



THE SMITH

RESTAURANT & BAR

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

BRUNCH

Enjoy a free bloody mary, bellini, barnstormer, passion punch or fresh squeezed juice with any of the below items

EGGS

RANCHERO SCRAMBLE* 16
chipotle salsa, black beans, corn tortillas, cheddar, avocado

EGG WHITE OMELETTE 16
goat cheese, baby kale, shallots, mixed baby greens

BREAKFAST POT PIE 17
sunny up eggs, sweet sausage, bacon, cremini mushrooms, cheddar biscuit top

SIMPLE SCRAMBLE* 15
home fries, apple smoked bacon, mixed baby greens

STEAK AND EGGS 23
grilled flatiron steak, crisp potato waffle, sunny up eggs, sauce béarnaise

SICILIAN BAKED EGGS 17
spicy tomato sauce, artichokes, burrata, spinach, ciabatta

TRUFFLED LOCAL MUSHROOM TOAST 16
ciabatta, fontina cheese, sunny up egg

BLT+E SANDWICH* 16
apple smoked bacon, fried egg, lemon aioli, croissant, fries

*egg whites may be substituted for \$2

POACHED EGGS

CLASSIC EGGS BENEDICT 17
grilled Canadian bacon, english muffin, hollandaise, home fries

SMOKED SALMON TOAST 18
ciabatta, lemon mascarpone, spring onion, crème fraîche

SHORT RIB HASH 20
jalapeño cheddar grits, basil pistou, shoe string potatoes

BENEDICT JOHNNY 16
cheddar cornbread, maple chicken sausage, roasted tomato hollandaise, home fries

AVOCADO TOAST 16
organic multigrain, red pepper flakes, lemon

GRIDDLE

VANILLA BEAN FRENCH TOAST 17
maple butter, caramelized bananas

PANCAKES 16
whipped ricotta, toasted pecans, salted caramel sauce

BUTTERMILK WAFFLES 16
mixed berry compote, whipped cream

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.

@THESMITHNYC

OYSTERS

FISHER ISLAND Block Island Sound, NY 3²⁵

MONTAUK PEARL Long Island, NY 3²⁵

OYSTER OF THE DAY 3²⁵

SNACKS & STARTERS

CHOCOLATE COVERED DIRT BOMBS 9

HOT POTATO CHIPS blue cheese fondue 9

BEER BATTERED STRING BEANS ranch 10

CRISPY FRIED CALAMARI Brooklyn style 15

SHISHITO PEPPERS sea salt 8

TUNA POKE 16
mango, cashews, cucumber, serrano, yuzu

KALE & QUINOA SALAD 14
sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

BURRATA 15
roasted tomato sofrito, marinated piquillo peppers, arugula

ROASTED TOMATO SOUP 13
cheddar melt

MAC + CHEESE 15

LITTLE GEM CAESAR 14
little gem, parmesan crisp

SANDWICHES

GRILLED CHICKEN SANDWICH 17
burrata, tomato jam, basil aioli, toasted sesame semolina, fries

CRISPY COD SANDWICH 19
kale & granny smith apple slaw, tartar, brioche, house chips

LOBSTER ROLL 31
poached Maine lobster, baby arugula, marinated tomatoes, buttered brioche, house chips

BURGER ROYALE 17
double beef patty, local American cheese, apple smoked bacon, house pickles, shredded romaine, red onion, 50/50 sauce, sesame bun, fries

PRIME BURGER 23
28-day dry-aged, Gruyère, overnight tomatoes, crispy onions, wild mushroom fondue, our bun, fries

BIG SALADS

SEARED TUNA SALAD 25
bibb lettuce, string beans, black olive, cherry tomato, roasted pepper, potato, Dijon

STEAK SALAD 24
arugula, endive, red onion, goat cheese, tomato, balsamic

GRILLED CHICKEN PAILLARD 22
arugula, burst tomatoes, fennel, peppadew, red onions, parmesan dressing

MEDITERRANEAN SALAD 16
cucumber, feta, red onion, chickpea, tomato, olive, sweet peppers, romaine, lemon dressing with roasted chicken \$4

STEAKS

served with fries or field greens

THE SMITH BAR STEAK 27

SKIRT STEAK 33

NY STRIP 37

BONE IN RIB EYE 40

FILET MIGNON 42

CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri

SIDES

MAPLE CHICKEN SAUSAGE 6

BRUSSELS SPROUTS 11

FRIES 9

JALAPEÑO CHEDDAR GRITS 10

FRUIT & BERRIES 9

HOME FRIES 6

APPLE SMOKED BACON 6

YOGURT PARFAIT granola 9

CANDIED BACON 6

BRUNCH COCKTAILS 11

BLOODY MARY
BARNSTORMER
BELLINI
PASSION PUNCH

COFFEE & ESPRESSO

SPIKE IT +\$6

COFFEE 4.25
ESPRESSO 4.50
CAPPUCCINO 5
RED EYE coffee/espresso 5
AMERICANO 5
LATTE 5
HOT CHOCOLATE 5.50

TEA 4.25

Steven Smith Teemaker

green tea, green mint,
English breakfast, earl grey,
Darjeeling blend, chai,
chamomile (d), peppermint (d)

JUICE 6

ORANGE
GRAPEFRUIT
APPLE

HOUSEMADE SODAS 6

LIME SARSAPARILLA
AGAVE LEMONADE
APPLE CINNAMON
CUCUMBER GINGER BEER

EAST VILLAGE

LINCOLN SQUARE

MIDTOWN

NOMAD