



THE SMITH

RESTAURANT & BAR

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

LUNCH

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
CRISPY FRIED CALAMARI Brooklyn style	15
GRUYÈRE AND POTATO FLATBREAD melted leeks, crème fraîche, bacon bits	14
KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette	14
BURRATA roasted tomato sofrito, marinated piquillo peppers, arugula	15
TUNA POKE mango, cashew, cucumber, yuzu, serrano chilies, sesame	16
SHRIMP COCKTAIL	15
LITTLE GEM CAESAR parmesan frico	14
MAC + CHEESE skillet roasted	15

BIG SALADS

STEAK SALAD arugula, endive, goat cheese, red onion, tomato, balsamic	24
SEARED TUNA SALAD bibb lettuce, string beans, black olive, cherry tomato, roasted pepper, potato, Dijon	25
MEDITERRANEAN SALAD cucumber, feta, red onion, chickpea, tomato olive, sweet peppers, romaine, lemon dressing with roasted chicken \$4	16

PASTA

CAVATELLI 10 hour short rib ragu, mascarpone	20
LASAGNETTE wild mushrooms, roasted sunchokes, baby kale, parmesan	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

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina, fries	17
CRISPY COD SANDWICH kale & granny smith apple slaw, tartar, brioche, house chips	19
LOBSTER ROLL poached Maine lobster, baby arugula, marinated tomatoes, buttered brioche, house chips	31
AVOCADO TOAST organic whole wheat bread, poached eggs, red pepper flakes, lemon, local greens	16
BURGER ROYALE double beef patty, local American cheese, apple smoked bacon, house pickles, shredded romaine, red onion, 50/50 sauce, sesame bun, fries	17
PRIME BURGER 28-day dry-aged, Gruyère, overnight tomatoes, crispy onions, wild mushroom fondue, our bun, fries	24

MAIN COURSES

SALMON heirloom wild rice, butternut squash, long beans, baby bok choy, black pepper ginger butter	24
POT OF MUSSELS chardonnay broth, Dijon, tarragon, fries	22
CHICKEN POT PIE roasted chicken, baby portobello mushrooms, pearl onions, white cheddar biscuit top	23
GRILLED MARINATED SHRIMP chickpea griddle cake, roasted spaghetti squash, braised leeks, sage brown butter	26
VEGETABLE BIBIMBAP sushi rice, shiitake, spinach, pickled carrot, edamame, bean sprouts, sunny up egg	21
GRILLED CHICKEN PAILLARD arugula, burst tomatoes, fennel, red onions, peppadew, parmesan dressing	23
EGG WHITE OMELETTE goat cheese, baby kale, shallots, baby mixed greens	16

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

JALAPEÑO CHEDDAR GRITS	10
FRIES	9
"HOT" CAULIFLOWER	10
BRUSSELS SPROUTS	11
ROASTED SQUASH	10

HOUSEMADE SODAS 6

LIME SARSAPARILLA	APPLE CINNAMON
AGAVE LEMONADE	CUCUMBER GINGER BEER

@THESMITHNYC

EAST VILLAGE

LINCOLN SQUARE

MIDTOWN

NOMAD