



THE SMITH

RESTAURANT & BAR

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

THREE COURSE THANKSGIVING DINNER

\$55

kids under 12, half price

STARTERS

BUTTERNUT SQUASH SOUP
ginger-apple crème fraîche,
spiced pepitas

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

RICOTTA GNOCCHI truffle cream

TUNA TARTARE*
roasted garlic aioli, dijon, grilled
ciabatta

BURRATA
slow roasted tomatoes, baby arugula,
garlic ciabatta

**HONEYCRISP APPLE &
GOAT CHEESE SALAD**
candied walnuts, radicchio, apple
cider vinaigrette

MAINS

ALL NATURAL HERITAGE TURKEY

TURKEY POT PIE
braised turkey thighs, mushrooms, potatoes, peas, cheddar biscuit top-

BRAISED TURKEY DRUMSTICK
jalapeño cheddar grits, pickled cranberries, turkey jus

ROASTED TURKEY BREAST
garlic smashed potatoes, baby spinach, sage white pepper gravy

SALMON
golden beets, yukon potatoes, savoy cabbage, melted leek beurre blanc

BRAISED SHORT RIB
toasted farro, cremini mushrooms, parmesan

BUTTERNUT SQUASH BUCATINI
hen of the woods mushrooms, sage brown butter, parmesan

DESSERTS

DARK CHOCOLATE LAYER CAKE
chocolate mousse, salted caramel mascarpone, popcorn

STICKY TOFFEE PUDDING
medjool dates, caramel, vanilla ice cream

HONEYCRISP APPLE SUNDAE
vanilla ice cream, apple compote, salted caramel, candied walnut cookie,
chai spiced whipped cream

FIXINGS FOR THE TABLE

INCLUDED

APPLE BRIOCHE STUFFING

CRISPY BRUSSELS SPROUTS

MAC + CHEESE

CRANBERRY ORANGE JAM

SNACKS

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

SHISHITO PEPPERS 9
sea salt

OYSTERS

ACADIAN PEARL* New Brunswick, CAN 3²⁵

FISHERS ISLAND* Block Island Sound, NY 3²⁵

**These items are cooked to order. 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.*