

SALT & CHAR

AN ADELPHI HOTEL RESTAURANT

APPETIZERS & SALADS

French Onion Soup | 13
gruyère, caramelized onions, sherry

Lobster Bisque | 14
sunchoke, lobster, crème fraîche

Beet Caprese | 15
burrata, blood orange, pomegranate, basil

Romaine & Kale Caesar | 16
hushpuppies, pecorino, anchovy

Wedge Salad | 17
grape tomato, guanciale, crispy fennel, blue cheese vinaigrette

Chop Salad | 20
chickpeas, prosciutto, feta, peppercorn, olives

Clothesline Bacon | 22
thick-cut, maple glazed

Dry Aged Carpaccio | 22
pecorino, crispy sunchoke, truffle

FROM THE SEA

Raw Oyster Selection | MP
green apple mignonette | add caviar +MP

Crab Cocktail | MP
jicama, radish, tomato jam, cucumber

Clams Casino | 16
bacon, peppercorn, rye

Lobster Dumplings | 18
corn puree, succotash, chili oil

Fried Calamari | 18
shishitos, brussel sprouts, old bay mayo

Shrimp Cocktail | 18
mango, avocado, horseradish

Escargot Fritter | 20
ham, gruyère, corn salad, herb butter

The Broadway Tower | 69 for 2+ or 125 for 4+
oysters, salmon tartare, tuna tartare, marinated crab, shrimp cocktail | add lobster +\$15

SIGNATURE CUTS

8oz, 10oz, 12oz Filet Mignon | 41 • 51 • 62

16oz Grilled Delmonico Steak | 45

12oz NY Strip Steak | 52

32oz Porterhouse Steak | 140

Lamb Chop | MP

Tomahawk Steak | MP

Buffalo Tenderloin | MP

Venison Chop Dianne | MP

SAUCES | 5

Truffle • Blue Cheese Bordelaise • Bearnaise • David Burke's B1 Sauce

ADDITIONS | 20

Lobster • U6 Shrimp • King Crab

FISH

Salmon | 35 • Branzino | 35 • Swordfish | 39

SAUCES | 5

White Wine Mustard • Lobster Sauce • Romesco

MAIN COURSE

Tagliatelli Bolognese | 24
bolognese, roasted mushroom, parmesan

Butternut Squash Ravioli | 34
lobster, brussel sprout, pumpkin seed

Salt Brick Chicken | 34
fennel & chicken jus, purple kale, crispy potato

Lobster Steak Frites | 38
shoestring fries, chimichurri, B1 butter

Shrimp & Scallops | 41
carmelo, root vegetable, kumquat

Veal Chop | 49
leek, sunchoke, morel mushrooms, madeira

SIDES

Fried Brown Rice | 11
spring onion, wild mushroom

Potato Purée & Onion Soup | 11

Wild Mushrooms | 11

Crispy Brussels Sprouts | 11
pecorino, guanciale

Angry Cauliflower | 11
fermented black bean, cashew, chili oil

Sunchoke Gratin | 11
gruyère, rye, artichoke

Angry Lobster Baked Potato | 18
preserved lemon, caviar crema