



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

COTUIT BAY Cape Cod, MA 3
MOONDANCER Damariscotta River, ME 3
WHITE STONE Northern Neck, VA 3
OYSTER OF THE DAY 3

SHELLFISH

CHILLED SHRIMP 2⁷⁵
HALF LOBSTER 15
MIDDLE NECK CLAMS 2²⁵

PLATTERS

THE DELUXE 70
oysters, clams, chilled shrimp, poached
mussels tuna poke, half lobster

THE ROYALE 115
oysters, clams, chilled shrimp, poached
mussels, tuna poke, whole lobster

PASTA

WILD MUSHROOM BUCATINI 19
cracked pepper, parmesan, black kale

ORECCHIETTE 20
spicy chicken sausage, baby spinach,
pickled cherry peppers, parmesan

BRAISED SHORT RIB CAVATELLI 21
10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI 14/19
truffle cream

gluten-free pasta available upon request.

MAIN COURSES

SALMON 26
cauliflower almond mousse, charred scallions,
shiitake mushrooms, truffle vinaigrette

POT OF MUSSELS 24
chardonnay broth, dijon, tarragon, fries

VEGETABLE BIBIMBAP 23
sushi rice, shiitakes, spinach, edamame,
house made kimchee, sunny up egg

GRILLED SHRIMP SCAMPI 28
jalapeño cheddar grits, roma tomatoes,
mache, lemon

BRICK PRESSED CHICKEN 25
smashed garlic potatoes, tuscan kale,
grilled lemon, chicken jus

PORK CHOP 27
roasted fingerling potatoes, braised local
cabbage, green apple, mustard, dill

COD 28
brussels sprouts, butternut squash, bacon,
melted leeks, dijon beurre blanc

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 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

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.

MONDAY 28
PORK SHANK

TUESDAY 28
FISH AND CHIPS

WEDNESDAY 27
FRIED CHICKEN

THURSDAY 35
SHORT RIB

FRIDAY 33
SCALLOPS

SATURDAY 25
TURKEY POT PIE

SUNDAY 23
SPAGHETTI &
MEATBALLS

BIG SALADS

STEAK SALAD 26
arugula, endive, red onion,
goat cheese, tomato, balsamic

CHICKEN PAILLARD 24
roasted beets, shaved fennel,
watercress, orange, feta

SEARED TUNA SALAD 27
chilled spicy soba noodles,
pickled shiitakes, daikon, carrot,
sesame, ginger miso vinaigrette

SIDES

SMASHED GARLIC POTATOES 8

ROASTED CAULIFLOWER 9

JALAPEÑO CHEDDAR GRITS 9

BRUSSELS SPROUTS 10

FRIES 8

BACON BRAISED LOCAL
COLLARD GREENS 9

 @THESMITHRESTAURANT

SNACKS

HOT POTATO CHIPS blue cheese fondue 8

CRAB CAKE TOTS Alabama tartar, green apple 15

TOASTED SESAME HUMMUS spiced crackers 9

SPICY DUCK WINGS maple, chipotle, five-spice 12

SHISHITO PEPPERS sea salt 8

HEIRLOOM SQUASH RINGS harissa aioli 9

STARTERS

ROASTED TOMATO SOUP 11
cheddar melt

CRISPY FRIED CALAMARI 13
Brooklyn style

SHRIMP COCKTAIL 14

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

KALE FLATBREAD 12
creamed kale, delicata squash, gruyère,
rosemary chili oil

TUNA POKE 14
mango, cashew, cucumber, yuzu, sesame

MAC + CHEESE 14
skillet roasted

SALADS

BUTTERNUT SQUASH & GOAT CHEESE SALAD 13
honey crisp apples, frisée, spiced pecans,
apple cider vinaigrette

CAESAR SALAD 12
little gem romaine, crispy parmesan frico

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

