



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 2⁵⁰
- CHERRY STONE CLAMS 2⁵⁰

OYSTERS

- COTUIT BAY Cape Cod, MA 3²⁵
- MOONDANCER Damariscotta River, ME 3²⁵
- MOOSE COVE Great Bay, NH 3²⁵
- OYSTER OF THE DAY 3²⁵

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

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
- BURRATA** 14
slow roasted tomatoes, baby arugula, garlic ciabatta
- MAC + CHEESE** 15
skillet roasted
- 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

SANDWICHES

- BURGER DELUXE** 17
local American cheese, apple smoked bacon, house pickles, romaine, red onion, 50/50 sauce, sesame brioche, fries
- PRIME BURGER** 25
28-day dry-aged, Gruyère, overnight tomatoes, crispy onions, wild mushroom fondue, our bun, fries

SALADS

- HONEYNUT SQUASH & GOAT CHEESE SALAD** 14/19
local apples, frisée, spiced pecans, apple cider vinaigrette
- KALE & QUINOA SALAD** 14/19
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- CAESAR SALAD** 13/18
little gem romaine, crispy parmesan frico
- GRILLED CHICKEN PAILLARD** 23
roasted beets, shaved fennel, watercress, orange, feta
- STEAK SALAD** 25
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD** 26
chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

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
- FRUIT & BERRIES** 9
- HOME FRIES** 6
- YOGURT PARFAIT** granola 9
- APPLE SMOKED BACON** 6
- CANDIED BACON** 6

BRUNCH COCKTAILS 11

- BLOODY MARY**
vodka / secret recipe
- BARNSTORMER**
bourbon / aperol / italian bitters / grapefruit / prosecco
- BELLINI**
white peach purée / prosecco
- THE GATSBY**
brooklyn gin / pomegranate / lemon / prosecco
- PASSION PUNCH**
rum / lime / passion fruit / mint

COFFEE & ESPRESSO

- COFFEE** SPIKE IT +\$6 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, earl grey, Darjeeling blend, English breakfast, chai, chamomile (d), peppermint (d)

JUICE 6

- ORANGE
- GRAPEFRUIT
- APPLE

HOUSEMADE SODAS 6

- CONCORD GRAPE
- MANGO-CASHEW MILK "EGG CREAM"
- AGAVE LEMONADE
- CUCUMBER GINGER BEER



@THESMITHRESTAURANT

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.