



# THE SMITH

RESTAURANT & BAR

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

## BRUNCH

## RAW BAR

### SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2<sup>50</sup>
- CHERRY STONE CLAMS 2<sup>50</sup>

### OYSTERS

- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- FISHER ISLAND Block Island Sound, NY 3<sup>25</sup>
- MONTAUK PEARL Long Island, NY 3<sup>25</sup>
- OYSTER OF THE DAY 3<sup>25</sup>

### PLATTERS

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

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

## EGGS

- RANCHERO SCRAMBLE\* 17  
chipotle salsa, black beans, corn tortillas,  
cheddar, avocado
- EGG WHITE OMELETTE 17  
goat cheese, baby kale, shallots,  
mixed baby greens
- BREAKFAST POT PIE 18  
sunny up eggs, sweet sausage, bacon,  
cremini mushrooms, cheddar biscuit top
- SIMPLE SCRAMBLE\* 16  
home fries, apple smoked bacon,  
mixed baby greens
- STEAK AND EGGS 24  
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 17  
ciabatta, fontina cheese, sunny up egg

- BLT+E SANDWICH\* 17  
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 21  
jalapeño cheddar grits, basil pistou,  
shoe string potatoes

- BENEDICT JOHNNY 17  
cheddar cornbread, maple chicken sausage,  
roasted tomato hollandaise, home fries

- AVOCADO TOAST 17  
organic whole wheat toast, local greens,  
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  
caramel apple compote, spiced mascarpone,  
apple cider syrup

## SNACKS & STARTERS

- MONKEY BREAD toffee glaze 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 25  
28-day dry-aged, Gruyère, overnight  
tomatoes, crispy onions, wild mushroom fondue,  
our bun, fries

## BIG SALADS

- SEARED TUNA SALAD 26  
bibb lettuce, string beans, black olive,  
cherry tomato, roasted pepper, potato, Dijon
- STEAK SALAD 25  
arugula, endive, red onion,  
goat cheese, tomato, balsamic
- GRILLED CHICKEN PAILLARD 23  
arugula, burst tomatoes, fennel,  
peppadew, red onions, parmesan dressing
- MEDITERRANEAN SALAD 17  
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 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

## 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  
vodka / secret recipe
- BARNSTORMER  
bourbon / aperol / italian bitters /  
grapefruit / prosecco
- BELLINI  
white peach purée / prosecco
- THE GATSBY  
brooklyn gin / pomegranate / lemon  
juice / prosecco
- PASSION PUNCH  
rum / lime / passion fruit / mint

## COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 4.<sup>25</sup>
- ESPRESSO 4.<sup>50</sup>
- CAPPUCCINO 5.<sup>50</sup>
- RED EYE coffee / espresso 5.<sup>50</sup>
- AMERICANO 5.<sup>50</sup>
- LATTE 5.<sup>50</sup>
- HOT CHOCOLATE 5.<sup>50</sup>

## TEA 4.<sup>25</sup>

Steven Smith Teamaker

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

## JUICE 6

ORANGE  
GRAPEFRUIT  
APPLE

## HOUSEMADE SODAS 6

LIME SARSAPARILLA  
AGAVE LEMONADE  
APPLE CINNAMON  
CUCUMBER GINGER BEER

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.



@THESMITHRESTAURANT

EAST VILLAGE

LINCOLN SQUARE

MIDTOWN

NOMAD