



THE SMITH

RESTAURANT & BAR

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

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

TOASTED SESAME HUMMUS spiced crackers 9

HEIRLOOM SQUASH RINGS harissa aioli 9

SHISHITO PEPPERS sea salt 8

STARTERS

ROASTED TOMATO SOUP 11
cheddar melt

ZUCCHINI FLATBREAD 12
burrata, ricotta, basil, scallion, arugula

CRISPY FRIED CALAMARI 14
Brooklyn style

SPICY SALMON TARTARE 13
crispy rice, avocado, sriracha, nori

MAC + CHEESE 14
skillet roasted

SALADS

KALE & QUINOA SALAD 13/17
sun dried cranberries, ricotta salata,
toasted almonds, dijon vinaigrette

CAESAR SALAD 12/16
little gem romaine, crispy parmesan frico

HONEYNUT SQUASH &
GOAT CHEESE SALAD 13/17
local apples, frisée, spiced pecans,
apple cider vinaigrette

CHICKEN PAILLARD 19
roasted beets, watercress, shaved fennel,
feta, citrus

STEAK SALAD 22
arugula, endive, goat cheese, red onion,
tomato, balsamic

SANDWICHES

GRILLED CHICKEN SANDWICH 16
burrata, tomato jam, basil aioli, toasted
sesame semolina, fries

BLT + E SANDWICH 15
apple smoked bacon, fried egg, lemon aioli,
croissant, fries

MEATBALL SANDWICH 16
spicy chicken meatballs, sunday gravy,
stracciatella, sesame semolina, baby arugula
& fennel salad

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

WILD MUSHROOM BUCATINI 17
cracked pepper, parmesan, black kale

BRAISED SHORT RIB CAVATELLI 20
10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI 17
truffle cream

MAIN COURSES

SALMON 24
cauliflower almond mousse, charred scallions,
shiitake mushrooms, truffle vinaigrette

POT OF MUSSELS 21
chardonnay broth, Dijon, tarragon, fries

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

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

FILET MIGNON 41

CHOOSE A SAUCE

green peppercorn, garlic herb butter
or chimichurri

SIDES

GARLIC SPINACH 9

BRUSSELS SPROUTS 10

FRIES 8

ROASTED CAULIFLOWER 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

CONCORD GRAPE
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