

THE SMITH

RESTAURANT & BAR

PRIVATE DINING
WASHINGTON D.C.

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PRIVATE DINING

Thank you for considering The Smith for your special event. Our private rooms are perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby showers, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings and menus. Please feel free to contact us with questions and inquiries. We look forward to hosting your event.

EVENTS@CTRYNYC.COM | 202.869.3200

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THE SMITH PENN QUARTER

901 F Street NW, Washington DC

Our private dining room at The Smith Penn Quarter accommodates parties of up to 30 guests.



GUEST CAPACITIES

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
20	26	30

DINING OPTIONS: PLATED OR FAMILY STYLE

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

LUNCH: \$43
see menu on page 5

BRUNCH: \$34
see menu on page 4

DINNER: \$58
see menu on page 6

Brunch Cocktail Party: \$75 choose 6 passed hors d'oeuvres (2.5 hours)
Cocktail Party: \$75/\$90 choose 7 passed hors d'oeuvres (\$75 for 2 hours; \$90 for 3 hours)

FAMILY STYLECHEDDAR BISCUITS • 3 MAINS •
2 SIDES TO SHARE**PLATED**CHEDDAR BISCUITS • CHOICE OF 3 MAINS •
2 SIDES TO SHARE

Available Saturday & Sunday. All packages include coffee & tea. **Please view additional offerings on our seasonal private dining menu.***

MAINS FAMILY STYLE**ROASTED TOMATO SCRAMBLE** goat cheese, soft herbs**RANCHERO SCRAMBLE** corn tortilla, avocado, cheddar, black beans, charred tomato salsa**AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached eggs**THE SMITH EGGS BENEDICT** black forest ham, english muffin, poached eggs, hollandaise**VANILLA BEAN FRENCH TOAST*****BUTTERMILK PANCAKES*****GRILLED SHRIMP** scampi butter**STEAK + EGGS** grilled flatiron steak, scrambled eggs (\$7 supplement pp for entire party)**MAC + CHEESE** skillet roasted**BLT+E SANDWICH** apple smoked bacon, scrambled eggs, lemon aioli, potato bun**GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, sesame bun**KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)**CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)**FILET MIGNON** peppercorn sauce (\$16 supplement pp for entire party)**SIDES TO SHARE****CHURRO WAFFLES** coffee-hazelnut ganache**MAPLE CHICKEN SAUSAGE****APPLE SMOKED BACON****HOME FRIES****MIXED BERRIES****POTATO CHIPS** blue cheese fondue**JALAPEÑO CHEDDAR GRITS****SHISHITO PEPPERS****FRIES****MAINS** PLATED**ROASTED TOMATO SCRAMBLE** goat cheese, soft herbs, mixed greens**RANCHERO SCRAMBLE** corn tortilla, avocado, cheddar, black beans, charred tomato salsa**AVOCADO TOAST** whole wheat, poached eggs, red pepper flakes, lemon**THE SMITH EGGS BENEDICT** black forest ham, english muffin, hollandaise, poached eggs, home fries**BENEDICT JOHNNY** cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise**SHRIMP + GRITS** jalapeño cheddar grits, baked eggs, scampi butter, blackened shoestring potatoes**STEAK + EGGS** grilled flatiron steak, scrambled eggs, home fries, hollandaise (\$7 supplement pp for entire party)**VANILLA BEAN FRENCH TOAST*****BLT+E SANDWICH** apple smoked bacon, fried egg, lemon aioli, croissant, fries**GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, sesame bun, fries**VEGGIE BURGER** slow roasted veg + quinoa patty, vegan american cheese, pickled beets, shredded lettuce, red onion, secret sauce, sesame brioche bun, fries**KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)**CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)**FILET MIGNON** peppercorn sauce, fries (\$16 supplement pp for entire party)**ADDITIONS****TABLE HORS D'OEUVRES CHOICE OF TWO FOR \$9 PP** burrata • crispy sesame calamari • spicy salmon tartare • shishito peppers • arancini**DESSERTS TO SHARE CHOICE OF TWO FOR \$12 PP** sticky toffee pudding • pie* • birthday cake • berries + cream • *includes cookies to share***RAW BAR \$15 PP** oysters • spicy salmon tartare • shrimp cocktail**DARK CHOCOLATE CAKE \$150** approximately 30 guests

<p>FAMILY STYLE 2 STARTERS • 3 MAINS • 2 SIDES TO SHARE</p>	<p>PLATED CHOICE OF 2 STARTERS • CHOICE OF 3 MAINS</p>
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Available Monday – Friday. **Please view additional offerings on our seasonal private dining menu.***

