

**THE
MET**

Balcony Lounge

Snacks

Marcona Almonds vG	10
Rosemary, Sea Salt	
Marinated Olives vG	9
Tunisian Olives, Warm Spices	

Appetizers

Hummus Plate vG	19
Green Chickpea Hummus, Crudités, Warm Naan	
Cheese & Charcuterie	22
Chef's Selection, Seasonal Jam, Candied Nuts, Olives, Crisps	
Beet Mosaic v	19
Heirloom Beets, Whipped Goat Cheese, Chives, Sherry Vinaigrette	
Tomato & Burrata v	22
Heirloom Tomato, Pesto, Country Bread (Add Prosciutto +6)	

Soup

Butternut Squash Soup v	14
Toasted Pepitas, Crème Fraîche, Sourdough	

Salads

Caesar Salad 17
Herbed Croutons, Tomato, Black Garlic Caesar Dressing
(Add Grilled Chicken +6)

Tuna Niçoise Salad 25
Quail Egg, Haricot Vert, Niçoise Olives, Fingerling Potato,
Verjus Vinaigrette

Mediterranean Salad vG 18
Ancient Grains, Hummus, Arugula, Cucumber, Cherry Tomato,
Puffed Quinoa, Crispy Chickpea, Za'atar Vinaigrette
(Add Grilled Chicken +6)

Sandwiches

Ratatouille Tartine v 18
Herbed Ricotta, Confit Tomato, Basil, Sourdough

Caprese Focaccia v 16
Tomato, Fresh Mozzarella, Baby Arugula, Pesto
(Add Prosciutto +6)

Smoked Salmon Toast 24
Chive & Dill Crème Fraîche, Quail Egg, Pickled Red Onion,
Everything Seasoning, Sourdough

Chicken Salad Tramezzini 18
Apple, Cranberry, Tarragon Aioli, Milk Bread, Chips

Roasted Turkey Sandwich 19
Fresh Mozzarella, Tomato, Bibb Lettuce, Avocado,
Ranch Aioli, Multigrain Bread, Chips
(Add Bacon +3)

Wine

Sparkling

Nino Franco Rustico, Prosecco, Veneto, IT	14/55
Une Femme Rosé, 'The Callie', Sonoma Valley, CA	18/70
Veuve Clicquot Reserve, Champagne Brut, FR	22/90

White

Soave Classico, Suavia, Veneto, IT	14/55
Château de Sancerre, Sauvignon Blanc, Loire, FR	21/85
Pedras Loiras, Albariño, Rias Baixas, ES	15/60
Monte Xanic, Chenin Blanc, Baja California, MX	15/60
Stolpman, Chardonnay, Santa Barbara, CA	18/72

Rosé

Frontaura y Victoria, Tempranillo, Castilla y León, ES	14/55
Whispering Angel, Grenache, Provence, FR	18/72

Red

Benton Lane, Pinot Noir, Willamette Valley, OR	17/65
Tobelos, Tempranillo, Rioja, ES	14/55
Catena Zapata, Malbec, Mendoza, AR	18/72
Textbook, Cabernet Sauvignon, Paso Robles, CA	20/80
Les Cadrans de Lassègue, Saint-Émilion Grand Cru, FR	22/85

Beer

Three's Vliet Pilsner, Brooklyn, NY	12
Talea Beer Fresh Coast IPA, Brooklyn, NY	12
Duvel 6,66%, Belgian Blonde Ale, BE	15
Best Day Kolsch, Sausalito, CA, N/A	8
Good Times IPA, New York, NY, N/A	8

Cocktails

19

Masterpiece Martini

Gin, Elderflower Liqueur, Cucumber, Citrus

Blood Orange Margarita

Tequila Reposado, Cointreau, Blood Orange, Citrus

Walnut Old Fashioned

Bourbon, Brandy, Walnut Liqueur, Vanilla Demerara

Peach Spritz

Yuzu Vodka, Pêche Liqueur, Cava, Lemon

Fifth Ave Sour

Bourbon, Red Wine, Lemon

Bloody Mary

Vodka, Tomato, Horseradish, Citrus

The Classics

Manhattan

Bourbon Rye, Sweet Vermouth, Bitters

Negroni

Gin, Campari, Sweet Vermouth

Cosmopoliart

Vodka, Orange Liqueur, Cranberry, Lemon

Mocktails

Dirty Spritz	14
Non-Alcoholic Citrus Aperitivo, Olive Brine, Tonic	
Thyme is of the Essence	12
Thyme, Citrus, Tonic	
Hibiscus Met Mule	12
Hibiscus Infusion, Ginger Beer, Lemon, Mint	
Pomegranate Palmer	10
Black Tea, Pomegranate, Lemon	
Phony Negroni	12

Coffee & Tea

Selection of Harney & Sons Tea	6
Drip Coffee / Espresso / Americano	6
Cappuccino / Latte / Cortado	8
Seasonal Hot Cocoa	10
House-Made Cinnamon Marshmallow	

Desserts

14

Apple Trifle

Butterscotch Pudding, Candied Pecans,
Cinnamon Chantilly Cream

“Runeberg Torte”

Cardamom-Almond Cake, Raspberry Jelly,
Citrus-Rum Crème Anglaise

*A Finnish dessert inspired by the exhibition Seeing Silence by
Finnish painter Helene Schjerfbeck.*

Chocolate Tart

Milk Chocolate, Blood Orange Caramel, Mascarpone Cream

Warm Chocolate Chunk Cookies

House Made Cookies with Sea Salt