



# THE SMITH

RESTAURANT & BAR

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

## BRUNCH

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

## 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  
\*egg whites may be substituted for \$2

## POACHED EGGS

- CLASSIC EGGS BENEDICT** 16  
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 whole wheat, 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



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

### OYSTERS

COTUIT BAY Cape Cod, MA 3<sup>25</sup>

MONTAUK PEARL Long Island, NY 3<sup>25</sup>

OYSTER OF THE DAY 3<sup>25</sup>

## SNACKS & STARTERS

- MONKEY BREAD** toffee glaze 9
- HOT POTATO CHIPS** blue cheese fondue 8
- CRISPY FRIED CALAMARI** Brooklyn style 14
- SHISHITO PEPPERS** sea salt 8
- TUNA POKE** 14  
mango, cashews, cucumber, serrano, yuzu
- BURRATA** 13  
slow roasted tomatoes, baby arugula, garlic ciabatta
- ROASTED TOMATO SOUP** 11  
cheddar melt
- MAC + CHEESE** 14  
skillet roasted

## SANDWICHES

- GRILLED CHICKEN SANDWICH** 15  
burrata, tomato jam, basil aioli, toasted sesame semolina, fries
- BLT+E SANDWICH** 14  
apple smoked bacon, fried egg, lemon aioli, croissant, fries
- CRISPY TROUT SANDWICH** 17  
kale & granny smith apple slaw, tartar, brioche, house chips
- SHRIMP ROLL** 19  
baby arugula, marinated tomatoes, buttered brioche, fries
- 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** 22  
28-day dry-aged, Gruyère, overnight tomatoes, crispy onions, wild mushroom fondue, our bun, fries

## BIG SALADS

- KALE & QUINOA SALAD** 15  
sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette
- LITTLE GEM CAESAR SALAD** 14  
parmesan frico  
with grilled salmon \$7
- MEDITERRANEAN SALAD** 15  
romaine, cucumber, feta, red onion, chickpea, tomato, olive, sweet peppers, lemon dressing  
with roasted chicken \$3
- CHICKEN PAILLARD** 18  
arugula, burst tomatoes, fennel, red onions, peppadew, parmesan dressing
- STEAK SALAD** 22  
arugula, endive, goat cheese, red onion, tomato, balsamic
- SEARED TUNA SALAD** 23  
bibb lettuce, string beans, black olive, cherry tomato, roasted pepper, deviled egg, potato, Dijon

## STEAKS

served with fries or field greens

- THE SMITH BAR STEAK** 26
- SKIRT STEAK** 32
- NY STRIP** 36
- BONE IN RIB EYE** 39
- FILET MIGNON** 41

### CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri

## SIDES

- MAPLE CHICKEN SAUSAGE** 6
- BRUSSELS SPROUTS** 9
- FRIES** 8
- JALAPEÑO CHEDDAR GRITS** 9
- 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>25</sup>
- RED EYE** coffee/espresso 5.<sup>25</sup>
- AMERICANO** 5.<sup>25</sup>
- LATTE** 5.<sup>25</sup>
- HOT CHOCOLATE** 5.<sup>50</sup>

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

Steven Smith Teemaker

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

