



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### OYSTERS

- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- PUFFER PETITE Wellfleet, MA 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
- 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

SPIKE IT +\$6

- COFFEE 4.<sup>25</sup>
- ESPRESSO 4.<sup>50</sup>
- CAPPUCCINO 5
- RED EYE coffee/espresso 5
- AMERICANO 5
- LATTE 5
- HOT CHOCOLATE 5.<sup>50</sup>

### TEA 4.<sup>25</sup>

*Steven Smith Teamaker*

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

### JUICE 6

- ORANGE
- GRAPEFRUIT
- APPLE

### HOUSEMADE SODAS 6

- SHIRLEY TEMPLE
- AGAVE LEMONADE
- BLACKBERRY LEMON VERBENA
- CUCUMBER GINGER BEER

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.