



# THE SMITH

RESTAURANT & BAR

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

## BRUNCH

# LET'S GO, KNICKS!

### STARTERS

- CINNAMON SUGAR DOUGHNUTS** 14  
hot fudge dipping sauce
- BRIDGES' POTATO CHIPS** 16  
blue cheese + onion fondue
- CLASSIC SHRIMP COCKTAIL** 19
- BURRATA** 18  
tomato, almond pesto, sesame garlic bread
- CRISPY CALAMARI** 21  
feta, sesame, zucchini, olives, lemon aioli
- SPICY SALMON TARTARE** 19  
crispy rice, avocado, sriracha, nori
- OG'S MAC + CHEESE** skillet roasted 21

### WE HART FRIES

twice cooked, hand cut daily from Idaho's finest

- CLASSIC SEA SALT** 12
- TRUFFLE PARMESAN** 15
- SPICY RANCH** 13

### SALADS

- LITTLE GEM CAESAR** 18  
crispy parmesan frico
- KALE + QUINOA** 18  
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- SUGAR SNAP CHICKEN** 27  
farro, arugula, snap peas, gouda, fennel, pistachios, mint, lemon vinaigrette
- MISO SALMON** 29  
soba noodles, savoy cabbage, cashews, carrots, cucumber, shiitakes, sesame
- THE CHOPPED** 29  
crispy sesame shrimp, kale, avocado, olives, cucumber, tomato, red onion, spicy ranch

### SALAD ADDITIONS

avocado 3 | grilled chicken 9 | chicken milanese 9 | marinated shrimp 11 | roasted salmon 11 | sliced flat iron steak 13

### 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

#### 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

### EGGS + GRIDDLE

- EGGS + BACON** 23  
cheddar herb omelette, apple smoked bacon, potato waffle
- BREAKFAST SANDWICH** 23  
black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche, home fries
- BAKED EGGS ALLA VODKA** 21  
tomato, spinach, burrata, sesame, toasted ciabatta
- THE SMITH EGGS BENEDICT** 24  
black forest ham, english muffin, hollandaise, poached eggs, home fries
- SMOKED SALMON POTATO WAFFLE** 26  
poached eggs, hollandaise, pickled onion, everything spice
- GOAT CHEESE OMELETTE** 23  
baby spinach, shallots, soft herbs, mixed greens
- SHRIMP + GRITS** 26  
jalapeño cheddar grits, poached eggs, blackened shoestring potatoes
- RANCHERO SCRAMBLE** 24  
blue corn tortillas, black beans, avocado, chihuahua cheese, salsa verde, jalapeños, pickled onion
- ALVARADO TOAST** 23  
avocado, whole wheat, red pepper flakes, lemon, poached eggs
- BENEDICT JOHNNY** 24  
cheddar cornbread, maple chicken sausage, poached eggs, hollandaise
- BUTTERMILK PANCAKES** 19  
sticky toffee caramel, pecan maple butter
- VANILLA BEAN FRENCH TOAST** 21  
crème brûlée battered, caramelized bananas, candied orange mascarpone

### SANDWICHES

served with classic fries or mixed greens

- GRILLED CHICKEN** 25  
burrata, tomato jam, basil aioli, toasted ciabatta
- LANDRY'S FRENCH DIP** 35  
slow roasted steak, caramelized onions, gruyère, dijonnaise, baguette, au jus
- BURGER ROYALE** 26  
american cheese, the works, 50/50 sauce, brioche bun
- THE BRUNSON BURGER** 28  
cheddar, bacon marmalade, crispy onions, dill pickles, TSB sauce, brioche bun
- BISTRO BURGER** 29  
peppercorn crusted patty, fontina, green peppercorn sauce, red onion, truffle aioli, brioche bun

### STEAK + EGGS

sunny up eggs, home fries, hollandaise

- FLAT IRON** 7 oz 35
- SKIRT** 8 oz 43
- NY STRIP** 11 oz 49
- BONE-IN RIBEYE** 16 oz 54
- FILET MIGNON** 8 oz 55

### SIDES

- FRUIT + YOGURT** 12  
mixed berries, toasted almond granola, sunflower seeds, sesame, peach jam
- APPLE SMOKED BACON** 5/11
- MAPLE CHICKEN SAUSAGE** 8
- JALAPEÑO CHEDDAR GRITS** 9
- HOME FRIES** 9
- POTATO WAFFLE** 9
- TOAST** whole wheat or ciabatta 3

### COFFEE + TEA

by Counter Culture

- COFFEE** 5
- ESPRESSO** 5<sup>50</sup>
- CAPPUCCINO** espresso / frothed milk 6<sup>50</sup>
- RED EYE** coffee / espresso shot 6
- AMERICANO** espresso / hot water 5<sup>50</sup>
- LATTE** espresso / steamed milk 6<sup>50</sup>
- MOCHA** espresso / hot chocolate 6<sup>50</sup>
- MATCHA LATTE** oat milk / honey 6<sup>50</sup>
- HOT CHOCOLATE** 8<sup>50</sup>  
toasted marshmallow / chocolate drizzle

### BRUNCH COCKTAILS 15<sup>50</sup>

#### MIMOSAS

prosecco with your choice of juice

- cucumber-pineapple
- grapefruit
- passion fruit-orange

#### THE SMITH BLOODY MARY

vodka / secret recipe

#### LATTE COCKTAIL

vodka / coffee liqueur / vanilla / latte

#### TEQUILA SUNRISE

blanco tequila / orange / peach / pomegranate / lime

#### THE SPRITZ

aperitivo / citrus / sparkling wine / soda

#### FROZEN POOL PARTY

gin / aperitivo / grapefruit / lemon / sparkling wine

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.