



THE SMITH

RESTAURANT & BAR

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

LUNCH

OYSTERS

COTUIT BAY Cape Cod, MA 3²⁵

NINIGRET CUP Salt Pond, RI 3²⁵

OYSTER OF THE DAY 3²⁵

SNACKS

- HOT POTATO CHIPS blue cheese fondue 9
- TOASTED SESAME HUMMUS spiced crackers 9
- SQUASH RINGS chili aioli 9
- SHISHITO PEPPERS sea salt 9

STARTERS

- ROASTED TOMATO SOUP cheddar melt 12
- ROASTED CAULIFLOWER FLATBREAD nduja salumi, stracciatella, arugula, parmesan, pickled chillies, lemon 13
- CRISPY FRIED CALAMARI Brooklyn style 14
- BURRATA slow roasted tomatoes, baby arugula, 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
- BUTTERNUT SQUASH & GOAT CHEESE SALAD apples, frisée, spiced pepitas, apple cider vinaigrette 13/17
- CHICKEN PAILLARD pear, endive, frisée, candied walnuts, blue cheese, pickled red onion, champagne shallot vinaigrette 19
- STEAK SALAD arugula, endive, goat cheese, red onion, tomato, balsamic 22

SANDWICHES

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

BURGER & A BEER

- THE SMITH BURGER 18
bacon shallot marmalade, white cheddar, house pickles, crispy onions, TSB sauce, potato bun, fries
- BURGER SUPREME 25
pepper-crusted dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

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

- 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
- EGG WHITE OMELETTE 17
goat cheese, spinach, shallots, mixed greens
- SALMON 25
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema
- POT OF MUSSELS 22
chardonnay broth, dijon, tarragon, fries
- CHICKEN POT PIE 19
roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top
- VEGETABLE BIBIMBAP 19
sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg

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

- GARLIC BROCCOLINI 10
- BRUSSELS SPROUTS 11
- FRIES 9
- SICILIAN CAULIFLOWER 10

COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 4.²⁵
- ESPRESSO 4.⁵⁰
- CAPPUCCINO 5
- RED EYE coffee/espresso 5
- AMERICANO 5
- LATTE 5
- HOT CHOCOLATE 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 SODAS 6

- SHIRLEY TEMPLE
- AGAVE LEMONADE
- CHAI EGG CREAM
- 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.

 @THESMITHRESTAURANT