STARTERS

- POTATO CHIPS** blue cheese fondue
*only available for family style
- ROASTED TOMATO SOUP** sourdough croutons, cheddar melt *only available for plated
- SHRIMP COCKTAIL**
- BURRATA** smashed peas, pea shoot pesto, serrano ham, garlic bread
- SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori
- LITTLE GEM CAESAR** parmesan frico
- KALE & QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

SIDES TO SHARE

- FRIES**
- JALAPEÑO CHEDDAR GRITS**
- SHISHITO PEPPERS**
- BABY SPINACH** toasted garlic, lemon

ADDITIONS

TABLE HORS D’OEUVRES CHOICE OF TWO FOR \$9 PP
burrata • crispy sesame calamari • spicy salmon tartare • shishito peppers • arancini

RAW BAR \$15 PP oysters • spicy salmon tartare • shrimp cocktail

DESSERTS TO SHARE CHOICE OF TWO FOR \$12 PP sticky toffee pudding • pie* • birthday cake • berries + cream • *includes cookies to share*

PASSED HORS D’OEUVRES CHOICE OF FOUR \$20 PP see page 7

DARK CHOCOLATE CAKE \$150 approximately 30 guests

MAINS

FAMILY STYLE

- MINI VEGGIE BURGER** our slow roasted veg + quinoa patty, vegan american cheese, pickled beets, shredded lettuce, red onion, secret sauce, sesame brioche bun
- GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli
- BLT + E SANDWICH** apple smoked bacon, scrambled eggs, lemon aioli, potato bun
- KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)
- CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)
- MAC + CHEESE** skillet roasted
- RICOTTA GNOCCHI** truffle cream
- BOLOGNESE** rigatoni, red wine braised chicken ragu, parmesan, basil
- RIGATONI ALLA VODKA** tomato, stracciatella, crème fraîche, sesame
- BRICK CHICKEN** lemon chicken jus
- ROASTED SALMON*** (\$6 supplement pp for entire party)
- GRILLED SHRIMP** scampi butter (\$6 supplement pp for entire party)
- VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- THE SMITH BAR STEAK** chimichurri (\$8 supplement pp for entire party)
- NY STRIP** peppercorn sauce (\$13 supplement pp for entire party)
- FILET MIGNON** peppercorn sauce (\$16 supplement pp for entire party)

PLATED

- VEGGIE BURGER** our slow roasted veg + quinoa patty, vegan american cheese, pickled beets, shredded lettuce, red onion, secret sauce, sesame brioche bun, fries
- GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, fries
- BLT + E SANDWICH** apple smoked bacon, fried egg, lemon aioli, croissant, fries
- KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)
- CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)
- RICOTTA GNOCCHI** truffle cream
- BOLOGNESE** spaghetti, red wine braised chicken ragu, parmesan, basil
- RIGATONI ALLA VODKA** tomato, stracciatella, crème fraîche, sesame
- BRICK CHICKEN FRITES** fries, lemon chicken jus
- ROASTED SALMON*** (\$6 supplement pp for entire party)
- VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- THE SMITH BAR STEAK** chimichurri, fries (\$8 supplement pp for entire party)
- NY STRIP** peppercorn sauce, fries (\$13 supplement pp for entire party)
- FILET MIGNON** peppercorn sauce, fries (\$16 supplement pp for entire party)

FAMILY STYLE

3 STARTERS • 3 MAINS • 2 SIDES TO SHARE •
2 DESSERTS TO SHARE & COOKIES

PLATED

CHOICE OF 3 STARTERS • CHOICE OF 3 MAINS •
2 DESSERTS TO SHARE & COOKIES

Please view additional offerings on our seasonal private dining menu.*

STARTERS

POTATO CHIPS blue cheese fondue

*only available for family style

ROASTED TOMATO SOUP sourdough croutons, cheddar melt *only available for plated

SHRIMP COCKTAIL

BURRATA smashed peas, pea shoot pesto, serrano ham, garlic bread

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

LITTLE GEM CAESAR parmesan frico

KALE + QUINOA SALAD

sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

SIDES TO SHARE

SMASHED GARLIC POTATOES

FRIES

JALAPEÑO CHEDDAR GRITS

SHISHITO PEPPERS

BABY SPINACH toasted garlic, lemon

ADDITIONS

TABLE HORS D'OEUVRES
CHOICE OF TWO FOR \$9 PP

burrata • crispy sesame calamari • spicy salmon tartare • shishito peppers • arancini

