



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### OYSTERS

COTUIT BAY Cape Cod, MA 3<sup>25</sup>

NINIGRET CUP Salt Pond, RI 3<sup>25</sup>

OYSTER OF THE DAY 3<sup>25</sup>

### SNACKS

HOT POTATO CHIPS blue cheese fondue 9

TOASTED SESAME HUMMUS spiced crackers 9

CRISPY HEIRLOOM SQUASH RINGS chili aioli 9

SHISHITO PEPPERS sea salt 9

### STARTERS

ROASTED TOMATO SOUP 12  
cheddar melt

STICKY PORK RIBS 14  
spicy maple glaze, brussels sprouts slaw

ROASTED CAULIFLOWER FLATBREAD 13  
nduja salumi, stracciatella, arugula, parmesan,  
pickled chilies, lemon

CRISPY FRIED CALAMARI 14  
Brooklyn style

BURRATA 13  
slow roasted tomatoes, baby arugula,  
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

BUTTERNUT SQUASH & 13/18  
GOAT CHEESE SALAD  
apples, frisée, spiced pepitas, apple cider  
vinaigrette

CHICKEN PAILLARD 22  
pear, endive, frisée, candied walnuts, blue  
cheese, pickled red onion, champagne shallot  
vinaigrette

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

### PASTA

BUTTERNUT SQUASH BUCATINI 21  
hen of the woods mushrooms, pumpkin  
seed pesto, parmesan, sage, black pepper

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  
pastrami spiced, apple cider braised cabbage,  
roasted parsnip, watercress, horseradish crema

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

GRILLED MARINATED SHRIMP 27  
heirloom black rice, roasted cauliflower,  
sweet potato coconut curry

CHICKEN POT PIE 24  
roasted chicken, baby portobello mushrooms,  
pearl onion, cheddar biscuit top

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

SEA BASS 26  
brussels sprouts, spaghetti squash, melted  
leeks, dijon beurre blanc

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

PORK CHOP 26  
jalapeño cheddar grits, bacon apple  
marmalade, smoked pork jus

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

### 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 27

SLOW ROASTED PORK

### TUESDAY 26

FISH TACOS

### WEDNESDAY 26

FRIED CHICKEN

### THURSDAY 27

TURKEY "OSSO BUCO"

### FRIDAY 29

LOCAL SCALLOPS

### SATURDAY 33

SHORT RIB

### SUNDAY 18

BURGER & A BEER

### SIDES

SMASHED GARLIC POTATOES 9

KALE & SPINACH GRATIN 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.

@THESMITHRESTAURANT