



# THE SMITH

RESTAURANT & BAR

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

## BREAKFAST

### EGGS

*local cage-free eggs*

<b>EGG WHITE OMELETTE</b> goat cheese, baby spinach, shallots, mixed baby greens	15
<b>MUSHROOM OMELETTE</b> brandied mushrooms, fontina cheese, mixed baby greens	15
<b>BLT+E SANDWICH</b> fried egg, apple smoked bacon, croissant, home fries	14
<b>EGGS ANY STYLE</b> apple smoked bacon or chicken sausage, home fries, baby mixed greens	14
<b>SMOKED SALMON TOAST</b> ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs	18
<b>THE SMITH EGGS BENEDICT</b> black forest ham, ciabatta english muffin, poached eggs, hollandaise, home fries	15
<b>STEAK AND EGGS</b> grilled flatiron steak, sunny up eggs, home fries, mixed greens, hollandaise	21
<b>RANCHERO SCRAMBLE</b> blue corn waffle, avocado, cheddar, black beans, charred tomato salsa	15
<b>AVOCADO TOAST</b> organic whole wheat, red pepper flakes, lemon, poached eggs, local greens	16

### GRIDDLE

<b>VANILLA BEAN FRENCH TOAST</b> maple butter, caramelized bananas	15
<b>PANCAKES</b> whipped ricotta, toasted pecans, salted caramel sauce	14
<b>BUTTERMILK WAFFLES</b> blueberry compote, citrus mascarpone	14

### LIGHTER FARE

<b>EGGS &amp; TOAST</b> sunny up eggs, slow roasted tomatoes, ciabatta toast	13
<b>STEEL CUT IRISH OATMEAL</b> blueberries, raspberries, toasted almonds, honey, steamed milk	12
<b>HOUSE-MADE GRANOLA</b> greek yogurt, mixed berries	11
<b>FRUIT &amp; BERRIES</b>	11

## SIDES

<b>APPLE SMOKED BACON</b>	7
<b>MAPLE CHICKEN SAUSAGE</b>	7
<b>ORGANIC WHOLE WHEAT TOAST</b>	3
<b>CIABATTA TOAST</b>	3
<b>CROISSANT</b>	3
<b>FRIES</b>	9
<b>HOME FRIES</b>	7

## COFFEE & ESPRESSO

<b>COFFEE</b> The Smith Blend	4. <sup>25</sup>
<b>ESPRESSO</b> Tiger Stripe <i>Rain Forest Alliance Certified</i>	4. <sup>50</sup>
<b>CAPPUCCINO</b> espresso / frothed milk	5
<b>RED EYE</b> coffee / espresso shot	5
<b>AMERICANO</b> espresso / hot water	5
<b>LATTE</b> espresso / steamed milk	5
<b>HOT CHOCOLATE</b> whipped cream	5. <sup>50</sup>

## TEA 4.<sup>25</sup>

*from Steven Smith Teamaker*

<b>FEZ</b> green tea, mint, lemon
<b>MAO FENG SHUI</b> classic green tea
<b>BRAHMIN</b> English breakfast style
<b>LORD BERGAMONT</b> earl grey style
<b>BUNGALOW</b> Darjeeling blend
<b>MASALA CHAI</b>
<b>MEADOW</b> chamomile (decaf)
<b>PEPPERMINT LEAVES</b> (decaf)

## JUICE

<b>ORANGE</b>	6
<b>GRAPEFRUIT</b>	6
<b>APPLE</b>	6

## MORNING COCKTAILS

<b>BLOODY MARY</b>	12
<b>MIMOSA</b>	12
<b>BELLINI</b>	12

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.