RAW BAR \$15 PP oysters • spicy salmon tartare • shrimp cocktail

PASSED HORS D'OEUVRES
CHOICE OF FOUR \$20 PP see page 7

DARK CHOCOLATE CAKE \$150
approximately 30 guests

MAINS

FAMILY STYLE

RICOTTA GNOCCHI truffle cream

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

MAC + CHEESE skillet roasted

BOLOGNESE rigatoni, red wine braised chicken ragu, parmesan, basil

ROASTED SALMON*

GRILLED SHRIMP scampi butter

BRICK PRESSED CHICKEN lemon chicken jus

VEGETABLE BIBIMBAP sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

BRAISED BEEF SHORT RIB red wine jus

THE SMITH BAR STEAK chimichurri (\$8 supplement pp for entire party)

NY STRIP peppercorn sauce (\$13 supplement pp for entire party)

FILET MIGNON peppercorn sauce (\$16 supplement pp for entire party)

PLATED

RICOTTA GNOCCHI truffle cream

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

BOLOGNESE spaghetti, red wine braised chicken ragu, parmesan, basil

ROASTED SALMON*

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

VEGETABLE BIBIMBAP sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

BRAISED BEEF SHORT RIB jalapeño cheddar grits, crispy onions, red wine jus

VEGGIE BURGER our slow roasted veg + quinoa patty, vegan american cheese, pickled beets, shredded lettuce, red onion, secret sauce, sesame brioche bun, fries

THE SMITH BAR STEAK chimichurri, fries (\$8 supplement pp for entire party)

NY STRIP peppercorn sauce, fries (\$13 supplement pp for entire party)

FILET MIGNON peppercorn sauce, fries (\$16 supplement pp for entire party)

DESSERTS TO SHARE

**includes cookies to share*

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

BIRTHDAY CAKE strawberries and cream, lemon sponge cake, strawberry ice cream

PIE*

BERRIES + CREAM whipped cream, seasonal sorbet

BRUNCH

2.5 hours standing reception • Sat & Sun only

6 PASSED HORS D'OEUVRES

unlimited brunch cocktails (choice of two), selected house red, selected house white, cava, draft beer, fountain soda, juice, coffee, and tea

EVENING

2 or 3 hours standing reception
not available at Lincoln Square

7 PASSED HORS D'OEUVRES

premium open bar and (optional) two passed specialty cocktails

PASSED HORS D'OEUVRES

ALL OCCASIONS

MAC + CHEESE BALLS

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

BLACK TRUFFLE ARANCINI mushroom risotto, mozzarella, truffle aioli

RICOTTA GNOCCHI truffle cream

AVOCADO TACOS queso fresco, tomatoes

CRAB CAKE TOTS southern tartar, apple chutney

FRIES green peppercorn aioli

SPICY TUNA TARTARE shrimp cracker

BIBIMBAP CROQUETTES house made kimchee, sriracha

SEARED TUNA cucumber, tapenade

CHICKEN WONTONS hoisin dip

CHICKEN PARMESAN

SHORT RIB DUMPLINGS smoked paprika aioli

STEAK FRITES potato chips, balsamic onion jam

BRUNCH ONLY

MINI FRENCH TOAST BITES

CHICKEN SAUSAGE IN A BLANKET

GOAT CHEESE & KALE QUICHE

GRILLED HAM & CHEESE

SMOKED SALMON TOAST

HORS D'OEUVRES STATIONS

priced pp for entire party only; only available for cocktail parties

POTATO CHIPS \$4 PP

blue cheese fondue

CRUDITÉS \$5 PP

raw hand cut vegetables & herb aioli

ARTISANAL CHEESE \$6 PP

selection of cheeses & fruit

MEDITERRANEAN PLATE \$6 PP

babaganoush, hummus, feta dip, lavash

SMOKED SALMON BOARD \$10 PP

smoked norwegian salmon, traditional garnish

SHRIMP COCKTAIL \$9 PP

MINI SMITH BURGER \$9 PP

bacon shallot marmalade, american cheese, crispy pickled onions, TSB sauce

MINI VEGGIE BURGER \$8 PP

our slow roasted veg + quinoa patty, vegan american cheese, pickled beets, shredded lettuce, red onion, secret sauce, sesame brioche bun

OYSTERS \$15 PP

on half shell

DESSERT BITES

all items included for an additional \$8 pp

CHOCOLATE CHIP COOKIES • RAINBOW COOKIES

BEVERAGE PACKAGES

Pricing pp for unlimited beverages.

