



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### STARTERS

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

**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
- THE CHOPPED** 29  
crispy sesame shrimp, kale, avocado,  
cucumber, olives, tomato, red onion,  
spicy ranch
- MISO SALMON** 29  
soba noodles, napa cabbage, cashews,  
carrots, cucumber, shiitakes, sesame

### SALAD ADDITIONS

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

*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 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

### SANDWICHES

*served with classic fries or mixed greens*

- BREAKFAST SANDWICH** 23  
black pepper bacon, egg, american cheese,  
avocado, roasted tomato aioli, brioche
- GRILLED CHICKEN** 25  
burrata, tomato jam, basil aioli, toasted  
ciabatta
- LANDRY'S FRENCH DIP** 35  
slow roasted steak, caramelized onions,  
gruyère, dijonaise, 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

### PASTA

*gluten-free pasta available upon request*

- RICOTTA GNOCCHI** 24  
truffle cream
- SPICY SHRIMP SCAMPI** 28  
tagliatelle, calabrian chilies, lemony garlic  
breadcrumbs
- SHORT RIB MAFALDINE** 27  
10 hour ragu, burst tomatoes,  
mascarpone, parmesan
- RIGATONI ALLA VODKA** 25  
tomato, stracciatella cheese, sesame

### CLASSICS

- ALVARADO TOAST** 23  
avocado, whole wheat, red pepper flakes,  
lemon, poached eggs
- CRISPY CHICKEN PAILLARD** 27  
lemon potatoes, cukes, tomatoes,  
red onion, kalamata olives,  
green and white sauce
- TUNA CRUDO** 24  
avocado, daikon, coconut leche de tigre,  
sunflower, taro chips
- GOAT CHEESE OMELETTE** 23  
baby spinach, shallots, soft herbs,  
mixed greens
- MITCH'S MUSSELS** 29  
chardonnay broth, dijon, tarragon, fries
- VEGETABLE BIBIMBAP** 25  
sushi rice, shiitake mushrooms,  
edamame, spinach, kimchi, sunny up egg  
*with grilled chicken 29 | marinated shrimp 31 |  
roasted salmon 35 | sliced flat iron steak 35*

### STEAKS

*Cedar River Farms*

**BAR STEAK À LA KAT** 39  
flat iron, baby spinach, fries,  
green peppercorn

*steaks served with classic fries or mixed greens*

- SKIRT** 43
- NY STRIP** 49
- BONE-IN RIBEYE** 54
- FILET MIGNON** 55

### CHOOSE A SAUCE

chimichurri, green peppercorn, blue cheese