



THE SMITH

RESTAURANT & BAR

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

DINNER

OYSTERS

COTUIT BAY Cape Cod, MA 3²⁵

PUFFER PETITE Wellfleet, MA 3²⁵

OYSTER OF THE DAY 3²⁵

SNACKS

HOT POTATO CHIPS blue cheese fondue 9

TOASTED SESAME HUMMUS spiced crackers 9

GREEN TOMATO RINGS chili aioli 9

FRIED PICKLED OKRA buttermilk ranch 9

SHISHITO PEPPERS sea salt 9

STARTERS

ROASTED TOMATO SOUP 12
cheddar melt

SPICY LAMB MEATBALLS 14
tomato chutney, spiced tzatziki, sesame toast

WILD MUSHROOM FLATBREAD 13
hen of the woods mushrooms, fontina and
parmesan fondue, truffle, tarragon

CRISPY FRIED CALAMARI 14
Brooklyn style

BURRATA 13
smashed peas, pesto, pickled chiles, mint,
garlic ciabatta

SPICY SALMON TARTARE 14
crispy rice, avocado, sriracha, nori

CAESAR SALAD 13
little gem, crispy parmesan frico

KALE & QUINOA SALAD 13
sun dried cranberries, ricotta salata, toasted
almonds, dijon vinaigrette

MAC + CHEESE 15
skillet roasted

BIG SALADS

SUGAR SNAP PEA SALAD 13/18
romaine, cucumber, red onion, baby bell
peppers, castelvetrano olives, feta, lemon
oregano vinaigrette

CHICKEN PAILLARD 22
roasted beets, goat cheese, orange, everything
spice, champagne shallot vinaigrette

STEAK SALAD 24
arugula, endive, red onion, goat cheese,
tomato, balsamic

PASTA

BASIL TAGLIATELLE 21
asparagus, peas, country ham, overnight
tomatoes, parmesan, lemon breadcrumbs

SQUID INK SPAGHETTI 23
sautéed shrimp, calamari, tomatoes,
scallion, crumbled garlic bread

BRAISED SHORT RIB CAVATELLI 22
10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI 14/19
truffle cream
gluten-free pasta available upon request.

MAIN COURSES

SALMON 26
savoy cabbage, caulilini, shiitake mushrooms,
spring onion, shallot herb vinaigrette

POT OF MUSSELS 23
chardonnay broth, Dijon, tarragon, fries

SHRIMP A LA PLANCHA 27
cheddar jalapeño grits, asparagus, melted
leeks, scampi butter

VEGETABLE BIBIMBAP 21
sushi rice, shiitake mushrooms, edamame,
spinach, house made kimchee, sunny up egg

SEA BASS 26
chickpeas, chorizo, poached mussels,
swiss chard, white wine, garlic

BRICK PRESSED CHICKEN 24
baby spinach, smashed garlic potatoes,
grilled lemon, chicken jus

PORK CHOP 26
pea shoots, potatoes, bacon chutney,
pickled okra, smoked pork jus

THE SMITH BURGER 18
bacon shallot marmalade, white cheddar,
house pickles, crispy onions, TSB sauce,
potato bun, fries

SPICY FRIED CHICKEN 24/44
grits + slaw + pickles

STEAKS

served with fries or field greens

THE SMITH BAR STEAK 29

SKIRT STEAK 35

NY STRIP 39

FILET MIGNON 44

CHOOSE A SAUCE

green peppercorn, garlic herb butter
or chimichurri

MONDAY 18
THE SMITH
BURGER & BEER

TUESDAY 26
FISH TACOS

WEDNESDAY 26
PORK MILANESE

THURSDAY 27
SLOW ROASTED PORK

FRIDAY 29
LOCAL SCALLOPS

SATURDAY 33
SHORT RIB

SUNDAY 25
CHICKEN
PARMESAN

SIDES

SMASHED GARLIC POTATOES 9

SAUTÉED PEA SHOOTS 10

BRUSSELS SPROUTS 11

JALAPEÑO CHEDDAR GRITS 9

FRIES 9

SICILIAN CAULIFLOWER 10

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.