



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### RAW BAR

#### OYSTERS

- WHITE STONE Northern Neck, VA 3<sup>25</sup>
- MOOSE COVE Great Bay, NH 3<sup>25</sup>
- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- OYSTER OF THE DAY 3<sup>25</sup>

#### SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2<sup>50</sup>
- CHERRY STONE CLAMS 2<sup>50</sup>

#### PLATTERS

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

## SNACKS

- HOT POTATO CHIPS blue cheese fondue 9
- TOASTED SESAME HUMMUS spiced crackers 10
- SWEET PEA EMPANADAS goat cheese, jalapeño crema 11
- SHISHITO PEPPERS sea salt 8
- CRAB CAKE TOTS Alabama tartar, green apple 15
- EGGPLANT RINGS parmesan, harissa aioli 10

## STARTERS

- ROASTED TOMATO SOUP cheddar melt 13
- CRISPY FRIED CALAMARI Brooklyn style 15
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 15
- ZUCCHINI FLATBREAD burrata, ricotta, basil, spring onion, arugula 14
- SHRIMP COCKTAIL 15
- BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 14
- TUNA POKE mango, cashews, cucumber, serrano, yuzu 16
- MAC + CHEESE skillet roasted 15

## SALADS

- WATERMELON & TOMATO SALAD frisée, avocado, feta, cucumber, cilantro, red onion, chipotle, citrus vinaigrette 14
- KALE & QUINOA SALAD roasted beets, ricotta salata, toasted almonds, dijon vinaigrette 14
- CAESAR SALAD little gem romaine, crispy parmesan frico 13
- ASPARAGUS SALAD shaved fennel, frisee, spiced sunflower seeds, aged goat cheese, lemon vinaigrette 14

## MAIN COURSES

- SALMON 26  
zucchini, broccoli, chickpeas, tuscan olives, tomato vinaigrette
- POT OF MUSSELS 24  
chardonnay broth, dijon, tarragon, fries
- PORK CHOP 27  
roasted fingerling potatoes, market beans, leeks, dill, dijon mustard
- VEGETABLE BIBIMBAP 23  
sushi rice, shiitakes, spinach, edamame, house made kimchee, sunny up egg
- GRILLED SHRIMP SCAMPI 28  
jalapeño cheddar grits, roma tomatoes, mache, lemon
- BRICK PRESSED CHICKEN 25  
smashed garlic potatoes, tuscan kale, grilled lemon, chicken jus
- GRILLED SWORDFISH 28  
roasted ratatouille, charred almond romesco, herbes de Provence
- LOBSTER ROLL 33  
poached Maine lobster, baby arugula, marinated tomatoes, buttered brioche, house chips
- BURGER ROYALE 17  
double beef patty, local American cheese, apple smoked bacon, house pickles, shredded romaine, red onion, 50/50 sauce, sesame bun, fries
- PRIME BURGER 25  
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 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

## PASTA

- BABY RIGATONI 20  
asparagus, burst tomatoes, almond pesto, pea shoots, parmesan
  - TAGLIATELLE 23  
black pasta, sautéed shrimp, scallion, crumbled garlic bread
  - CAVATELLI 22  
10 hour short rib ragu, mascarpone
  - RICOTTA GNOCCHI 16/24  
truffle cream
- gluten-free pasta available upon request.



@THESMITHRESTAURANT

### MONDAY 28

CRISPY PORK ROAST

### TUESDAY 28

FISH AND CHIPS

### WEDNESDAY 27

FRIED CHICKEN

### THURSDAY 29

BRAISED LAMB SHANK

### FRIDAY 33

SCALLOPS

### SATURDAY 35

PAELLA

### SUNDAY 23

SPAGHETTI & MEATBALLS

## BIG SALADS

- STEAK SALAD 26  
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 24  
arugula, burst tomatoes, fennel, red onions, peppadew, parmesan dressing
- SEARED TUNA SALAD 27  
chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

## SIDES

- SMASHED GARLIC POTATOES 8
- MEXICAN CORN OFF THE COB 9
- BRUSSELS SPROUTS 10
- JALAPEÑO CHEDDAR GRITS 9
- FRIES 8
- SAUTÉED PEA SHOOTS 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.

