



# THE SMITH

RESTAURANT & BAR

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

## THREE COURSE THANKSGIVING DINNER 82

### STARTERS

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

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

**RICOTTA GNOCCHI** truffle cream

**TUNA TARTARE**  
roasted garlic aioli, dijon,  
grilled ciabatta

**BURRATA**  
spicy marinara, parmesan garlic bread

**HONEYCRISP APPLE SALAD**  
Chicories, baby arugula, shaved fennel,  
blue cheese, candied pecans, apple cider  
vinaigrette

### MAINS

#### ALL NATURAL HERITAGE TURKEY

**TURKEY POT PIE**  
braised turkey thighs, celery root, potato, leeks, wild mushroom gravy,  
gruyère 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 RISOTTO**  
roasted cauliflower, charred scallions, parmesan, lemon

**ROASTED SALMON**  
savoy cabbage, crispy potatoes, melted leeks, dijon caraway beurre blanc

**RED WINE BRAISED SHORT RIB**  
roasted garlic smashed potatoes, mushroom ragout

### DESSERTS

**DEVIL'S LAYER CAKE**  
dark chocolate cake, mascarpone mousse, candied cocoa nibs

**STICKY APPLE TOFFEE PUDDING**  
bourbon butterscotch, orange mascarpone

**PUMPKIN CHEESECAKE**  
candied pecans, maple whipped cream, cranberry

#### FIXINGS FOR THE TABLE

*all included*

APPLE BRIOCHE STUFFING

CRISPY BRUSSELS SPROUTS

CRANBERRY ORANGE JAM

### BOURBON CRANBERRY SOUR 17

bourbon / applejack / amaro / apple cider / thyme / lemon

### SNACKS

**POTATO CHIPS** 13  
blue cheese fondue

**BLISTERED SHISHITO PEPPERS** 13  
yuzu aioli, lava salt

**MAC + CHEESE** skillet roasted 19

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.

### RAW BAR

#### OYSTERS

**PUFFER PETITE** Wellfleet, MA 3<sup>75</sup>  
**COTUIT BAY** Cape Cod, MA 3<sup>75</sup>  
**EAST BEACH BLONDE** Charlestown, RI 3<sup>75</sup>  
**OYSTER OF THE DAY** 3<sup>75</sup>  
**OYSTER SAMPLER** two of each 29

#### PLATTERS

**THE DELUXE 44**  
eight oysters, four chilled shrimp  
**THE ROYALE 66**  
eight oysters, six chilled shrimp,  
spicy salmon tartare  
**THE GRAND 123**  
sixteen oysters, twelve chilled shrimp,  
spicy salmon tartare

#### SHRIMP COCKTAIL 19

cocktail sauce, citrus remoulade  
chilled shrimp per piece 4