



# 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
- FRIED GREEN TOMATO RINGS charred almond romesco 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, spring onion, 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
- CAESAR SALAD little gem romaine, crispy parmesan frico 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 chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette 23



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## 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 DELUXE local American cheese, apple smoked bacon, house pickles, romaine, red onion, 50/50 sauce, sesame brioche, 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, almond pesto, pea shoots, parmesan 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 charred broccoli, baby carrots, golden squash, ginger butter, horseradish dill gremolata 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 spinach, shallots, mixed baby greens 16
- THE SMITH BAR STEAK 26
- SKIRT STEAK 32
- NY STRIP 36
- BONE IN RIB EYE 39
- FILET MIGNON 41

## STEAKS

served with fries or field greens

### CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri

## SIDES

- ROASTED CAULIFLOWER 9
- BRUSSELS SPROUTS 9
- FRIES 8
- JALAPEÑO CHEDDAR GRITS 9
- SAUTÉED PEA SHOOTS 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
- MANGO-CASHEW MILK "EGG CREAM"
- 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.

