



# THE SMITH

RESTAURANT & BAR

## BRUNCH

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

## RAW BAR

### SHELLFISH

- CHILLED SHRIMP 2<sup>75</sup>
- HALF LOBSTER 15
- MIDDLE NECK CLAMS 2<sup>25</sup>
- CHERRY STONE CLAMS 2<sup>25</sup>

### 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 spinach, 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  
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.



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## SNACKS & STARTERS

- MONKEY BREAD toffee glaze 8
- HOT POTATO CHIPS blue cheese fondue 8
- CRISPY FRIED CALAMARI Brooklyn style 13
- SHISHITO PEPPERS sea salt 8
- TUNA POKE 14  
mango, cashews, cucumber, serrano, yuzu
- BURRATA 13  
slow roasted tomatoes, baby arugula,  
garlic ciabatta
- 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
- BURGER DELUXE 17  
local American cheese, apple smoked bacon,  
house pickles, romaine, red onion, 50/50 sauce,  
sesame brioche, 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
- CAESAR SALAD 14  
little gem romaine, cirspy parmesan frico  
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  
chilled spicy soba noodles, pickled shiitakes,  
daikon, carrot, sesame, ginger miso vinaigrette
- 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 NO. 2  
district of columbia gin / raspberry /  
lemon / sparkling wine

## 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 Teamaker

- 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
- MANGO CASHEW MILK "EGG CREAM"
- CUCUMBER GINGER BEER
- LIME SARSAPARILLA