



THE SMITH

RESTAURANT & BAR

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

DINNER

OYSTERS

COTUIT BAY Cape Cod, MA 3²⁵

FISHERS ISLAND Block Island Sound, NY 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
- SPICY DUCK WINGS maple, chipotle, five-spice 13
- SHISHITO PEPPERS sea salt 8

STARTERS

- ROASTED TOMATO SOUP cheddar melt 11
- KALE FLATBREAD 12
creamed kale, delicata squash, gruyère, rosemary chili oil
- CRISPY FRIED CALAMARI 14
Brooklyn style
- SPICY SALMON TARTARE 13
crispy rice, avocado, sriracha, nori
- CAESAR SALAD 12
little gem romaine, crispy parmesan frico
- KALE & QUINOA SALAD 13
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- MAC + CHEESE 14
skillet roasted

BIG SALADS

- BUTTERNUT SQUASH & GOAT CHEESE SALAD 13/18
local apples, frisée, spiced pecans, apple cider vinaigrette
- CHICKEN PAILLARD 21
roasted beets, watercress, shaved fennel, feta, citrus
- STEAK SALAD 23
arugula, endive, red onion, goat cheese, tomato, balsamic

PASTA

- WILD MUSHROOM BUCATINI 18
cracked pepper, parmesan, black kale
- SPAGHETTI & MEATBALLS 19
spicy chicken meatballs, sunday gravy, stracciatella
- BRAISED SHORT RIB CAVATELLI 21
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 14/19
truffle cream

MAIN COURSES

- SALMON 25
cauliflower almond mousse, charred scallions, shiitake mushrooms, truffle vinaigrette
- POT OF MUSSELS 22
chardonnay broth, Dijon, tarragon, fries
- GRILLED SHRIMP SCAMPI 26
jalapeño cheddar grits, roma tomatoes, mache, lemon
- VEGETABLE BIBIMBAP 19
sushi rice, shiitake mushrooms, edamame, spinach, house made kimchee, sunny up egg
- BRICK PRESSED CHICKEN 23
smashed garlic potatoes, tuscan kale, grilled lemon, chicken jus
- BRANZINO 26
brussels sprouts, butternut squash, bacon, dijon buerre blanc
- PORK SCHNITZEL 25
fingerling potatoes, melted leeks, braised red cabbage
- THE SMITH BURGER 17
bacon shallot marmalade, white cheddar, house pickles, TSB sauce, potato bun, fries
- BURGER SUPREME 25
pepper-crusting dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

STEAKS

served with fries or field greens

- THE SMITH BAR STEAK 27
- SKIRT STEAK 33
- NY STRIP 37
- FILET MIGNON 42

CHOOSE A SAUCE

green peppercorn, garlic herb butter
or chimichurri

MONDAY 26
PORK SHANK

TUESDAY 24
FISH AND CHIPS

WEDNESDAY 25
FRIED CHICKEN

THURSDAY 33
SHORT RIB

FRIDAY 29
LOCAL SCALLOPS

SATURDAY 23
TURKEY POT PIE

SUNDAY 21
CHICKEN
PARMESAN

SIDES

- SMASHED GARLIC POTATOES 8
- GARLIC SPINACH 9
- BRUSSELS SPROUTS 10
- JALAPEÑO CHEDDAR GRITS 9
- FRIES 8
- ROASTED CAULIFLOWER 9

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