



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### 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

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

## STARTERS

ROASTED TOMATO SOUP cheddar melt	11
CRISPY FRIED CALAMARI Brooklyn style	14
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
MAC + CHEESE skillet roasted	14

## BIG SALADS

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

## SANDWICHES

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina, fries	15
BLT + E SANDWICH apple smoked bacon, fried egg, lemon aioli, croissant, fries	14
CRISPY TROUT SANDWICH kale & granny smith apple slaw, tartar, brioche, house chips	17
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	22

## PASTA

BABY RIGATONI asparagus, burst tomatoes, fava beans, pea shoots, parmesan, lemon	16
CAVATELLI 10 hour short rib ragu, mascarpone	20
TAGLIATELLE black pasta, sautéed shrimp, scallion, crumbled garlic bread	18
RICOTTA GNOCCHI truffle cream	17

## MAIN COURSES

SALMON heirloom wild rice, butternut squash, long beans, baby bok choy, black pepper ginger butter	23
POT OF MUSSELS chardonnay broth, Dijon, tarragon, fries	18
VEGETABLE BIBIMBAP sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg	18
CHICKEN POT PIE roasted chicken, baby portobello mushrooms, pearl onions, white cheddar biscuit top	22
AVOCADO TOAST organic whole wheat, red pepper flakes, lemon, poached eggs	16
CLASSIC EGGS BENEDICT grilled Canadian bacon, poached eggs, english muffin, hollandaise, mixed baby greens	16
EGG WHITE OMELETTE goat cheese, baby kale, shallots, mixed baby greens	16

## 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

ROASTED CAULIFLOWER	9
BRUSSELS SPROUTS	9
FRIES	8
JALAPEÑO CHEDDAR GRITS	9
SAUTÉED KALE & CABBAGE	9

## COFFEE & ESPRESSO

SPIKE IT +\$6

COFFEE	4.25
ESPRESSO	4.50
CAPPUCCINO	5
RED EYE coffee/espresso	5
AMERICANO	5
LATTE	5.50
HOT CHOCOLATE	5.50

## TEA 4.25

Steven Smith Teamaker

green tea, green mint,  
English breakfast, earl grey,  
Darjeeling blend, 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