

THE BROADWAY

SOUTH BOSTON

mlh

SMALL BITES

OYSTERS* [gf] island creek oyster, mezcals mignonette, accoutrements ½ dozen 20, additional 3.5/each

SHRIMP COCKTAIL [gf] four jumbo chilled shrimp, cocktail sauce, horseradish, lemon 15

GUACAMOLE [vegan] tortilla chips, salsa roja 12

WARM PRETZELS [v] es provisions bavarian pretzels, house mustard sauce, pickles 11

ASIAN CHICKEN MEATBALLS ginger, scallions, hoisin, sesame seeds, pickled vegetables 12

GOAT CHEESE BITES [v] golden fried, crushed pecans, truffle honey 11

CRISPY BRUSSELS SPROUTS [v] dried cranberries, pickled shallots, brown butter aioli 11

STARTERS

TEMPURA CAULIFLOWER [vegan/gf] tahini hot sauce, lemon, cucumber 13

CRISPY BROCCOLI [vegan/gf] sambal, sweet chili, pineapple, garlic, wasabi peas, sesame 13

FRIED CALAMARI [gf] cherry peppers, red onion, zucchini, lemon aioli, marinara 17

STREET CORN NACHOS [v] poblano-corn salsa, beans, chihuahua cheese, chipotle crema, cotija 17 [add chicken 3, guac 3]

SWEET POTATO HUMMUS [v] crispy sumac chickpeas, warm pita, seasonal vegetables 14

SAUCY WINGS [gf] house buffalo, bleu cheese 16

DRY RUB WINGS [gf] bloody mary spice, lemon, celery 16

[v] vegetarian [gf] gluten free *Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WOOD-FIRED PIZZAS 14" serves 2-3

red **CLASSIC** [v] plain cheese 16 [pepperoni, sausage 2]

MARGHERITA [V] san marzano tomato, mozzarella, basil, extra virgin olive oil 18

HOT + SWEET italian sausage, garlic, vinegar peppers, ricotta 20

PICANTE [v] goat horn chillis, stracciatella, roasted onions, rosemary honey 20

THE SWEET CHICK roasted chicken, sweet bbq sauce, bacon, green onion 20

white **BIANCA** [v] fermented garlic, fontina, fresh oregano 16

CAESAR roasted chicken, caesar dressing, romaine, parmesan 18

PICKLE PARTY [v] pickles, calabrian chile, cracked pepper crema, dill 18

AUTUMN [v] delicata squash, goat cheese, pomegranate glaze, crispy kale 19

THE HOT CHICK roasted chicken, red onion, bleu cheese, buffalo sauce 19

GREENS

add grilled or crispy chicken 6, grilled salmon* 10, steak tips* 11, grilled shrimp 10, grilled tofu 7, avocado 3

CAESAR [v] chopped romaine, croutons, shaved parmesan 13

BRUSSELS SALAD roasted and raw brussels, pecans, shaved red onion, pomegranate seeds, ricotta salata, bacon-pomegranate vinaigrette 16

HARVEST SALAD [gf] maple roasted butternut, kale, crisped prosciutto, goat cheese, pistachio brittle, roasted garlic vinaigrette 16

MEDITERRANEAN [v] greens, tahini dressing, falafel, hummus, banana peppers, tomato, cucumber, red onion, feta 16

BOWLS

CHICKEN TERIYAKI BOWL grilled chicken, charred pineapple, broccoli, furikake rice, teriyaki glaze 20

KOREAN BRAISED SHORT RIB local kimchi, sweet carrots, sunnyside egg, togarashi cukes, california rice 21

BURRO BOWL [v] cilantro rice, fresh mango-pineapple salsa, beans, tortilla strips, avocado, cotija 16

MALIBU GRAIN BOWL [gf/vegan] baby kale, roasted beets, avocado, garbanzo beans, cherry tomato, carrots, quinoa, red wine vinaigrette, cilantro, jalapeno sauce 18

TUNA POKE* mango, ponzu, aji amarillo, sesame scallion, sticky rice 21

SIDES

fries 6 sweet potato fries 7 sticky rice 6 broccoli 7
garlic green beans 7

HANDHELDS

served with your choice of house hand cut fries or seasonal green salad [substitute sweet potato fries 2]

JAPANESE FRIED CHICKEN japanese marinated chicken breast, togarashi hot honey, japanese pickled cucumber-daikon slaw, mayo 17

BUFFALO CBR crispy-fried chicken thigh, bacon, buffalo ranch, lettuce, tomato 17

FISH TACOS grilled white fish, flour tortillas, salsa verde, guacamole, spicy slaw, lime 17

