



# THE SMITH

RESTAURANT & BAR

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

## DINNER

### RAW BAR

#### OYSTERS

- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- FISHERS ISLAND Block Island Sound, NY 3<sup>25</sup>
- NINIGRET CUP Salt Pond, RI 3<sup>25</sup>
- OYSTER OF THE DAY 3<sup>25</sup>

#### SHELLFISH

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

- HOT POTATO CHIPS blue cheese fondue 9
- SQUASH RINGS chili aioli 11
- SHISHITO PEPPERS sea salt 9
- MUSHROOM EMPANADAS queso fresco, jalapeño crema 11
- TOASTED SESAME HUMMUS spiced crackers 10

## STARTERS

- ROASTED TOMATO SOUP cheddar melt 13
- CRISPY FRIED CALAMARI Brooklyn style 15
- TUNA TARTARE roasted garlic aioli, dijon, grilled ciabatta 16
- STICKY PORK RIBS spicy maple glaze, brussels sprouts slaw 15
- ROASTED CAULIFLOWER FLATBREAD nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon 14
- SHRIMP COCKTAIL 15
- BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 14
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 15
- MAC + CHEESE skillet roasted 16

## SALADS

- BUTTERNUT SQUASH & GOAT CHEESE SALAD apples, frisée, spiced pepitas, apple cider vinaigrette 14
- CAESAR SALAD little gem, crispy parmesan frico 14
- KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette 14

## PASTA

- BUTTERNUT SQUASH BUCATINI 22  
hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black pepper
- BRAISED SHORT RIB CAVATELLI 23  
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 16/24  
truffle cream  
*gluten-free pasta available upon request.*

## MAIN COURSES

- SALMON 27  
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema
- POT OF MUSSELS 25  
chardonnay broth, dijon, tarragon, fries
- CHICKEN POT PIE 26  
roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top
- PORK CHOP 28  
jalapeño cheddar grits, bacon apple marmalade, smoked pork jus
- VEGETABLE BIBIMBAP 24  
sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- BRICK PRESSED CHICKEN 26  
baby spinach, smashed garlic potatoes, grilled lemon, chicken jus
- GRILLED MARINATED SHRIMP 29  
heirloom black rice, roasted cauliflower, sweet potato coconut curry
- SEA BASS 28  
brussels sprouts, spaghetti squash, melted leeks, dijon beurre blanc
- THE SMITH BURGER 18  
bacon shallot marmalade, white cheddar, crispy onions, house pickles, TSB sauce, potato bun, fries
- BURGER SUPREME 25  
dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

## STEAKS

- served with fries or field greens*
- THE SMITH BAR STEAK 29
- SKIRT STEAK 37
- NY STRIP 41
- BONE IN RIB EYE 44
- FILET MIGNON 46

#### CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri



@THESMITHRESTAURANT

### MONDAY 29

SLOW ROASTED PORK

### TUESDAY 28

FISH TACOS

### WEDNESDAY 28

FRIED CHICKEN

### THURSDAY 37

LAMB "OSSO BUCO"

### FRIDAY 35

LOCAL SCALLOPS

### SATURDAY 33

SHORT RIB

### SUNDAY 25

SPAGHETTI & MEATBALLS

## BIG SALADS

- STEAK SALAD 27  
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 25  
pear, endive, frisée, candied walnuts, blue cheese, pickled red onion, champagne shallot vinaigrette
- SEARED TUNA SALAD 28  
winter greens, citrus, hazelnuts, parmesan, white balsamic

## SIDES

- SMASHED GARLIC POTATOES 9
- GARLIC BROCCOLINI 10
- BRUSSELS SPROUTS 11
- JALAPEÑO CHEDDAR GRITS 9
- SICILIAN CAULIFLOWER 10
- FRIES 9

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.