



THE SMITH

RESTAURANT & BAR

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

DINNER

OYSTERS

COTUIT BAY Cape Cod, MA 3²⁵

MONTAUK PEARL Long Island, NY 3²⁵

OYSTER OF THE DAY 3²⁵

SNACKS

- HOT POTATO CHIPS blue cheese fondue 8
- TOASTED SESAME HUMMUS spiced crackers 9
- BUTTERNUT SQUASH RINGS harissa aioli 9
- SHISHITO PEPPERS sea salt 8

STARTERS

- ROASTED TOMATO SOUP cheddar melt 11
- KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette 13
- LITTLE GEM CAESAR parmesan frico 12
- BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 13
- SHRIMP COCKTAIL 14
- ZUCCHINI FLATBREAD burrata, ricotta, basil, arugula 12
- TUNA POKE mango, cashews, cucumber, serrano, yuzu 14
- CRISPY FRIED CALAMARI Brooklyn style 14
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 13
- MAC + CHEESE skillet roasted 14

BIG SALADS

- MEDITERRANEAN SALAD romaine, cucumber, feta, red onion, chickpea, tomato, olive, sweet peppers, lemon dressing with roasted chicken \$3 16
- CHICKEN PAILLARD arugula, burst tomatoes, fennel, red onions, peppadew, parmesan dressing 19
- STEAK SALAD arugula, endive, red onion, goat cheese, tomato, balsamic 23
- SEARED TUNA SALAD bibb lettuce, string beans, black olive, deviled egg, cherry tomato, roasted pepper, potato, Dijon 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 19
- CHICKEN POT PIE roasted chicken, baby portobello mushrooms, pearl onions, white cheddar biscuit top 23
- PORK CHOP jalapeño cheddar grits, spiced apple chutney, ham hock jus 24
- VEGETABLE BIBIMBAP sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg 19
- BRICK PRESSED CHICKEN smashed garlic potatoes, tuscan kale, grilled lemon, chicken jus 23
- ROASTED BROOK TROUT toasted almond cauliflower mousse, shiitake mushrooms, grilled scallions, lobster yuzu broth 21
- SHRIMP ROLL baby arugula, marinated tomatoes, buttered brioche, fries 19
- 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 23

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

PASTA

- BABY RIGATONI asparagus, burst tomatoes, fava beans, pea shoots, parmesan, lemon 17
- TAGLIATELLE black pasta, sautéed shrimp, scallion, crumbled garlic bread 19
- CAVATELLI 10 hour short rib ragu, mascarpone 21
- RICOTTA GNOCCHI truffle cream 14/19

MONDAY 23

CRISPY PORK ROAST

TUESDAY 24

FISH AND CHIPS

WEDNESDAY 25

FRIED CHICKEN

THURSDAY 26

BRAISED LAMB SHANK

FRIDAY 29

SCALLOPS

SATURDAY 27

PAELLA

SUNDAY 21

SPAGHETTI & MEATBALLS

SIDES

- SMASHED GARLIC POTATOES 8
- ROASTED CAULIFLOWER 9
- SAUTÉED KALE & CABBAGE 9
- BRUSSELS SPROUTS 9
- FRIES 8
- JALAPEÑO CHEDDAR GRITS 9

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