



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	14
CHICKEN FRIED MUSHROOMS hen of the woods, ghost chillies, southern tartar	15
SHISHITO PEPPERS sea salt	13
BLACK TRUFFLE ARANCINI mushroom risotto, mozzarella, truffle aioli	15
MAC + CHEESE skillet roasted	21
CRISPY SESAME CALAMARI gochujang aioli, thai basil, lime	19
BRUSSELS SPROUTS cranberries, dijon, horseradish, dill	15
KALE + QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette	16
SPICY SALMON TARTARE* crispy rice, avocado, sriracha, nori	19
BURRATA overnight tomatoes, toasted garlic bread, rosemary chili oil	17

MAIN COURSES

BRICK PRESSED CHICKEN 29 baby spinach, smashed garlic potatoes, lemon chicken jus	BUTTERNUT SQUASH 25 SCHNITZEL braised red cabbage, cremini mushrooms, melted leeks, caraway, dijon beurre blanc
RIGATONI ALLA VODKA 24 tomato, stracciatella cheese, crème fraîche, sesame	ROASTED SALMON 34 shiitake mushrooms, baby bok choy, miso broth, chili crunch
SHRIMP + GRITS 32 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 24 truffle cream	FILET MIGNON* 53 fries, peppercorn sauce
RED WINE BRAISED 41 SHORT RIB black truffle polenta, brandied hen of the woods mushrooms	

DESSERTS 14

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 16

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

CHAMPAGNE

BY THE GLASS

Nicolas Feuillatte Brut Reserve NV 19

BY THE BOTTLE

Canard-Duchêne Brut Rosé NV *half bottle* 72

Leclerc Briant Brut Reserve NV 142

Billecart-Salmon Brut Rosé NV 200

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

*These items are cooked to order. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Please alert your server of any food allergies, as not all ingredients are listed on the menu.