



THE SMITH

RESTAURANT & BAR

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

SATURDAY LUNCH

RAW BAR

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2⁵⁰
- CHERRY STONE CLAMS 2⁵⁰

OYSTERS

- COTUIT BAY Cape Cod, MA 3²⁵
- MONTAUK PEARL Long Island, NY 3²⁵
- WHITE STONE Northern Neck, VA 3²⁵
- OYSTER OF THE DAY 3²⁵

PLATTERS

- THE DELUXE 75
oysters, clams, chilled shrimp,
tuna poke, half lobster
- THE ROYALE 125
oysters, clams, chilled shrimp,
tuna poke, whole lobster

EGGS

- RANCHERO SCRAMBLE* 17
chipotle salsa, black beans, corn tortillas,
cheddar, avocado
- EGG WHITE OMELETTE 17
goat cheese, baby spinach, shallots,
mixed baby greens
- BREAKFAST POT PIE 18
sunny up eggs, sweet sausage, bacon,
cremini mushrooms, cheddar biscuit top
- SIMPLE SCRAMBLE* 16
home fries, apple smoked bacon,
mixed baby greens
- STEAK AND EGGS 24
grilled flatiron steak, crisp potato waffle,
sunny up eggs, sauce béarnaise
- SICILIAN BAKED EGGS 17
spicy tomato sauce, artichokes, burrata,
spinach, ciabatta
- TRUFFLED LOCAL MUSHROOM TOAST 17
ciabatta, fontina cheese, sunny up egg
- BLT+E SANDWICH* 17
apple smoked bacon, fried egg,
lemon aioli, croissant, fries

*egg whites may be substituted upon request.

POACHED EGGS

- CLASSIC EGGS BENEDICT 17
grilled Canadian bacon, english muffin,
hollandaise, home fries
- SMOKED SALMON TOAST 18
ciabatta, lemon mascarpone, spring onion,
crème fraîche
- SHORT RIB HASH 21
jalapeño cheddar grits, basil pistou,
shoe string potatoes
- BENEDICT JOHNNY 17
cheddar cornbread, maple chicken sausage,
roasted tomato hollandaise, home fries
- AVOCADO TOAST 17
organic whole wheat, red pepper flakes, lemon

GRIDDLE

- VANILLA BEAN FRENCH TOAST 17
maple butter, caramelized bananas
- PANCAKES 16
whipped ricotta, toasted pecans,
salted caramel sauce
- BUTTERMILK WAFFLES 16
cherry compote, crème fraîche, honey

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.

SNACKS & STARTERS

- MONKEY BREAD toffee glaze 9
- HOT POTATO CHIPS blue cheese fondue 9
- CRISPY FRIED CALAMARI Brooklyn style 15
- SHISHITO PEPPERS sea salt 8
- ROASTED TOMATO SOUP cheddar melt 13
- TUNA POKE 16
mango, cashews, cucumber, serrano, yuzu
- KALE & QUINOA SALAD 14
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- BURRATA 14
slow roasted tomatoes, baby arugula, garlic ciabatta
- CAESAR SALAD 13
little gem romaine, crispy parmesan frico
- MAC + CHEESE 15
skillet roasted

SANDWICHES

- GRILLED CHICKEN SANDWICH 17
burrata, tomato jam, basil aioli,
toasted sesame semolina, fries
- CRISPY COD SANDWICH 19
kale & granny smith apple slaw, tartar, brioche,
house chips
- LOBSTER ROLL 31
poached Maine lobster, baby arugula,
marinated tomatoes, buttered brioche,
house chips
- BURGER DELUXE 17
local American cheese, apple smoked bacon,
house pickles, romaine, red onion, 50/50 sauce,
sesame brioche, fries
- PRIME BURGER 25
28-day dry-aged, Gruyère, overnight
tomatoes, crispy onions, wild mushroom
fondue, our bun, fries

BIG SALADS

- MEDITERRANEAN SALAD 17
cucumber, feta, red onion, chickpea, tomato,
olive, sweet peppers, romaine, lemon dressing
with roasted chicken \$4
- SEARED TUNA SALAD 26
chilled spicy soba noodles, pickled shiitakes,
daikon, carrot, sesame, ginger miso vinaigrette
- STEAK SALAD 25
arugula, endive, red onion, goat cheese,
tomato, balsamic
- GRILLED CHICKEN PAILLARD 23
arugula, burst tomatoes, fennel,
peppadew, red onions, parmesan dressing



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STEAKS

served with fries or field greens

- THE SMITH BAR STEAK 29
- SKIRT STEAK 35
- NY STRIP 39
- BONE IN RIB EYE 42
- FILET MIGNON 44

CHOOSE A SAUCE

green peppercorn, garlic herb butter
or chimichurri

SIDES

- MAPLE CHICKEN SAUSAGE 6
- BRUSSELS SPROUTS 11
- FRIES 9
- JALAPEÑO CHEDDAR GRITS 10
- FRUIT & BERRIES 9
- HOME FRIES 6
- YOGURT PARFAIT granola 9
- APPLE SMOKED BACON 6
- CANDIED BACON 6

BRUNCH COCKTAILS 11

- BLOODY MARY
vodka / secret recipe
- BARNSTORMER
bourbon / aperol / italian bitters /
grapefruit / prosecco
- BELLINI
white peach purée / prosecco
- THE GATSBY NO. 2
brooklyn gin / raspberry / lemon / sparkling
wine
- PASSION PUNCH
rum / lime / passion fruit / mint

COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 4.25
- ESPRESSO 4.50
- CAPPUCCINO 5.00
- RED EYE coffee/espresso 5.00
- AMERICANO 5.00
- LATTE 5.00
- HOT CHOCOLATE 5.50

TEA 4.25

Steven Smith Teamaker

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