



THE SMITH

RESTAURANT & BAR

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

LUNCH

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 cheddar melt 12
WILD MUSHROOM FLATBREAD hen of the woods mushrooms, fontina and parmesan fondue, truffle, tarragon 13
CRISPY FRIED CALAMARI Brooklyn style 14
BURRATA smashed peas, pesto, pickled chiles, mint, garlic ciabatta 13
SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 14
MAC + CHEESE skillet roasted 15

SALADS

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

SANDWICHES

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina, fries 18
BLT + E SANDWICH apple smoked bacon, fried egg, lemon aioli, croissant, fries 15
CRISPY COD SANDWICH kale & granny smith apple slaw, tartar, potato bun, house chips 19

BURGER & A BEER

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

PASTA

BASIL TAGLIATELLE asparagus, peas, country ham, overnight tomatoes, parmesan, lemon breadcrumbs 21
BRAISED SHORT RIB CAVATELLI 10 hour short rib ragu, mascarpone 22
RICOTTA GNOCCHI truffle cream 14/19
SQUID INK SPAGHETTI sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread 24
gluten-free pasta available upon request.

MAIN COURSES

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs 17
THE SMITH EGGS BENEDICT black forest ham, ciabatta english muffin, poached eggs, hollandaise, mixed greens 17
EGG WHITE OMELETTE goat cheese, spinach, shallots, mixed greens 17
SALMON savoy cabbage, caulilini, shiitake mushrooms, spring onion, shallot herb vinaigrette 25
POT OF MUSSELS chardonnay broth, dijon, tarragon, fries 22
SHRIMP A LA PLANCHA cheddar jalapeño grits, asparagus, melted leeks, scampi butter 26
VEGETABLE BIBIMBAP sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg 19

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

SIDES

SAUTÉED PEA SHOOTS 10
JALAPEÑO CHEDDAR GRITS 9
BRUSSELS SPROUTS 11
FRIES 9
SICILIAN CAULIFLOWER 10

COFFEE & ESPRESSO

by Counter Culture

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

TEA 4.25

Steven Smith Teamaker

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

JUICE 6

ORANGE
GRAPEFRUIT
APPLE

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

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.