



# THE SMITH

RESTAURANT & BAR

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

## BRUNCH

### OYSTERS

- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- PUFFER PETITE Wellfleet, MA 3<sup>25</sup>
- OYSTER OF THE DAY 3<sup>25</sup>

### EGGS

local cage-free eggs

- RANCHERO SCRAMBLE** 17  
blue corn waffle, avocado, cheddar, black beans, charred tomato salsa
- SMOKED SALMON TOAST** 18  
ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs
- MUSHROOM, EGG, + CHEESE** 17  
fontina cheese, ciabatta, truffle, sunny up eggs
- BREAKFAST POT PIE** 18  
sunny up eggs, sweet sausage, bacon, cremini mushrooms, cheddar biscuit top
- THE SMITH EGGS BENEDICT** 17  
black forest ham, ciabatta english muffin, hollandaise, poached eggs, home fries
- AVOCADO TOAST** 17  
organic whole wheat, red pepper flakes, lemon, poached eggs
- EGG WHITE OMELETTE** 17  
goat cheese, baby spinach, shallots, mixed baby greens
- BENEDICT JOHNNY** 17  
cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise, home fries
- SICILIAN BAKED EGGS** 17  
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- SHORT RIB HASH** 21  
jalapeño cheddar grits, basil pistou, shoe string potatoes, poached eggs

### GRIDDLE

- VANILLA BEAN FRENCH TOAST** 18  
maple butter, caramelized bananas
- PANCAKES** 17  
whipped ricotta, toasted pecans, salted caramel sauce
- BUTTERMILK WAFFLES** 17  
blueberry compote, citrus mascarpone

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.

### SNACKS & STARTERS

- CINNAMON TOFFEE BRIOCHE** 9
- HOT POTATO CHIPS** blue cheese fondue 9
- CRISPY FRIED CALAMARI** Brooklyn style 14
- SHISHITO PEPPERS** sea salt 9
- MAC + CHEESE** skillet roasted 15
- ROASTED TOMATO SOUP** cheddar melt 12
- BURRATA** 13  
smashed peas, pesto, pickled chiles, mint, garlic ciabatta
- SPICY SALMON TARTARE** 14  
crispy rice, avocado, sriracha, nori

### SANDWICHES

- BLT+E** 15  
apple smoked bacon, fried egg, lemon aioli, croissant, fries
- GRILLED CHICKEN SANDWICH** 18  
burrata, tomato jam, basil aioli, toasted sesame semolina, fries
- PASTRAMI GRILLED CHEESE** 16  
gruyère fondue, sunny up egg, sourdough rye, mixed greens
- CRISPY COD SANDWICH** 19  
kale & granny smith apple slaw, tartar, potato bun, house chips
- THE SMITH BURGER** 18  
bacon shallot marmalade, white cheddar, house pickles, crispy onions, TSB sauce, potato bun, fries

### SALADS

- KALE & QUINOA SALAD** 13/17  
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- CAESAR SALAD** 13/17  
little gem, crispy parmesan frico
- SUGAR SNAP PEA SALAD** 13/17  
romaine, cucumber, red onion, baby bell peppers, castelvetro olives, feta, lemon oregano vinaigrette
- CHICKEN PAILLARD** 19  
roasted beets, goat cheese, orange, everything spice, champagne shallot vinaigrette
- STEAK SALAD** 22  
arugula, endive, goat cheese, red onion, tomato, balsamic

### STEAKS AND EGGS

- sunny up eggs, mixed greens, home fries, hollandaise
- THE SMITH BAR STEAK** 29
- SKIRT STEAK** 35
- NY STRIP** 39
- FILET MIGNON** 44

### SIDES

- MAPLE CHICKEN SAUSAGE** 7
- CANDIED BACON** 7
- APPLE SMOKED BACON** 7
- BRUSSELS SPROUTS** 11
- FRIES** 9
- JALAPEÑO CHEDDAR GRITS** 9
- FRUIT & BERRIES** 11
- HOME FRIES** 7
- HOUSE-MADE GRANOLA** 11  
greek yogurt, mixed berries
- ORGANIC WHOLE WHEAT TOAST** 3
- CIABATTA TOAST** 3

### BRUNCH COCKTAILS 12

- FRENCH 75 SLUSHIE** gin / prosecco / lemon
- BLOODY MARY** vodka / secret recipe
- BARNSTORMER** bourbon / aperol / italian bitters / grapefruit / prosecco
- BELLINI** white peach purée / prosecco
- THE GATSBY** brooklyn gin / lemon / pomegranate / prosecco
- WHAT'S UP DOC?** aquavit / carrot-ginger-tarragon shrub / tangerine / lemon / dill

### COFFEE & ESPRESSO

by Counter Culture

- COFFEE** 4.75
- ESPRESSO** 4.75
- CAPPUCCINO** 5.50  
espresso / frothed milk
- RED EYE** coffee / espresso shot 5.50
- AMERICANO** 5.50  
espresso / hot water
- LATTE** espresso / steamed milk 5.50
- MOCHA** espresso / hot chocolate 5.50
- HOT CHOCOLATE** 5.50  
whipped cream

### TEA 4.25

Steven Smith Teamaker

- green tea, green mint, earl grey, Darjeeling blend, English breakfast, chai, chamomile (d), peppermint (d)

### JUICE 6

- ORANGE, APPLE, GRAPEFRUIT

### HOUSEMADE SOFT DRINKS

- SHIRLEY TEMPLE** 6
- CUCUMBER GINGER BEER** 6
- LEMON MINT SODA** 6
- STRAWBERRY RHUBARB SODA** 6
- LEMONADE** 4.25
- ICED TEA** 4.25
- ARNOLD PALMER** 4.25
- ICED COFFEE** 4.75