



THE SMITH

RESTAURANT & BAR

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

LUNCH

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
- SHISHITO PEPPERS sea salt 8

STARTERS

- ROASTED TOMATO SOUP cheddar melt 11
- KALE FLATBREAD creamed kale, delicata squash, gruyère, rosemary chili oil 12
- CRISPY FRIED CALAMARI Brooklyn style 14
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 13
- MAC + CHEESE skillet roasted 14

SALADS

- KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette 13/17
- CAESAR SALAD little gem romaine, crispy parmesan frico 12/16
- BUTTERNUT SQUASH & GOAT CHEESE SALAD local apples, frisée, spiced pecans, apple cider vinaigrette 13/17
- CHICKEN PAILLARD roasted beets, watercress, shaved fennel, feta, citrus 19
- STEAK SALAD arugula, endive, goat cheese, red onion, tomato, balsamic 22

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-crusting dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère 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

- 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