SHORT RIB GRILLED CHEESE provolone, swiss, caramelized onions, texas toast 18

FALAFEL POCKET [vegan] house made pita, vegan mayo, fennel herb salad 15

TURKEY BLT roast turkey, tomatoes, bacon, pesto mayo, greens, grilled sourdough 17

BW BURGER* yellow american, lettuce, tomato 17 [add bacon 2, egg, avocado 3]

SPICY BURGER* fried bacon, pepperjack cheese, roasted jalapeno, spicy mayo 18

MAINS

STEAK TIPS* [gf] grilled sirloin, charred broccoli, chimichurri fries, roasted garlic aioli 30

SALMON* thai curry glaze, fried rice, green beans 27

CAVATELLI PASTA [v] roasted butternut squash, brown butter, sage, brussels, toasted hazlenuts, 2 year aged parmesan 21

MEDITERRANEAN SHRIMP confit garlic, blistered tomato, cous cous, toasted almonds, romesco sauce 26

CHICKEN MILANESE crispy chicken breast, lemon, baby arugula, pecorino, pickled shallot 24

MAC & CHEESE [v] mezze rigatoni, white bianca sauce, yellow cheddar, toasted bread crumb 19 [add crispy buffalo chicken 7, grilled chicken 6, bacon 5]

COCKTAILS

STRAWBERRY ROSE SANGRIA 14 (pitcher 50)
Rose Wine, Bacardi Dragonberry, St. Germain, simple syrup, lemon, cranberry, soda float, fresh strawberries

BROADWAY HOUSE MARGARITA 13
(Choice of: Classic, Blackberry, Mango, Strawberry) Cazadores Blanco Tequila, orange liqueur, lemon, lime, agave

HEADIN' SOUTH 15
Spicy! Ghost Tequila, Giffard Passion fruit, Guava infused syrup, lime, pineapple citrus foam. Tajin dust

HANCOCK HILL 15
Sazerac Rye Whiskey, Averna Amaro, bitters, orange oil, brandied cherry

SMOKE SHOP 15
Smokey Montelobos Joven Mezcal, Dry Curacao, lemon, agave nectar, Angostura bitters, fresh basil, crushed ice

BOURBON PEACH SMASH 15
Exclusive Barrel Select Buffalo Trace Bourbon, Cr de peche, Peach infused syrup, lemon, fresh mint, crushed ice

PINEAPPLE EXPRESS 15
Plantation Pineapple Rum, Aperol, pineapple syrup, lime, crushed ice, fresh grated nutmeg

PERSEPHONE 15
Vodka, St. Germain, house simple, lemon, prosecco, pomegranate, orchid ice

NITRO DRAFT ESPRESSO MARTINI 15
"Boston's first nitro espresso martini on draft"

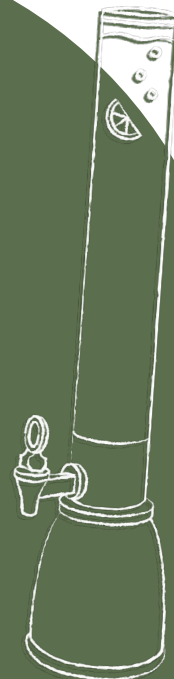
 **SUNSET SPRITZ** 15 *[Locks for Locals Cocktail]*
Rosé Infused Vodka, Aperol, Giffard cr de Pamplemousse Rose, lemon, sparkling wine, fresh fruit

SHAREABLES

CLASSIC MARGARITA
pitcher (2 or more) 50 tower (3 or more) 85
Cazadores Blanco, orange liqueur, lemon, lime, agave nectar [choice of classic, mango, strawberry, blackberry, pineapple]

TROPICAL MAI TAI PUNCH
tower (3 or more) 80
Blend of Bacardi Rums, orange liqueur, OJ, pineapple, lime, bitters

SUNSET SPRITZ TOWER \$85
Rosé Infused Vodka, Aperol, Giffard cr de Pamplemousse Rose, lemon, sparkling wine, fresh fruit



WINE

SPARKLING
La Marca, Prosecco, Italy (187ml splits) 13 (750ml) 40
Ruffino sparkling Rosé, Italy (187ml) 10
Perrier-Jouet, Champagne, France 75
Moët & Chandon, Nectar Imperial Rosé Champagne, France 125
Dom Perignon, Champagne, France 300

