



DINNER

THE SMITH

RESTAURANT & BAR

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

OYSTERS

FISHER ISLAND Block Island Sound, NY 3²⁵

MONTAUK PEARL Long Island, NY 3²⁵

OYSTER OF THE DAY 3²⁵

SNACKS

- HOT POTATO CHIPS blue cheese fondue 9
- BEER BATTERED STRING BEANS ranch 10
- BAKED PRETZEL honey Dijon 7
- BUTTERNUT SQUASH RINGS harissa aioli 10
- CRAB CAKE TOTS Alabama tartar, green apple 15
- SHISHITO PEPPERS sea salt 8

STARTERS

- ROASTED TOMATO SOUP cheddar melt 13
- SPICY CHICKEN MEATBALLS Sunday gravy, stracciatella cheese, parmesan, sesame 14
- BURRATA roasted tomato sofrito, marinated piquillo peppers, arugula 15
- SHRIMP COCKTAIL 15
- TUNA POKE mango, cashews, cucumber, serrano, yuzu 16
- CRISPY FRIED CALAMARI Brooklyn style 15
- GRUYÈRE AND POTATO FLATBREAD melted leeks, crème fraîche, bacon bits 14
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 15
- MAC + CHEESE skillet roasted 15

SALADS

- BRUSSELS SPROUT SALAD honey crisp apples, local beets, spiced pecans, aged goat cheese, sherry vinaigrette 14
- KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette 14
- LITTLE GEM CAESAR parmesan frico 14
- CHOPPED FARMHOUSE SALAD baby romaine, candied bacon, avocado, cucumber, grape tomatoes, red onion, blue cheese vinaigrette 15

MAIN COURSES

- SALMON 25 heirloom wild rice, butternut squash, long beans, baby bok choy, black pepper ginger butter
- POT OF MUSSELS 23 chardonnay broth, Dijon, tarragon, fries
- CHICKEN POT PIE 24 roasted chicken, baby portobello mushrooms, pearl onions, white cheddar biscuit top
- PORK CHOP 26 celery root, granny smiths, house kraut, spiced apple chutney, smoked ham jus
- VEGETABLE BIBIMBAP 22 sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg
- GRILLED MARINATED SHRIMP 27 chickpea griddle cake, roasted spaghetti squash, braised leeks, sage brown butter
- BRICK PRESSED CHICKEN 24 smashed garlic potatoes, tuscan kale, grilled lemon, chicken jus
- ROASTED ATLANTIC COD 27 toasted almond cauliflower mousse, shiitake mushrooms, grilled scallions, lobster yuzu broth
- BEEF SHORT RIB 34 toasted pumpkin spaetzle, shaved brussels sprouts, sweet pepper caponata, caraway
- 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 24 28-day dry-aged, Gruyère, overnight tomatoes, crispy onions, wild mushroom fondue, our bun, fries

STEAKS

served with fries or field greens

- THE SMITH BAR STEAK 28
- SKIRT STEAK 34
- NY STRIP 38
- BONE IN RIB EYE 41
- FILET MIGNON 43

CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri

PASTA

- LASAGNETTE 21 wild mushrooms, roasted sunchoke, baby kale, parmesan
- CAVATELLI 21 10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 15/23 truffle cream

MONDAY 27
CRISPY PORK ROAST

TUESDAY 27
FISH AND CHIPS

WEDNESDAY 26
FRIED CHICKEN

THURSDAY 41
PRIME RIB

FRIDAY 26
TURKEY "OSSO BUCO"

SATURDAY 34
PAELLA

SUNDAY 22
SPAGHETTI &
MEATBALLS

BIG SALADS

- STEAK SALAD 25 arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 26 bibb lettuce, string beans, black olive, cherry tomato, roasted pepper, potato, Dijon

SIDES

- SMASHED GARLIC POTATOES 9
- "HOT" CAULIFLOWER 10
- ROASTED SQUASH 10
- BRUSSELS SPROUTS 11
- FRIES 9
- JALAPEÑO CHEDDAR GRITS 10

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

EAST VILLAGE

LINCOLN SQUARE

MIDTOWN

NOMAD