



THE SMITH

RESTAURANT & BAR

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

LUNCH

RAW BAR

OYSTERS

WHITE STONE Northern Neck, VA 3
TANGIER ISLAND Chesapeake Bay, VA 3
COTUIT BAY Cape Cod, MA 3
OYSTER OF THE DAY 3

SHELLFISH

CHILLED SHRIMP 2⁷⁵
HALF LOBSTER 15
MIDDLE NECK CLAMS 2²⁵
CHERRY STONE CLAMS 2²⁵

PLATTERS

THE DELUXE 70
oysters, clams, chilled shrimp, poached
mussels tuna poke, half lobster

THE ROYALE 115
oysters, clams, chilled shrimp,
tuna poke, whole lobster

SNACKS

HOT POTATO CHIPS blue cheese fondue 8
EGGPLANT RINGS parmesan, harissa aioli 9
CRAB CAKE TOTS Alabama tartar, green apple 13
TOASTED SESAME HUMMUS spiced crackers 9
SHISHITO PEPPERS sea salt 8

STARTERS

ROASTED TOMATO SOUP 11
cheddar melt
CRISPY FRIED CALAMARI 13
Brooklyn style
SHRIMP COCKTAIL 14
ZUCCHINI FLATBREAD 12
burrata, ricotta, basil, spring onion, arugula
BURRATA 13
slow roasted tomatoes, baby arugula,
garlic ciabatta
TUNA POKE 14
mango, cashews, cucumber, serrano, yuzu
MAC + CHEESE 14
skillet roasted

BIG SALADS

KALE & QUINOA SALAD 15
roasted beets, ricotta salata, toasted
almonds, Dijon vinaigrette
with marinated shrimp \$8
CAESAR SALAD 14
little gem romaine, crispy 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

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

PASTA

BABY RIGATONI 16
asparagus, burst tomatoes, almond pesto,
pea shoots, parmesan
CAVATELLI 18
10 hour short rib ragu, mascarpone
TAGLIATELLE 19
black pasta, sautéed shrimp, scallion,
crumbled garlic bread
RICOTTA GNOCCHI 17
truffle cream
gluten-free pasta available upon request.

MAIN COURSES

SALMON 22
zucchini, broccoli, chickpeas, tuscan
olives, tomato vinaigrette
POT OF MUSSELS 19
chardonnay broth, Dijon, tarragon, fries
VEGETABLE BIBIMBAP 19
sushi rice, shiitake, spinach, edamame,
house made kimchee, sunny up egg
CLASSIC EGGS BENEDICT 17
grilled Canadian bacon, poached eggs,
buttermilk biscuits, hollandaise, mixed
baby greens
AVOCADO TOAST 16
organic whole wheat, red pepper flakes,
lemon, poached eggs
EGG WHITE OMELETTE 16
goat cheese, baby spinach, shallots,
mixed baby greens

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

MEXICAN CORN OFF 9
THE COB
BRUSSELS SPROUTS 10
FRIES 8
JALAPEÑO CHEDDAR GRITS 9
SAUTÉED PEA SHOOTS 9

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
WATERMELON MINT

*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