THE SMITH

RESTAURANT & BAR

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

THANKSGIVING DINNER 68

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,
parmesan 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 15
blue cheese + onion fondue

MUSHROOM ARANCINI 15
truffle aioli

MAC + CHEESE skillet roasted 19

FRIES 9

RAW BAR

OYSTERS

BIRTHDAY GIRL Mobjack Bay, VA 4
COTUIT BAY Cap Cod, MA 4
FISHERS ISLAND Block Island Sound, NY 4
OYSTER OF THE DAY 4
OYSTER SAMPLER two of each 31

PLATTERS

THE DELUXE 45
eight oysters, four chilled shrimp

THE ROYALE 72
eight oysters, six chilled shrimp,
spicy salmon tartare

THE GRAND 128
sixteen oysters, twelve chilled shrimp,
spicy salmon tartare

CRANBERRY SOUR 16[50]

bourbon / amaretto / spiced cranberry / bitter rouge / lemon

THANKSGIVING WINE PAIRINGS

white

Pinot Gris, Jean-Luc Mader, Alsace, FR'22	75
Chenin Blanc, Raats Family, Stellenbosch, SA '24	14/63
Saumur Blanc, Château Yvonne, Loire Valley, FR '24	95
Chardonnay, Thomas Henry, Sonoma Coast, CA '25	17/75

red

Pinot Noir, Pike Road, Willamette Valley, OR '23	17/75
Morgon, Jean-Pierre Large, Burgundy, FR '24	80
Côtes du Rhône, Dupond, Rhone Valley, FR '23	13/58
Syrah, The Pairing, Santa Ynez Valley, CA '20	72
Bolgheri Rosso, Grattamacco, Tuscany, IT '23	88

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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