



# THE SMITH

RESTAURANT & BAR

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

## BRUNCH

### RAW BAR

#### SHELLFISH

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

#### OYSTERS

- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- MOONDANCER Damariscotta River, ME 3<sup>25</sup>
- MOOSE COVE Great Bay, NH 3<sup>25</sup>
- OYSTER OF THE DAY 3<sup>25</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

## 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  
roasted beets, 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 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

## 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

## 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 10
- FRIES 8
- JALAPEÑO CHEDDAR GRITS 9
- HOME FRIES 6
- YOGURT PARFAIT granola 9
- APPLE SMOKED BACON 6
- CANDIED BACON 6
- FRUIT & BERRIES 9

## BRUNCH COCKTAILS 11

- BLOODY MARY vodka / secret recipe
- BARNSTORMER bourbon / aperol / italian bitters / grapefruit / prosecco
- BELLINI white peach purée / prosecco
- THE GATSBY #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 5.50
- RED EYE coffee/espresso 5.50
- AMERICANO 5.50
- LATTE 5.50
- 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

WATERMELON MINT  
AGAVE LEMONADE  
MANGO-CASHEW MILK "EGG CREAM"  
CUCUMBER GINGER BEER



@THESMITHRESTAURANT