



# 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 15<sup>50</sup>

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

Gimonnet-Gonet 'L'Accord' Brut NV 125

Pierre-Jouët Blason Rosé NV 160

### RAW BAR

#### OYSTERS

**AUNT DOTTY 3<sup>75</sup>**  
Saquish, MA

**COTUIT BAY 3<sup>75</sup>**  
Cape Cod, MA

**PUFFER PETITE 3<sup>75</sup>**  
Wellfleet, MA

**OYSTER OF THE DAY 3<sup>75</sup>**

**CHILLED SHRIMP 3<sup>50</sup>**

#### PLATTERS

**THE DELUXE 43**  
oysters, chilled shrimp

**THE ROYALE 61**  
oysters, chilled shrimp, spicy  
salmon tartare

**THE GRAND 113**  
oysters, chilled shrimp, spicy  
salmon tartare

### SNACKS

**POTATO CHIPS** blue cheese fondue 13

**CHICKEN FRIED MUSHROOMS** 14  
hen of the woods, ghost chilies, southern tartar

**SHISHITO PEPPERS** sea salt 11

**BLACK TRUFFLE ARANCINI** 14  
mushroom risotto, mozzarella, truffle aioli

**MAC + CHEESE** skillet roasted 19

**CRISPY SESAME CALAMARI** 18  
gochujang aioli, thai basil, lime

**BRUSSELS SPROUTS** 14  
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.