



THE SMITH

RESTAURANT & BAR

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

BRUNCH

OYSTERS

- COTUIT BAY Cape Cod, MA 3²⁵
- PUFFER PETITE Wellfleet, MA 3²⁵
- OYSTER OF THE DAY 3²⁵

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 apricot compote, toasted oat whipped cream

STEAK AND EGGS

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

SNACKS & STARTERS

- CINNAMON TOFFEE BRIOCHE** 9
- POTATO CHIPS** blue cheese fondue 9
- CRISPY FRIED CALAMARI** Brooklyn style 14
- SHISHITO PEPPERS** sea salt 9
- MAC + CHEESE** skillet roasted 15
- TOMATO GAZPACHO** 12
cucumber, sweet peppers, melon, yogurt
- BURRATA** 13
heirloom cherry tomatoes, pesto, pickled chilies, mint, garlic ciabatta
- SPICY SALMON TARTARE** 14
crispy rice, avocado, sriracha, nori

SANDWICHES

- BLT+E SANDWICH** 16
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
- MAINE LOBSTER ROLL** 29
whole lobster, baby arugula, marinated tomatoes, buttered brioche, fries
- BURGER ROYALE** 18
double decker, american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, sesame bun, fries
- BURGER SUPREME** 19
short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

BIG SALADS

- WATERMELON SALAD** 17
heirloom tomatoes, baby peppers, cucumber, feta, olives, oregano vinaigrette
- KALE & QUINOA SALAD** 17
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette with salmon \$8
- CAESAR SALAD** 17
little gem, crispy parmesan frico with marinated shrimp \$8
- CHICKEN PAILLARD** 19
baby swiss chard, frisee, goat cheese, roasted beets, everything spice, champagne shallot vinaigrette
- STEAK SALAD** 23
arugula, endive, goat cheese, red onion, tomato, balsamic

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.

SIDES

- MAPLE CHICKEN SAUSAGE** 7
- CANDIED BACON** 7
- APPLE SMOKED BACON** 7
- FRIES** 9
- JALAPEÑO CHEDDAR GRITS** 9
- FRUIT & BERRIES** honey, mint 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
- 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 WATERMELON SODA** 6
- LEMONADE** 4.25
- ICED TEA** 4.25
- ARNOLD PALMER** 4.25
- ICED COFFEE** 4.75