



THE SMITH

RESTAURANT & BAR

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

BRUNCH

OYSTERS

COTUIT BAY Cape Cod, MA 3²⁵

NINIGRET CUP Salt Pond, RI 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 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
slow roasted tomatoes, baby arugula,
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

BURGER SUPREME 25
pepper-crusting dry-aged short rib blend,
raclette cheese, watercress, red onion,
green peppercorn sauce, gruyère 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

BUTTERNUT SQUASH & GOAT CHEESE SALAD 13/17
apples, frisée, spiced pepitas, apple cider
vinaigrette

CHICKEN PAILLARD 19
pear, endive, frisée, candied walnuts, blue
cheese, pickled red onion, 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

EL TORO mezcal / beef broth / mexican
green chili liqueur / smith bloody mary
mix / candied bacon

COFFEE & ESPRESSO

COFFEE The Smith Blend 4.25

ESPRESSO Tiger Stripe 4.50
Rain Forest Alliance Certified

CAPPUCCINO 5
espresso / frothed milk

RED EYE coffee/espresso shot 5

AMERICANO espresso / hot water 5

LATTE espresso / steamed milk 5

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 SODAS 6

SHIRLEY TEMPLE

AGAVE LEMONADE

CHAI EGG CREAM

CUCUMBER GINGER BEER

 @THESMITHRESTAURANT