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

NEW YEAR’S EVE CELEBRATION
$75

STARTERS TO SHARE all included
KALE + QUINOA SALAD
sun dried cranberries, ricotta, salata, toasted almonds, dijon vinaigrette

SPICY SALMON TARTARE
crispy rice, avocado, sriracha, nori

RICOTTA GNOCCHI truffle cream

SNACKS
MAYFAIR
potato chips blue cheese fondue 12
spiced duck wings citrus vinaigrette, basil, mint 16
shishito peppers sea salt 11
mac + cheese skillet roasted 17
crispy sesame calamari red chili aioli, thai basil, lime 16
brussels sprouts orange zest, sea salt 12

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.

MAIN COURSES choice of one
BRICK PRESSER CHICKEN
baby spinach, smashed garlic potatoes, lemon chicken jus

BUTTERNUT SQUASH SCHNITZEL
braised red cabbage, cremini mushrooms, melted leeks, dijon beurre blanc

RED WINE BRAISED SHORT RIB
sunchokes, turnips, whipped fontina potatoes, horseradish gremolata

SHRIMP & GRITS
jalapeño cheddar grits, lobster brown butter

RIGATONI ALLA VODKA
tomato, straciatella cheese, crème fraîche, sesame

THE SMITH BURGER
bacon shallot jam, american cheese, crispy onions, house pickles, TSB sauce, potato bun, fries

ROASTED SALMON
hen of the woods mushrooms, savoy cabbage, grilled scallion, truffle-miso broth

FILET MIGNON (+15)
fries, peppercorn sauce

DESSERTS FOR THE TABLE all included
DARK CHOCOLATE LAYER CAKE
whipped mascarpone mousse, caramel popcorn

STICKY TOFFEE PUDDING
skillet baked, medjool dates, vanilla ice cream

RAW BAR

OYSTERS
coast bay 3½
cape cod, ma
puffer petite 3½
wellfleet, ma
fishers island 3½
black island, ny
oyster of the day 3½

PLATTERS
DELUXE 40
oysters, chilled shrimp

ROYAL 60
oysters, chilled shrimp, spicy salmon tartare

GRAND 110
oysters, chilled shrimp, spicy salmon tartare

CHILLED SHRIMP 3½