THE SMITH

RESTAURANT & BAR

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

THANKSGIVING DINNER 88

choice of starter, main, and dessert

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
caesar aioli, horseradish, seeded lavash

BURRATA
tomato, almond pesto, sesame garlic bread

HONEYCRISP APPLE + CELERY SALAD
chicories, fennel, pumpkin seeds,
blue cheese, apple cider vinaigrette

FIXINGS FOR THE TABLE

all included

APPLE BRIOCHE STUFFING

CRISPY BRUSSELS SPROUTS

CRANBERRY ORANGE JAM

MAINS

ALL NATURAL HERITAGE TURKEY

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

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

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

BUTTERNUT SQUASH RISOTTO
melted leeks, parmesan, baby arugula, lemon

ROASTED SALMON
braised savoy cabbage, roasted potatoes, lemon caper sauce

SHORT RIB MEATBALLS
garlic whipped potatoes, wild mushroom gravy, sage

DESSERTS

DARK CHOCOLATE CAKE
sticky toffee cream, caramel popcorn

HONEYCRISP APPLE TART
ginger whipped cream, toasted almond streusel

PUMPKIN SPICE CAKE
bourbon butterscotch, candied cranberries, pecans,
cinnamon mascarpone

ADDITIONS

POTATO CHIPS blue cheese + onion fondue	16
MUSHROOM ARANCINI truffle aioli	16
MAC + CHEESE skillet roasted	21
FRIES	12

RAW BAR

OYSTERS

PUFFER PETITE Wellfleet, MA 4
COTUIT BAY Cape Cod, MA 4
EAST BEACH BLONDE Charlestown, RI 4
OYSTER OF THE DAY 4
OYSTER SAMPLER two of each 31

CRANBERRY SOUR 17[50]

bourbon / amaretto / spiced cranberry / bitter rouge / lemon

THANKSGIVING WINE PAIRINGS

white	
Pinot Gris, L'Umami, Willamette Valley, OR '24	16/71
Anjou Blanc, Dom. de Haute Perche, Loire Valley, FR '24	72
Etna Bianco, I Custodi 'Aedes,' Sicily, IT '25	86
Vire-Clesse, Dom. Andre Bonhomme, Maconnais, Burgundy, FR '23	89
Chardonnay, Seghesio Family Vineyards, Sonoma, CA '24	18/78
red	
Pinot Noir, Pike Road, Willamette Valley, OR '24	18/78
Bourgogne Rouge, Maison Frederic Magnien, Burgundy, FR '23	95
Côtes du Rhône, Domaine Vallot, Rhone Valley, FR '23	17/75
Crozes-Hermitage, Dom. Belle 'Les Pierelles,' Rhone Valley, FR '24	85

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.

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