



# THE SMITH

RESTAURANT & BAR

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

## BRUNCH

### RAW BAR

#### SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2<sup>50</sup>
- CHERRY STONE CLAMS 2<sup>50</sup>

#### OYSTERS

- PUFFER PETITE Wellfleet, MA 3<sup>25</sup>
- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- SWEET PETITE P.E.I., Canada 3<sup>25</sup>
- OYSTER OF THE DAY 3<sup>25</sup>

#### PLATTERS

- THE DELUXE 75**  
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, half lobster
- THE ROYALE 125**  
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

## SNACKS & STARTERS

- CINNAMON TOFFEE BRIOCHE 9
- HOT POTATO CHIPS blue cheese fondue 9
- CRISPY FRIED CALAMARI Brooklyn style 15
- SHISHITO PEPPERS sea salt 9
- MAC + CHEESE skillet roasted 16
- ROASTED TOMATO SOUP cheddar melt 13
- BURRATA 14  
slow roasted tomatoes, baby arugula, garlic ciabatta
- SPICY SALMON TARTARE 15  
crispy rice, avocado, sriracha, nori

## EGGS

local cage-free eggs

- RANCHERO SCRAMBLE 18  
blue corn waffle, avocado, cheddar, black beans, charred tomato salsa
- SMOKED SALMON TOAST 19  
ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs
- MUSHROOM, EGG, + CHEESE 18  
fontina cheese, ciabatta, truffle, sunny up eggs
- BREAKFAST POT PIE 19  
bacon, sausage, baby portobellos, cheddar biscuit top, sunny up eggs
- THE SMITH EGGS BENEDICT 18  
black forest ham, ciabatta english muffin, hollandaise, poached eggs, home fries
- AVOCADO TOAST 18  
organic whole wheat, red pepper flakes, lemon, poached eggs
- EGG WHITE OMELETTE 18  
goat cheese, baby spinach, shallots, mixed baby greens
- BENEDICT JOHNNY 18  
cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise, home fries
- SICILIAN BAKED EGGS 18  
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- SHORT RIB HASH 23  
jalapeño cheddar grits, basil pistou, shoe string potatoes, poached eggs

## GRIDDLE

- VANILLA BEAN FRENCH TOAST 18  
maple butter, caramelized bananas
- PANCAKES 17  
whipped ricotta, toasted pecans, salted caramel sauce
- BUTTERMILK WAFFLES 17  
blueberry compote, citrus mascarpone

## SANDWICHES

- BLT+E 17  
apple smoked bacon, fried egg, lemon aioli croissant, fries
- GRILLED CHICKEN SANDWICH 18  
burrata, tomato jam, basil aioli, toasted sesame semolina, fries
- PASTRAMI GRILLED CHEESE 17  
gruyère fondue, sunny up egg, sourdough rye, mixed greens
- CRISPY COD SANDWICH 21  
kale & granny smith apple slaw, tartar, brioche, house chips
- THE SMITH BURGER 18  
bacon shallot marmalade, white cheddar, house pickles, crispy onions, TSB sauce, potato bun, fries
- BURGER SUPREME 25  
dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

## SALADS

- HONEYNUT SQUASH & GOAT CHEESE SALAD 14/19  
apples, frisée, spiced pepitas, apple cider vinaigrette
- CAESAR SALAD 14/19  
little gem romaine, crispy parmesan frico
- KALE & QUINOA SALAD 14/19  
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- GRILLED CHICKEN PAILLARD 24  
pear, endive, frisée, candied walnuts, blue cheese, champagne shallot vinaigrette
- STEAK SALAD 26  
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 27  
chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

## STEAK AND EGGS

- sunny up eggs, mixed greens, home fries, hollandaise
- THE SMITH BAR STEAK 29
- SKIRT STEAK 37
- NY STRIP 41
- BONE IN RIB EYE 44
- FILET MIGNON 46

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.

## SIDES

- MAPLE CHICKEN SAUSAGE 7
- APPLE SMOKED BACON 7
- CANDIED BACON 7
- FRIES 9
- JALAPEÑO CHEDDAR GRITS 9
- BRUSSELS SPROUTS 11
- HOME FRIES 7
- HOUSE-MADE GRANOLA greek yogurt, mixed berries 12
- FRUIT & BERRIES 12
- ORGANIC WHOLE WHEAT TOAST 3
- CIABATTA TOAST 3

## BRUNCH COCKTAILS 12

- BLOODY MARY vodka / secret recipe
- BARNSTORMER bourbon / aperol / italian bitters / grapefruit / prosecco
- BELLINI white peach purée / prosecco
- THE GATSBY brooklyn gin / lemon / pomegranate / prosecco
- EL TORO mezcal / beef broth / mexican green chili liqueur / smith bloody mary mix / candied bacon

## COFFEE & ESPRESSO

- COFFEE The Smith Blend 4.<sup>25</sup>
- ESPRESSO Tiger Stripe 4.<sup>50</sup>  
Rain Forest Alliance Certified
- CAPPUCCINO 5  
espresso / frothed milk
- RED EYE coffee/espresso shot 5
- AMERICANO espresso / hot water 5
- LATTE espresso / steamed milk 5
- HOT CHOCOLATE 5.<sup>50</sup>  
whipped cream

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

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

## JUICE 6

- ORANGE, APPLE, GRAPEFRUIT

## HOUSEMADE SODAS 6

- SHIRLEY TEMPLE
- AGAVE LEMONADE
- CONCORD GRAPE-ROSEMARY
- CUCUMBER GINGER BEER



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