SOFT DRINKS- \$12

soda, juice, coffee, & tea

BREAKFAST

BREAKFAST PACKAGE- \$15

choice of two specialty brunch cocktails served with juice & soda

LUNCH + BRUNCH

BRUNCH COCKTAILS - \$30

choice of two specialty brunch cocktails, fountain soda, juice, coffee & tea

BEER & WINE - \$30

selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

BRUNCH COCKTAILS, BEER & WINE - \$35

choice of two specialty brunch cocktails, selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- \$40

full beer & wine package along with premium alcohol, and choice of two specialty cocktails

TOP SHELF OPEN BAR- \$50

full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

DINNER

BEER & WINE - \$40

selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR - \$50

full beer & wine package along with premium alcohol, and choice of two specialty cocktails

TOP SHELF OPEN BAR - \$60

full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

PLEASE SEE PAGE 9 FOR PREMIUM & TOP SHELF OPTIONS

SPECIALTY COCKTAILS (choose 2)

BUBBLY + BRIGHT

THE SPRITZ

aperitif / citrus / sparkling wine / soda

ROSÉ SANGRIA

rosé / strawberry / peach / lemongrass / cucumber / vermouth blanc / citrus

THE GATSBY

american gin / pomegranate / hibiscus / lemon / prosecco

SPARKLING COSMO

vodka / aperol / cranberry / lime / orange blossom water / prosecco

SMASHES + SOURS

LYCHEE GIMLET

japanese gin / shochu / lychee / sake vermouth / salted yuzu

GOT MILK PUNCH

mezcal / cachaca / green tea / jasmine / saffron / kombu / calamansi / clarified milk

THIRD WHEEL

bourbon / rye / brandy / orchard cherry / orange liqueur / lemon

CUCUMBER LOCO

tequila blanco / cucumber / elderflower / orange liqueur / lime

BASIL LEMON DROP

american gin / pisco / basil / vermouth blanc / honey / lemon / lavender bitters

SMOKE 'EM IF YOU GOT 'EM

mezcal / grapefruit / chipotle / lime

ISLAND TIME

rum / pisco / mango / almond orgeat / thyme / lime

HIGHBALLS + FIZZES

V&T

vodka / rhubarb / lemon / elderflower tonic

YUZU FIZZ

japanese whisky / blanc vermouth / yuzu-lime soda / shiso bitters

SUNSET PALOMA

tequila blanco / aperol / ginger / lemon / grapefruit soda

THE MULE

vodka / ginger beer / lime

BOOZY + CLASSIC

THE DIRTY

vodka / dry vermouth / olive brine / olive bitters / olive oil

NEGRONI ROSA

gin / aperitif / vermouth rojo / strawberry

OAXACAN SUNSHINE

mezcal / reposado tequila / grapefruit liqueur / tamarind / amaro / mole bitters

MIDTOWN MANHATTAN NO. 3

bourbon / rye / amaro / vermouth rojo / sherry / bitters

ESPRESSO MARTINI

vodka / coffee liqueur / vanilla / cold brew

ZERO PROOF

ALL DAY SPRITZ

verjus / NA aperitif / orange blossom / grapefruit soda

SWEET HEAT

NA spirit / mango / jalapeño / agave / yuzu-lime soda

CITY BIRD

pineapple / pomegranate / hibiscus / NA aperitif / lime

BRUNCH COCKTAILS

- BLOODY MARY
- THE SPRITZ
- ROSÉ SANGRIA
- FRESHLY SQUEEZED MIMOSA

PREMIUM OPEN BAR

ALL DRAFT BEER & SELECTED RED, WHITE & SPARKLING WINES

PORT

COCKBURN'S

VODKA

KETEL ONE
KETEL ONE CITROEN
STOLI
STOLI ORANGE
TITO'S

TEQUILA

HERRADURA SILVER

GIN

BOMBAY SAPPHIRE
TANQUERAY

CORDIALS & LIQUEURS

APEROL
BAILEY'S
CAMPARI
CHAMBORD
LIMONCELLO
KAHLUA
PIMM'S
SAMBUCA

BOURBON, RYE & WHISKEY

BULLEIT BOURBON
MAKER'S MARK BOURBON
BULLEIT RYE
DEADWOOD RYE
CROWN ROYAL
DEWAR'S WHITE LABEL
JACK DANIEL'S
SEAGRAM'S 7

RUM

BACARDI LIGHT
CAPTAIN MORGAN
MT. GAY
GOSLING'S

TOP SHELF OPEN BAR (includes all premium open bar)

VODKA

BELVEDERE
CHOPIN
GREY GOOSE

GIN

HENDRICK'S
PLYMOUTH GIN

COGNAC

HENNESSY VS
REMY MARTIN VSOP

TEQUILA

CORRALEJO REPOSADO
DON JULIO BLANCO
DON JULIO REPOSADO
DON JULIO AÑEJO

BOURBON, RYE & SCOTCH

WOODFORD RESERVE
SMALL BATCH BOURBON
SAGAMORE RYE
GLENLIVET 12 YR
JOHNNIE WALKER
BLACK LABEL
BALVENIE 12