



THE SMITH

RESTAURANT & BAR

WE SUPPORT
LOCAL, NATURAL,
SUSTAINABLE &
ORGANIC PRACTICES
WHENEVER
POSSIBLE

LUNCH

BAR SNACKS

HOT POTATO CHIPS blue cheese fondue	8
BEER BATTERED STRING BEANS ranch	10
BAKED PRETZEL honey dijon	7
PARMESAN SQUASH RINGS harissa	8
CRAB CAKE TOTS Alabama tartar, green apple	15
SPICY CHICKEN LOLLIS maple, lime, chipotle	12

OYSTERS

COTUIT BAY Cape Cod, Mass. 3²⁵

WATCH HILL Winnapaug Pond, RI 3²⁵

OYSTER OF THE DAY 3²⁵

STARTERS

ROASTED TOMATO SOUP cheddar melt	12
BRUSSELS SPROUT FLATBREAD ricotta, mozzarella, lemon, onion, parmesan	12
CRISPY FRIED CALAMARI Brooklyn style	14
KALE & QUINOA SALAD sun dried cherries, ricotta salata, toasted almonds, Dijon vinaigrette	12
BURRATA overnight tomatoes, grilled ciabatta, balsamic, cracked pepper	14
APPLE & GOAT CHEESE SALAD honeycrisps, bibb, baby romaine, cranberries, spiced pepitas	13
TUNA POKE mango, cashew, cucumber, yuzu, serrano chilies, sesame	15
JUMBO SHRIMP COCKTAIL	16
LITTLE GEM CAESAR baby romaine, parmesan crisp	13
MAC + CHEESE	14

BIG SALADS

STEAK SALAD arugula, endive, goat cheese, red onion, tomato, balsamic	23
SEARED TUNA SALAD string beans, black olive, cherry tomato, roasted pepper, potato, baby spinach, Dijon	22
MAINE LOBSTER SALAD avocado, burst tomato, french beans, brioche croutons, buttermilk vinaigrette	31
MEDITERRANEAN SALAD cucumber, feta, red onion, chickpea, tomato olive, sweet peppers, romaine, lemon dressing with roasted chicken \$4	16
ROASTED CHICKEN SALAD organic greens, farro, spiced candied cashews, blue cheese, shallots, red grapes, lemon vinaigrette	18

PASTA

CAVATELLI 10 hour short rib ragu, mascarpone	19
TAGLIATELLE black pasta, sautéed shrimp, scallion, crumbled garlic bread	20
RICOTTA GNOCCHI truffle cream	18

Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

SANDWICHES

FRIED CHICKEN SANDWICH romaine, smoked paprika aioli, house pickles, fries	16
ROASTED FISH SANDWICH spiced cauliflower slaw, dill, grilled potato roll, fries	18
LOBSTER ROLL Maine lobster, brioche bun, old bay chips	29
AVOCADO TOAST organic whole wheat bread, poached eggs, red pepper flakes, lemon, local greens	15
BURGER DELUXE special sauce, cheddar, bacon, the works	17

MAIN COURSES

SALMON pastrami spiced, roasted cauliflower, house made kraut, dill	24
POT OF MUSSELS chardonnay broth, Dijon, tarragon, fries	20
VEGETABLE BIBIMBAP sushi rice, shiitake, spinach, pickled carrot, edamame, bean sprouts, sunny up egg	19
FLOUNDER spaghetti squash, melted leeks, polenta griddle cake, brown butter	23
GRILLED CHICKEN PAILLARD artichokes, arugula, burst tomatoes, fennel, red onions, peppadew, parmesan dressing	21
PORK RIB CHOP roasted garlic whipped potatoes, baby kale, apple-bacon chutney, smoked pork jus	23
GRILLED SHRIMP jalapeño grits, crispy chorizo salad, lobster brandy sauce	23
EGG WHITE OMELETTE spinach, goat cheese, home fries	14

STEAKS

*served with fries or field greens**

THE SMITH BAR STEAK	25
BONE IN RIB EYE	38
FILET MIGNON	40
NY STRIP	35

CHOOSE A SAUCE

béarnaise, green peppercorn or chimichurri

SIDES

FRIES	7
GARLIC SPINACH	8
BRUSSELS SPROUTS	9
WHIPPED GARLIC POTATOES	7
MIXED GREENS	6
JALAPEÑO CHEDDAR GRITS	7
SICILIAN CAULIFLOWER	9

*substitute any side \$3

HOUSEMADE SODAS 6

APPLE CREAM
CONCORD GRAPE
AGAVE LEMONADE
CUCUMBER GINGER ALE

