



# SALT & CHAIR

**Grilled Chili Marinated Calamari & Octopus | 20**  
*grilled octopus, citrus, charred avocado, bitter greens*

**Steak Tartare | 16**  
*egg yolk confit, arugula, scallion cashew purée, chipotle aioli*

**Ahi Tuna Tartare | 17**  
*nori, guajillo sour cream, tahini, cilantro chimichurri*

**Raw Oysters | MP**  
*chefs selection of fresh east coast oysters*

**Shrimp "Cocktail" | 21**  
*horseradish, tomato, pickled shallot, cucumber, preserved lemon mache*

**Clothesline Bacon | 18**  
*thick cut, maple glazed*

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**Kale & Romaine Caesar | 13**  
*angry croutons, parmesan crisps*

**Simple Green Salad | 11**  
*zinfandel vinaigrette, chili compressed watermelon & cucumber*

**Mizuna Salad | 16**  
*pastrami salmon, english pea, cucumber, mint, pickled shallots*

**Open Faced Wedge Salad | 12**  
*smoked tomato, bleu cheese, bacon, shallot*

**Heirloom Tomato & Burrata Salad | 17**  
*charred peach, pine nuts, fava beans, thai basil*

**Grilled Chicken Salad | 14**  
*stone fruit, pickled cherries, charred romaine, preserved lemon, prosciutto, balsamic*

**French Onion Soup | 13**  
*gruyère puff pastry, sherry*

*Top your salad with chicken \$10 | steak \$16 | salmon \$14 | grilled shrimp \$16*

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**New England Style Lobster Roll | 22**  
*avocado, cucumber, cilantro, spiced corn aioli*

**BLT | 15**  
*thick cut DB bacon, ahi amarillo aioli, heirloom tomato, artisan lettuce*

**Dry Aged Beef Burger | 15**  
*brioche bun, smoked tomato jam, jasper hill cellar aged cheddar*

**Butchers Cut Steak Sandwich | 15**  
*crispy baguette, roasted mushrooms, bleu cheese fondue*

**Fried Chicken Sandwich | 14**  
*smoked paprika, candied bacon, bibb lettuce, pickle, chipotle aioli*

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**The Broadway Tower | 65 for 2+ or 125 for 4+**  
*maine lobster, crab salad, shrimp, salmon tartare, oysters on the half*

**Local Pasture Raised Chicken | 26**  
*green almonds, fresh apricot, castlevatrano olives, leek risotto*

**Lobster Mac n' Cheese | 22**  
*vermont cave aged cheddar, truffle, pearl onions, asparagus*

**Petite Steak Frites | 30**  
*smoked bleu cheese, roasted brussel sprouts*

**Baby Artichoke Risotto | 24**  
*sorrèl, butter braised leeks, goat cheese fondue, pistachio carrot top gremolata*

**Organic Scottish Salmon | 22**  
*english peas, heirloom carrots, wild morels*

**Seared Scallops | 22**  
*roasted tomato, fennel, black truffle beurre blanc, chervil, artichoke confit, frisée*

*\*dry-aged steak menu available upon request*