WHITE
Bollini, Pinot Grigio, Italy 10/38
Brandl, Gruner Veltliner, Austria 12/44
Giesen, Sauvignon Blanc, New Zealand 10/38
Dry Creek, Sauvignon Blanc, CA 14/52
Karl Erbes, Urzinger Wurzgarten Kabinett, Riesling, Germany 12/44
La Cana, Albarino, Spain 13/48
Cycles Gladiator, Chardonnay, California 10/38
Antinori, Bramito, Chardonnay, Italy 16/60
Sonoma Cutrer, Chardonnay, California 14/52

ROSÉ
Carpineto, Dogajolo, Rosé, Italy 10/38
Stoller, Rosé, Oregon, 12/44

RED
Pavette, Pinot Noir, California 12/44
Pike Road, Pinot Noir, Oregon 14/52
Trivento, Malbec, Argentina 10/38
Catena Vista Flores, Malbec, Argentina 13/48
Sassoregale, Sangiovese, Italy 14/52
Daou Vineyards, "The Pessimist", Syrah/Petite Sirah/Zinfandel, Paso Robles, CA 14/52
Crios, Cabernet Sauvignon, Argentina 11/42
Pedroncelli, Cabernet Sauvignon, Dry Creek, CA 16/60
Requiem, Cabernet Sauvignon, Washington 14/52

ZERO PROOF [NON-ALCOHOLIC COCKTAILS]

ORCHARD SPARKLER 9
Local cider, passionfruit, rosemary, ginger beer

FIG & TONIC 9
Caramelized fig, cardamom simple, lemon, tonic

[ABOUT LOCKS FOR LOCALS


Locks for Locals started in 2017, as our way of building a community within our four walls and giving back to the community that supports us. This program has grown to embody what we value most: Community. Supporting Local. Giving Back. We now use this program to highlight local products in a specialty cocktail we feature to raise money for a rotating local charity, chosen by a community member. Each time the cocktails is sold, it comes with a lock to hang, as well as a donation from us to our lock fund. By supporting Locks for Locals, you are supporting local businesses, local non-profits, and each other.



Want to choose our next local charity? Follow us on Instagram @thebroadwaysouthboston & look out for our next locks for locals cocktail!



This Season's Charity:
LND (Legends Never Die) Foundation



DRAFTS

Ask about the beer of the week!

FEATURED DRAFTS
 Cisco Grey Lady, MA, 8
 Downeast Seasonal, MA, 8
 Jack's Abby Blood Orange Wheat, MA, 7.5
 Widowmaker Brewing Blue Comet IPA, MA, 13oz Tulip 10

CLEAN AND CRISP
Bud Light, MO, 5.5
Coors Light, CO, 5.5
 Dorchester Brewing Co. Neponset Gold, MA, 7
 Jack's Abby House Lager, MA, 7
Stella, Belgium, 8

WHEAT
 Allagash White, ME, 8
Blue Moon, CO, 8
 Sam Adams Seasonal, MA, 8

HOPPY
 Castle Island Fiver, MA, 13oz Tulip 8
 Fiddlehead IPA, VT, 8
 Harpoon IPA, MA, 8
 Idle Hands Four Seam IPA, MA, 13oz. Tulip 8.5
 Lawson's Finest Liquids Little Sip IPA, VT, 8
 Lord Hobo Boom Sauce, MA, 13oz. Tulip 8.5
 Maine Beer Co. Lunch, ME, 13oz. Tulip 10
 Mighty Squirrel Cloud Candy, MA, 13oz. Tulip 8
 Night Shift Brewing Santilli, MA, 8
 Whaler's Rise Pale Ale, RI, 8
 Wormtown Be Hoppy, MA, 8

AMBER/DARKER
Guinness Irish Stout, Ireland, 20oz. 9

CIDERS/OTHER
 Dorchester Brewing Company Punch Bowl Sour, MA, 13oz. Tulip 7.5

HOPPY LOCALS FLIGHT 12
 A sampling of some of our favorite IPAs
Lawson's Lil Sip, Idle Hands Four Seam, Night Shift Santilli, Mighty Squirrel Cloud Candy

BOTTLES & CANS

Bud Light 6
Budweiser 6
Coors Light 6
Corona 7
Corona Premier 7
High Noon Rotating 9
Magners 6
Michelob Ultra 6
Miller Lite 6
New Planet Pale Ale (GF) 6.5
Truly Wild Berry Seltzer 7
Truly Pineapple Guava Tequila Soda 9
White Claw Black Cherry 7
Athletic Brewing Run Wild Non-Alcoholic IPA 6

BW

drinks

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