



THE SMITH

RESTAURANT & BAR

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

BURRATA
overnight tomatoes, toasted
garlic bread, rosemary chili oil

MAIN COURSES

choice of one

BRICK PRESSED CHICKEN
baby spinach, smashed garlic
potatoes, lemon chicken jus

SHRIMP + GRITS
jalapeño cheddar grits, white wine
butter sauce

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

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

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

RED WINE BRAISED SHORT RIB
black truffle polenta, brandied
hen of the woods mushrooms

ROASTED SALMON
shiitake mushrooms, baby bok choy,
miso broth, chili crunch

FILET MIGNON (+15)
fries, peppercorn sauce

DESSERTS FOR THE TABLE *all included*

TIRAMISU LAYER CAKE
toasted almond cake, dark chocolate espresso ganache,
hazelnut hot fudge

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

NYE COCKTAIL 16⁵⁰

gin / elderflower / pamplemousse /
lavender / lime / sparkling wine

CHAMPAGNE

BY THE GLASS

Lombard 1er Cru Extra Brut NV 19

BY THE BOTTLE

Canard-Duchêne Brut Rosé NV *half bottle* 68

Brocard Pierre Brut Tradition NV 125

Billecart-Salmon Brut Rosé NV 195

RAW BAR

OYSTERS

AUNT DOTTY 4
Saquish, MA

COTUIT BAY 4
Cape Cod, MA

PUFFER PETITE 4
Wellfleet, MA

OYSTER OF THE DAY 4

CHILLED SHRIMP 3⁷⁵

PLATTERS

THE DELUXE 44
oysters, chilled shrimp

THE ROYALE 69
oysters, chilled shrimp, spicy
salmon tartare

THE GRAND 128
oysters, chilled shrimp, spicy
salmon tartare

SNACKS

POTATO CHIPS blue cheese fondue 14

CHICKEN FRIED MUSHROOMS 15
hen of the woods, ghost chilies, southern tartar

SHISHITO PEPPERS sea salt 13

BLACK TRUFFLE ARANCINI 15
mushroom risotto, mozzarella, truffle aioli

MAC + CHEESE skillet roasted 21

CRISPY SESAME CALAMARI 19
gochujang aioli, thai basil, lime

BRUSSELS SPROUTS 15
cranberries, dijon, horseradish, dill

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.