



THE SMITH

RESTAURANT & BAR

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

BRUNCH

EGGS

RANCHERO SCRAMBLE* 16
chipotle salsa, black beans, corn tortillas, cheddar, avocado

EGG WHITE OMELETTE 16
goat cheese, baby spinach, shallots, mixed baby greens

BREAKFAST POT PIE 17
sunny up eggs, sweet sausage, bacon, cremini mushrooms, cheddar biscuit top

SIMPLE SCRAMBLE* 15
home fries, apple smoked bacon, mixed baby greens

STEAK AND EGGS 23
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 16
ciabatta, fontina cheese, sunny up egg

*egg whites may be substituted for \$2

POACHED EGGS

CLASSIC EGGS BENEDICT 16
grilled Canadian bacon, english muffin, hollandaise, home fries

SMOKED SALMON TOAST 18
ciabatta, lemon mascarpone, spring onion, crème fraîche

SHORT RIB HASH 20
jalapeño cheddar grits, basil pistou, shoe string potatoes

BENEDICT JOHNNY 16
cheddar cornbread, maple chicken sausage, roasted tomato hollandaise, home fries

AVOCADO TOAST 16
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.



OYSTERS

COTUIT BAY Cape Cod, MA 3²⁵

FISHERS ISLAND Block Island Sound, NY 3²⁵

OYSTER OF THE DAY 3²⁵

SNACKS & STARTERS

MONKEY BREAD toffee glaze 9

HOT POTATO CHIPS blue cheese fondue 8

CRISPY FRIED CALAMARI Brooklyn style 14

SHISHITO PEPPERS sea salt 8

ROASTED TOMATO SOUP cheddar melt 11

MAC + CHEESE skillet roasted 14

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

THE SMITH BURGER 17
bacon shallot marmalade, white cheddar, house pickles, TSB sauce, potato bun, fries

BURGER SUPREME 25
pepper-crusted dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

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

BUTTERNUT 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



@THESMITHRESTAURANT

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

MAPLE CHICKEN SAUSAGE 6

BRUSSELS SPROUTS 10

FRIES 8

JALAPEÑO CHEDDAR GRITS 9

FRUIT & BERRIES 9

HOME FRIES 6

APPLE SMOKED BACON 6

YOGURT PARFAIT granola 9

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

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

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

