chimi

#### COLD

- 3 Bean Salad  
citrus / soft herbs
- Foraged Marinated Mushroom  
baby onions / chili / garlic
- Whipped Hummus  
pressed pita / zatar
- Vegetable Crudités  
farm fresh & pickled / green peppercorn
- Trio of Beets  
ginger oil / red onion / lemon orange zest

### LARGE STANDARDS 9

- Chinatown crispy duck / sixteen veggies / marcona almonds / asian goddess
- Baby Iceberg Wedge double smoked bacon / green peppercorn ranch
- Back Bay Micro Chopped (almost everything) / Italian vinaigrette
- Baby Gem Caesar shallot brioche croutons / classic caesar
- Backyard Beauty Tomatoes housemade burrata / aged balsamic
- Wild Arugula alpine cheese / shaved mushrooms / trufflebert hazelnuts / evoo  
add on top of large salads:  
Rotisserie Chicken 5, Salmon\* 7,  
Sliced Tenderloin\* 8, Lobster market price  
oil free balsamic vinaigrette available

## AMERICAN HAM & CHEESE

### HAM

8 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

6 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
- Pleasant Ridge Reserve cow / Dodgeville WI
- Tarentaise cow / Thistle Hill Farm VT
- Great Hill Blue cow / Marion MA  
~~~
- Grilled Ham & Cheese Sandwich 12  
artisanal ham & Tarentaise cheese
- House Ham & Cheese Board 24

## APPETIZERS

- Met French Onion Soup cheese covered crouton 9
- Clam Chowder bacon mash / tower of clams 10
- Scituate Lobster Cheddar Dip cast iron chips 14
- Jumbo Grilled Artichoke roasted garlic aioli 10
- Truffled Cheese Toast crispy shitake mushrooms 11
- Pizzette bacon / caramelized onion / alpine cheese or artichoke & spinach / egg / stuffed artichoke 13
- Roasted Bone Marrow veal glaze / garlic herb butter / toast 12

TARTARE TABLESIDE (upstairs) prime beef or salmon or tuna\* 16

## EGG - PASTA - RICE

- Rigatoni Bolognese 9 / 16
- Lobster Fra Diavolo 18 / 28
- Met Mac N Four Cheese 12
- Soft Scrambled Cheddar Eggs 10 add Two Mini Bone-in Tenderloins +19
- Tofu Steak brown rice / miso vegetables 15
- Al Forno Dry-aged Meat Balls grilled artichokes / baby peppers / tomato polenta 23

## FISH - SEAFOOD

- Local Day Boat Fish & Chips 18
- Center Cut Prime Tuna Steak\* brown rice 24
- Gulf of Maine Roasted Cod quinoa / charred broccoli 23
- Scottish Salmon\* organic / local barley miso eggplant / almonds 19
- "1980" Curried Spot Prawns basmati rice / house chutney & condiments 32
- 2 1/2 lb Scituate Lobster "whiskey drunk" or steamed MP

## CLASSICS – ROASTS - GRILLS

- 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
- TW'S Steakhouse Kobe Tips\* cipollini onions / jalapenos 18
- New England Pot Pie chicken 16 or lobster 24
- Long Island Brick Duck foie gras & spiced crusted sugar pumpkin 28  
choose one side & sauce with the following:  
Rotisserie Bell & Evans Half or Full Chicken 14 / 26  
Center-cut Veal Chop\* plain or parmigiana 36  
Prime New York Sirloin\* 14 oz. / Nebraska 38  
New York Sirloin\* 14 oz. / Oklahoma 28  
Filet Mignon\* 8 oz. 34  
Long Bone Painted Hills Dry-aged Rib Eye For Two\* 32oz / 33 per person

## MET SAUCES

- Chicago Steak / Santa Fe Jalapeno Jam / Key West Molasses Lime /  
New York Horseradish Cream / Boston Béarnaise / New Orleans Pepper Sauce

## SIDES 7

- Mashed Potatoes / Met Truffle French Fries / Onion Strings / Baked Potato
- Sweet Potato Fries / Mushrooms & Frizzled Leeks / Spinach creamed or garlic
- Cauliflower Steak / Bacon & Onion Brussels' Sprouts
- Duck Fat Fried: Polenta or Yucca or Kennebec Steak Fries tasting of three 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.

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

## 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            |     |
| Billecart-Salmon Rose         | 150 |
| 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                    |    |
| Penalolen                      | 27 |
| 2009, Maipo, 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

### Barbara12

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

Belvedere, 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

tequila, red jalapenos, ginger, fresh lime

## BEER

### DRAFT BEERS 5.5

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

### BEER BOTTLES

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

### 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

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

## RED WINE

by the glass

|                               |    |
|-------------------------------|----|
| Nero d'Avola Mandra Rossa     | 7  |
| Cabernet Sauvignon Lotus      | 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

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

## PINOT NOIR

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

## MERLOT

|                                   |    |
|-----------------------------------|----|
| <b>Santa Ema Reserve</b>          | 32 |
| 2007, Maipo Vale, Chile           |    |
| <b>Charles Smith Velvet Devil</b> | 35 |
| 2008, Colombia Valley, WA         |    |
| <b>Tangley Oaks</b>               | 38 |
| 2007, Napa, CA                    |    |
| <b>L'Ecole No 41</b>              | 47 |
| 2007, Columbia Valley, WA         |    |
| <b>Whitehall Lane</b>             | 55 |
| 2006, Napa Valley, CA             |    |
| <b>Duckhorn</b>                   | 65 |
| 2007, Napa Valley, CA             |    |
| <b>Pride</b>                      | 80 |
| 2006, Napa Valley, CA             |    |
| <b>HALF BOTTLE RED</b>            |    |
| <b>Cambria Julia's Vineyard</b>   | 25 |
| 2006, Santa Maria, CA             |    |
| <b>Cabernet Sauvignon Grgich</b>  | 50 |
| 2005, Napa, CA                    |    |
| <b>Cain Five</b>                  | 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