THE SMITH
RESTAURANT & BAR

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

THREE COURSE THANKSGIVING DINNER
$78

STARTERS
BUTTERNUT SQUASH SOUP
ginger-apple crème fraîche, spiced pepitas

KALE + QUINOA SALAD
sun-dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

RICOTTA GHOCCHI truffle cream

TUNA TARTARE* roasted garlic aioli, dijon, grilled ciabatta

BUTTERATA
overnight tomatoes, japanese eggplant, basil almond pesto, garlic ciabatta toast

HONEYCRISP APPLE SALAD
chicories, goat cheese gouda, candied pecans, dill, apple cider vinaigrette

MAINs
ALL NATURAL HERITAGE TURKEY

TURKEY POT PIE
braised turkey thighs, cremini mushrooms, carrots, potatoes, cheddar biscuit top

TURKEY LEG OSSO BUCO
jalapeño cheddar grits, pickled cranberries, turkey jus

ROASTED TURKEY BREAST
garlic smashed potatoes, baby spinach, sage white pepper gravy

BUTTERNUT SQUASH MILANESI
roasted cauliflower, lemon caper butter sauce

ROASTED SALMON
slow roasted savoy cabbage, crispy potatoes, melted leeks, dijon beurre blanc

RED WINE BRAISED SHORT RIBE
truffle risotto, wild mushrooms, parmesan

DESSERTS
DARK CHOCOLATE LAYER CAKE
chocolate mousse, whipped mascarpone, caramel popcorn

STICKY APPLE TOFFEE PUDDING
bourbon butterscotch, orange mascarpone

PUMPKIN CHEESECAKE IN A JAR
ginger snap crumble, maple whipped cream, cranberry

SNACKS
POTATO CHIPS
blue cheese fondue

BLISTERED SHISHITO PEPPERS
yuzu aioli, love salt

MAC + CHEESE skillet roasted

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OYSTERS

ACADIAN PEARL* 4
Prince Edward Island, CAN

COTUIT BAY* 4
Cape Cod, MA

PINK MOON* 4
Prince Edward Island, CAN

OYSTER OF THE DAY* 4

CHILLED SHRIMP 4

RAW BAR

PLATTERS

THE DELUXE* 45
oysters, chilled shrimp

THE ROYALE* 72
oysters, chilled shrimp, spicy salmon tartare

THE GRAND* 131
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.