



THE SMITH

RESTAURANT & BAR

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

SATURDAY LUNCH

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 soffrito, 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** 5.50
- HOT CHOCOLATE** 5.50

TEA 4.25

Steven Smith Teamaker

- 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

