



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### 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
- TOASTED SESAME HUMMUS spiced crackers 9
- FRIED GREEN TOMATO RINGS charred almond romesco 9
- SPRING PEA EMPANADAS goat cheese, jalapeño crema 10
- 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
- CAESAR SALAD little gem romaine, crispy parmesan frico 12
- BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 13
- SHRIMP COCKTAIL 14
- ZUCCHINI FLATBREAD burrata, ricotta, basil, spring onion, 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 chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette 24

### MAIN COURSES

- SALMON 24 charred broccoli, baby carrots, golden squash, ginger butter, horseradish dill gremolata
- POT OF MUSSELS 19 chardonnay broth, Dijon, tarragon, fries
- CHICKEN POT PIE 23 roasted chicken, baby portobello mushrooms, pearl onions, white cheddar biscuit top
- PORK CHOP 24 roasted fingerling potatoes, market beans, leeks, dill, dijon mustard
- VEGETABLE BIBIMBAP 19 sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg
- BRICK PRESSED CHICKEN 23 smashed garlic potatoes, tuscan kale, grilled lemon, chicken jus
- ROASTED BROOK TROUT 21 asparagus, zucchini, smashed peas, sugar snaps, yuzu vinaigrette
- SHRIMP ROLL 19 baby arugula, marinated tomatoes, buttered brioche, fries
- BURGER DELUXE 17 local American cheese, apple smoked bacon, house pickles, romaine, red onion, 50/50 sauce, sesame brioche, fries
- PRIME BURGER 23 28-day dry-aged, Gruyère, overnight tomatoes, crispy onions, wild mushroom fondue, our bun, fries

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

### 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 PEA SHOOTS 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