



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 16⁵⁰

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

SNACKS

POTATO CHIPS

blue cheese fondue

13

BLISTERED SHISHITO PEPPERS

yuzu aioli, lava salt

13

MAC + CHEESE

 skillet roasted

19

**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.*

RAW BAR

OYSTERS

COTUIT BAY* Cape Cod, MA 3⁷⁵

PINK MOON* PEI, CAN 3⁷⁵

FISHERS ISLAND* 3⁷⁵

Block Island Sound, NY

OYSTER OF THE DAY* 3⁷⁵

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