



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### 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 2<sup>75</sup>  
HALF LOBSTER 15  
MIDDLE NECK CLAMS 2<sup>25</sup>

#### PLATTERS

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

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

## SNACKS

HOT POTATO CHIPS blue cheese fondue 8  
HEIRLOOM SQUASH RINGS harissa aioli 9  
CRAB CAKE TOTS Alabama tartar, green apple 15  
TOASTED SESAME HUMMUS spiced crackers 9  
SHISHITO PEPPERS sea salt 8

## STARTERS

ROASTED TOMATO SOUP 11  
cheddar melt  
CRISPY FRIED CALAMARI 13  
Brooklyn style  
SHRIMP COCKTAIL 14  
KALE FLATBREAD 12  
creamed kale, delicata squash, gruyère,  
rosemary chili oil  
TUNA POKE 14  
mango, cashews, cucumber, serrano, yuzu  
MAC + CHEESE 14  
skillet roasted

## SALADS

BUTTERNUT SQUASH & GOAT CHEESE SALAD 13/18  
honey crisp apples, frisée, spiced pecans,  
apple cider vinaigrette  
KALE & QUINOA SALAD 13/18  
sun dried cranberries, ricotta salata,  
toasted almonds, dijon vinaigrette  
CAESAR SALAD 12/17  
little gem romaine, crispy parmesan frico  
GRILLED CHICKEN PAILLARD 21  
roasted beets, shaved fennel, watercress,  
orange, feta  
STEAK SALAD 23  
arugula, endive, red onion, goat cheese,  
tomato, balsamic  
SEARED TUNA SALAD 24  
chilled spicy soba noodles, pickled shiitakes,  
daikon, carrot, sesame, ginger miso vinaigrette

## SANDWICHES

GRILLED CHICKEN SANDWICH 15  
burrata, tomato jam, basil aioli, toasted  
sesame baguette, fries  
BLT + E SANDWICH 14  
apple smoked bacon, fried egg, lemon aioli,  
croissant, fries  
SHRIMP ROLL 19  
baby arugula, marinated tomatoes, buttered  
brioche, fries  
SPICY FRIED CHICKEN SANDWICH 15  
kale & green apple slaw, lemon tartar,  
buttered brioche, fries  
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

## PASTA

WILD MUSHROOM BUCATINI 16  
cracked pepper, parmesan, black kale  
ORECCHIETTE 17  
spicy chicken sausage, baby spinach,  
pickled cherry peppers, parmesan  
BRAISED SHORT RIB CAVATELLI 18  
10 hour short rib ragu, mascarpone  
RICOTTA GNOCCHI 17  
truffle cream  
*gluten-free pasta available upon request.*

## MAIN COURSES

SALMON 22  
cauliflower almond mousse, charred scallions,  
shiitake mushrooms, truffle vinaigrette  
POT OF MUSSELS 19  
chardonnay broth, Dijon, tarragon, fries  
VEGETABLE BIBIMBAP 19  
sushi rice, shiitake, spinach, edamame,  
house made kimchee, sunny up egg  
CLASSIC EGGS BENEDICT 17  
grilled Canadian bacon, poached eggs,  
buttermilk biscuits, hollandaise, mixed  
baby greens  
AVOCADO TOAST 16  
organic whole wheat, red pepper flakes,  
lemon, poached eggs  
EGG WHITE OMELETTE 16  
goat cheese, baby spinach, shallots,  
mixed baby greens

## STEAKS

*served with fries or field greens*

THE SMITH BAR STEAK 27  
SKIRT STEAK 33  
NY STRIP 37  
BONE IN RIB EYE 40  
FILET MIGNON 42

#### CHOOSE A SAUCE

green peppercorn, garlic herb butter  
or chimichurri

## SIDES

ROASTED CAULIFLOWER 9  
FRIES 8  
BRUSSELS SPROUTS 10  
JALAPEÑO CHEDDAR GRITS 9  
BACON BRAISED LOCAL  
COLLARD GREENS 9

## COFFEE & ESPRESSO

*SPIKE IT +\$6*

COFFEE 3.25  
ESPRESSO 3.50  
CAPPUCCINO 3.75  
RED EYE coffee/espresso 4.50  
AMERICANO 3.50  
LATTE 3.75  
HOT CHOCOLATE 4.50

## TEA 3.25

*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 4.75

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