



THE SMITH

RESTAURANT & BAR

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

NEW YEAR'S EVE CELEBRATION

SNACKS & STARTERS

POTATO CHIPS blue cheese fondue	13
CHICKEN FRIED MUSHROOMS hen of the woods, ghost chillies, southern tartar	14
SHISHITO PEPPERS sea salt	11
BLACK TRUFFLE ARANCINI mushroom risotto, mozzarella, truffle aioli	14
MAC + CHEESE skillet roasted	19
CRISPY SESAME CALAMARI gochujang aioli, thai basil, lime	18
BRUSSELS SPROUTS cranberries, dijon, horseradish, dill	14
KALE + QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette	15
SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori	18
BURRATA overnight tomatoes, toasted garlic bread, rosemary chili oil	16

MAIN COURSES

BRICK PRESSED CHICKEN 28 baby spinach, smashed garlic potatoes, lemon chicken jus	BUTTERNUT SQUASH 24 SCHNITZEL braised red cabbage, cremini mushrooms, melted leeks, caraway, dijon beurre blanc
RIGATONI ALLA VODKA 23 tomato, stracciatella cheese, crème fraîche, sesame	ROASTED SALMON 31 shiitake mushrooms, baby bok choy, miso broth, chili crunch
SHRIMP + GRITS 31 jalapeño cheddar grits, white wine butter sauce	THE SMITH BURGER 23 cheddar, bacon shallot jam, crispy onions, house pickles, TSB sauce, potato bun, fries
RICOTTA GNOCCHI 23 truffle cream	FILET MIGNON 49 fries, peppercorn sauce
RED WINE BRAISED 41 SHORT RIB black truffle polenta, brandied hen of the woods mushrooms	

DESSERTS 12

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 15⁵⁰

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 <i>half bottle</i>	68
Gimonnet-Gonet 'L'Accord' Brut NV	125
Pierre-Jouët Blason Rosé NV	160

RAW BAR

OYSTERS

AUNT DOTTY 3 ⁷⁵ Saquish, MA
COTUIT BAY 3 ⁷⁵ Cape Cod, MA
PUFFER PETITE 3 ⁷⁵ Wellfleet, MA
OYSTER OF THE DAY 3 ⁷⁵

CHILLED SHRIMP 3⁵⁰

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

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.