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Dining

A preview of new restaurants



Locals and commuters gather across from Back Bay station at the Salty Pig. (Matthew J. Lee/Globe Staff)

By [Devra First](#)

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THE SALTY PIG

130 Dartmouth St., Boston 617-536-6200. www.thesaltypig.com

Partners Michael Moxley and Jim Cochener specialize in the restaurant equivalent of a favorite pair of blue jeans. They create the kind of establishment people who live and work nearby turn to regularly, reflexively, for comfort and convenience. The duo behind Coda and Canary Square opened the Salty Pig in July, bringing convenience to a new level. Located right across from Back Bay station, it makes it hard for commuters *not* to stop for an after-work snack before heading home.

Of course, other restaurants have occupied this space with varying degrees of success - predecessor Six Burner, for instance, didn't last a full year, despite a reasonably priced menu of comfort food. Moxley and Cochener are counting on a widespread love of pork products and pizza, cocktails and craft beer, to lure regulars. Chef de cuisine Josh Smith prepares the spread. A selection of charcuterie, ripe cheeses, and olives; a pate "sammich" or chicken and apple panino; a plate of meatballs or carbonara; or a pie topped with "salty pig parts" or burrata, ricotta, and chili flakes might help soothe any end-of-day angst you may be experiencing. An outdoor patio and 20 wines by the glass can't hurt, either.

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