



LUNCH

OYSTERS

COTUIT BAY Cape Cod, MA 3²⁵

MOOSE COVE Great Bay, NH 3²⁵

OYSTER OF THE DAY 3²⁵

SNACKS

HOT POTATO CHIPS blue cheese fondue 8

EGGPLANT RINGS parmesan, harissa aioli 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 roasted beets, 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

THE SMITH

RESTAURANT & BAR

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

SANDWICHES

GRILLED CHICKEN SANDWICH 15
burrata, tomato jam, basil aioli, toasted sesame semolina, fries

BLT + E SANDWICH 14
apple smoked bacon, fried egg, lemon aioli, croissant, fries

CRISPY FLOUNDER SANDWICH 17
kale & granny smith apple slaw, tartar, brioche, house chips

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 22
28-day dry-aged, Gruyère, overnight tomatoes, crispy onions, wild mushroom fondue, our bun, fries

PASTA

BABY RIGATONI 16
asparagus, burst tomatoes, almond pesto, pea shoots, parmesan

CAVATELLI 20
10 hour short rib ragu, mascarpone

TAGLIATELLE 18
black pasta, sautéed shrimp, scallion, crumbled garlic bread

RICOTTA GNOCCHI 17
truffle cream

MAIN COURSES

SALMON 23
zucchini, broccoli, chickpeas, tuscan olives, tomato vinaigrette

POT OF MUSSELS 18
chardonnay broth, Dijon, tarragon, fries

VEGETABLE BIBIMBAP 18
sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg

GRILLED SHRIMP SCAMPI 25
jalapeño cheddar grits, roma tomatoes, mache, lemon

AVOCADO TOAST 16
organic whole wheat, red pepper flakes, lemon, poached eggs

CLASSIC EGGS BENEDICT 16
grilled Canadian bacon, poached eggs, english muffin, hollandaise, mixed baby greens

EGG WHITE OMELETTE 16
goat cheese, baby spinach, shallots, mixed baby greens

STEAKS

served with fries or field greens

THE SMITH BAR STEAK 26

SKIRT STEAK 32

NY STRIP 36

BONE IN RIB EYE 39

FILET MIGNON 41

CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri

SIDES

MEXICAN CORN OFF THE COB 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

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

WATERMELON MINT

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.

@THESMITHRESTAURANT

EAST VILLAGE NYC

LINCOLN SQUARE NYC

MIDTOWN NYC

NOMAD NYC

PENN QUARTER DC