



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

- COTUIT BAY Cape Cod, MA 3²⁵
- FISHER ISLAND Block Island Sound, NY 3²⁵
- MONTAUK PEARL Long Island, NY 3²⁵
- OYSTER OF THE DAY 3²⁵

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2⁵⁰
- CHERRY STONE CLAMS 2⁵⁰

PLATTERS

- THE DELUXE 75
oysters, clams, chilled shrimp,
tuna poke, half lobster
- THE ROYALE 125
oysters, clams, chilled shrimp,
tuna poke, whole lobster

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
- SPICY CHICKEN MEATBALLS Sunday gravy, stracciatella cheese, parmesan, sesame 14
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 15
- GRUYÈRE AND POTATO FLATBREAD melted leeks, crème fraîche, bacon bits 14
- SHRIMP COCKTAIL 15
- BURRATA roasted tomato soffrito, marinated piquillo peppers, arugula 15
- TUNA POKE mango, cashews, cucumber, serrano, yuzu 16
- 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 26
heirloom wild rice, butternut squash,
long beans, baby bok choy, black pepper
ginger butter
- POT OF MUSSELS 24
chardonnay broth, Dijon, tarragon, fries
- CHICKEN POT PIE 25
roasted chicken, baby portobello mushrooms,
pearl onions, white cheddar biscuit top
- PORK CHOP 27
celery root, granny smiths, house kraut,
spiced apple chutney, smoked ham jus
- VEGETABLE BIBIMBAP 23
sushi rice, shiitake, spinach, edamame,
house made kimchee, sunny up egg
- GRILLED MARINATED SHRIMP 28
chickpea griddle cake, roasted spaghetti
squash, braised leeks, sage brown butter
- BRICK PRESSED CHICKEN 25
smashed garlic potatoes, tuscan kale,
grilled lemon, chicken jus
- ROASTED ATLANTIC COD 28
toasted almond cauliflower mousse,
shiitake mushrooms, grilled scallions,
lobster yuzu broth

- BEEF SHORT RIB 35
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 25
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 29
- SKIRT STEAK 35
- NY STRIP 39
- BONE IN RIB EYE 42
- FILET MIGNON 44

CHOOSE A SAUCE
green peppercorn, garlic herb butter
or chimichurri

PASTA

- LASAGNETTE 22
wild mushrooms, roasted sunchokes,
baby kale, parmesan
- TAGLIATELLE 23
black pasta, sautéed shrimp,
scallion, crumbled garlic bread
- CAVATELLI 22
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 16/24
truffle cream

MONDAY 28
CRISPY PORK ROAST

TUESDAY 28
FISH AND CHIPS

WEDNESDAY 27
FRIED CHICKEN

THURSDAY 42
PRIME RIB

FRIDAY 27
TURKEY "OSSO BUCO"

SATURDAY 35
PAELLA

SUNDAY 23
SPAGHETTI &
MEATBALLS

BIG SALADS

- STEAK SALAD 26
arugula, endive, red onion,
goat cheese, tomato, balsamic
- SEARED TUNA SALAD 27
bibb lettuce, string beans,
black olive, cherry tomato,
roasted pepper, potato, Dijon

SIDES

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