



# 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

- POTATO CHIPS blue cheese fondue 9
- FRIED TOMATO & MOZZARELLA basil aioli 9
- TOASTED SESAME HUMMUS spiced crackers 9
- FRIED PICKLED OKRA buttermilk ranch 9
- SHISHITO PEPPERS sea salt 9

### STARTERS

- TOMATO GAZPACHO 12  
cucumber, sweet peppers, melon, yogurt
- CHARRED CORN & TOMATO FLATBREAD 13  
mozzarella, parmesan, arugula, pickled chilies
- CRISPY FRIED CALAMARI 14  
Brooklyn style
- BURRATA 13  
heirloom cherry tomatoes, pesto, pickled chilies, mint, garlic ciabatta
- SPICY SALMON TARTARE 14  
crispy rice, avocado, sriracha, nori
- MAC + CHEESE 15  
skillet roasted

### BIG SALADS

- WATERMELON SALAD 17  
heirloom tomatoes, baby peppers, cucumber, feta, olives, oregano vinaigrette
- KALE & QUINOA SALAD 17  
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette with salmon \$8
- CAESAR SALAD 17  
little gem, crispy parmesan frico with marinated shrimp \$8
- CHICKEN PAILLARD 19  
baby swiss chard, frisee, goat cheese, roasted beets, everything spice, champagne shallot vinaigrette
- STEAK SALAD 23  
arugula, endive, goat cheese, red onion, tomato, balsamic

### SANDWICHES

- GRILLED CHICKEN SANDWICH 18  
burrata, tomato jam, basil aioli, toasted sesame semolina, fries
- MAINE LOBSTER ROLL 29  
whole lobster, baby arugula, marinated tomatoes, buttered brioche, fries
- BLT + E SANDWICH 16  
apple smoked bacon, fried egg, lemon aioli, croissant, fries
- BURGER ROYALE 18  
double decker, american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, sesame bun, fries
- BURGER SUPREME 19  
short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

### BURGER & A BEER 21

### PASTA

- BASIL PAPPARDELLE 21  
tomatoes, zucchini, arugula, parmesan, lemon breadcrumbs
- BRAISED SHORT RIB CAVATELLI 23  
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 19  
truffle cream
- SQUID INK SPAGHETTI 24  
sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread  
*gluten-free pasta available upon request.*

### MAIN COURSES

- SALMON 26  
summer squash, market beans, charred scallion, tomato ginger sofrito
- POT OF MUSSELS 23  
chardonnay broth, dijon, tarragon, fries
- GRILLED SHRIMP 27  
tabbouleh, zucchini, fairy tale eggplant, heirloom tomatoes, cucumber labneh
- VEGETABLE BIBIMBAP 20  
sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg
- AVOCADO TOAST 17  
whole wheat, red pepper flakes, lemon, poached eggs
- THE SMITH EGGS BENEDICT 17  
black forest ham, ciabatta english muffin, poached eggs, hollandaise, mixed greens

### 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
- STREET CORN 10
- FRIES 9
- FAIRY TALE EGGPLANT 10  
cashew togarashi

### COFFEE & ESPRESSO

by Counter Culture

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

### 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 WATERMELON 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.