



THE SMITH

RESTAURANT & BAR

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

RAW BAR

CHILLED SHRIMP 3

HALF LOBSTER 16

LITTLE NECK CLAMS 2⁵⁰

CHERRY STONE CLAMS 2⁵⁰

OYSTERS

CROWES PASTURE South Dennis, MA 3²⁵

FISHER ISLAND Block Island Sound, NY 3²⁵

MONTAUK PEARL Long Island, NY 3²⁵

OYSTER OF THE DAY 3²⁵

**Raw bar not available at The Smith East Village*

THE DELUXE
oysters, clams, jumbo shrimp,
tuna poke, half lobster
75

THE ROYALE
oysters, clams, jumbo shrimp,
tuna poke, whole lobster
125

THREE COURSE THANKSGIVING DINNER \$65

kids under 12, half price

STARTERS

BUTTERNUT SQUASH SOUP
pumpkin ale, crème fraîche, pepitas

KALE & QUINOA SALAD
sun dried cherries, ricotta salata,
toasted almonds, Dijon vinaigrette

RICOTTA GNOCCHI
truffle cream

BURRATA
roasted tomato sofrito, marinated
piquillo peppers, arugula

TUNA POKE
mango, cashew, serrano chilies,
cucumber, yuzu, sesame

BRUSSELS SPROUT SALAD
honey crisp apples, local beets, spiced
pecans, aged goat cheese, sherry
vinaigrette

FIXINGS FOR THE TABLE
INCLUDED

JALAPEÑO CORN BREAD

APPLE BRIOCHE STUFFING

CRISPY BRUSSELS SPROUTS

MAC & CHEESE

CRANBERRY ORANGE JAM

MAINS

ALL NATURAL HERITAGE TURKEY

TURKEY OSSO BUCO
parmesan polenta, North Fork red cabbage, braising jus

ROASTED TURKEY BREAST
smashed yukon gold potatoes, sauteed tuscan kale, white pepper gravy

TURKEY POT PIE
baby portobello mushrooms, pearl onions, white cheddar biscuit

SALMON
heirloom wild rice, butternut squash, long beans, baby bok choy, black pepper
ginger butter

BRAISED SHORT RIBS
toasted pumpkin spaetzle, shaved brussels sprouts, sweet pepper
caponata, caraway

GRILLED MARINATED SHRIMP
chickpea griddle cake, roasted spaghetti squash, braised leeks,
sage brown butter

ROASTED PUMPKIN RISOTTO
shaved brussels, mascarpone, parmesan, sage

DESSERTS

PUMPKIN TART
brown butter chai spiced crust, maple cream, concord grape jam

DARK CHOCOLATE LAYER CAKE
chocolate mousse, salted caramel, popcorn

STICKY TOFFEE PUDDING
medjool dates, caramel, vanilla ice cream

S'MORES IN A JAR
chocolate pudding, graham cracker crumble, toasted marshmallow,
dark chocolate crunch bar

SNACKS

HOT POTATO CHIPS 9
blue cheese fondue

BEER BATTERED STRING BEANS 10
ranch

BAKED PRETZEL 7
spicy honey mustard

BUTTERNUT SQUASH RINGS 10
harissa aioli

GRUYÈRE AND POTATO FLATBREAD 14
melted leeks, crème fraîche, bacon bits

CRAB CAKE TOTS 15
Alabama tartar, green apple

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.

EAST VILLAGE



LINCOLN SQUARE



MIDTOWN



NOMAD