



THE SMITH

RESTAURANT & BAR

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

BRUNCH

RAW BAR

SHELLFISH

- CHILLED SHRIMP 2⁷⁵
- HALF LOBSTER 15
- MIDDLE NECK CLAMS 2²⁵
- CHERRY STONE CLAMS 2²⁵

OYSTERS

- WHITE STONE Northern Neck, VA 3
- COTUIT BAY Cape Cod, MA 3
- CHUNU Smith Island Bay, VA 3
- OYSTER OF THE DAY 3

PLATTERS

- THE DELUXE 70
oysters, clams, chilled shrimp,
tuna poke, half lobster
- THE ROYALE 115
oysters, clams, chilled shrimp,
tuna poke, whole lobster

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 22
grilled flatiron steak, crisp potato waffle,
sunny up eggs, sauce béarnaise
- SICILIAN BAKED EGGS 16
spicy tomato sauce, artichokes, burrata,
spinach, ciabatta
- TRUFFLED LOCAL MUSHROOM TOAST 16
ciabatta, fontina cheese, sunny up egg

*egg whites may be substituted upon request.

POACHED EGGS

- CLASSIC EGGS BENEDICT 17
grilled Canadian bacon, buttermilk biscuits,
hollandaise, home fries
- SMOKED SALMON TOAST 17
ciabatta, lemon mascarpone, spring onion,
crème fraîche
- SHORT RIB HASH 18
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 16
maple butter, caramelized bananas
- PANCAKES 15
whipped ricotta, toasted pecans,
salted caramel sauce
- BUTTERMILK WAFFLES 15
caramel apple compote, spiced mascarpone,
apple cider syrup

SNACKS & STARTERS

- MONKEY BREAD toffee glaze 8
- HOT POTATO CHIPS blue cheese fondue 8
- BEER BATTERED STRING BEANS ranch 9
- CRISPY FRIED CALAMARI Brooklyn style 13
- SHISHITO PEPPERS sea salt 8
- TUNA POKE 14
mango, cashews, cucumber, serrano, yuzu
- BURRATA 13
roasted tomato soffrito, marinated piquillo
peppers, arugula
- ROASTED TOMATO SOUP 11
cheddar melt
- MAC + CHEESE 14
skillet roasted

SANDWICHES

- GRILLED CHICKEN SANDWICH 15
burrata, tomato jam, basil aioli, toasted
sesame baguette, fries
- BLT + E SANDWICH 14
apple smoked bacon, fried egg, lemon aioli,
croissant, fries
- SHRIMP ROLL 19
baby arugula, marinated tomatoes, buttered
brioche, fries
- SPICY FRIED CHICKEN SANDWICH 15
kale & green apple slaw, lemon tartar,
buttered brioche, fries
- PQ BURGER SUPREME 17
sharp cheddar, apple smoked bacon, house
pickles, special sauce, sesame brioche bun, fries
- PRIME BURGER 19
Gruyère, overnight tomatoes, crispy onions,
truffled mushroom fondue, our bun, fries

BIG SALADS

- KALE & QUINOA SALAD 15
sun dried cranberries, ricotta salata, toasted
almonds, Dijon vinaigrette
with marinated shrimp \$8
- LITTLE GEM CAESAR SALAD 14
baby romaine, parmesan crisp
with grilled salmon \$8
- MEDITERRANEAN SALAD 14
romaine, cucumber, feta, red onion, chickpea,
tomato, olive, sweet peppers, lemon dressing
with roasted chicken \$4
- SEARED TUNA SALAD 24
bibb lettuce, string beans, black olive, cherry
tomato, roasted pepper, potato, Dijon
- STEAK SALAD 23
arugula, endive, goat cheese, red onion,
tomato, balsamic
- CHICKEN PAILLARD 21
arugula, burst tomatoes, fennel, red onions,
peppadew, parmesan dressing

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

SIDES

- MAPLE CHICKEN SAUSAGE 5
- BRUSSELS SPROUTS 10
- FRIES 8
- JALAPEÑO CHEDDAR GRITS 9
- FRUIT & BERRIES 8
- HOME FRIES 5
- YOGURT PARFAIT granola 8
- APPLE SMOKED BACON 5
- CANDIED BACON 5

BRUNCH COCKTAILS 10

- BLOODY MARY
vodka / secret recipe
- BARNSTORMER
bourbon / aperol / italian bitters /
grapefruit / prosecco
- BELLINI
white peach purée / prosecco
- THE GATSBY
district of columbia gin / pomegranate /
lemon juice / prosecco

COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 3.25
- ESPRESSO 3.50
- CAPPUCCINO 3.75
- RED EYE coffee/espresso 4.50
- AMERICANO 3.50
- LATTE 3.75
- HOT CHOCOLATE 4.50

TEA 3.25

Steven Smith Teemaker

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

JUICE 6

- ORANGE
- GRAPEFRUIT
- APPLE

HOUSEMADE SODAS 4.75

- 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