



THE SMITH

RESTAURANT & BAR

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

BREAKFAST

EGGS

local cage-free eggs

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| EGG WHITE OMELETTE goat cheese, baby spinach, shallots, mixed baby greens | 16 |
| SICILIAN BAKED EGGS spicy tomato sauce, artichokes, burrata, spinach, ciabatta | 16 |
| MUSHROOM OMELETTE brandied mushrooms, fontina cheese, mixed baby greens | 16 |
| BLT+E SANDWICH fried egg, apple smoked bacon, lemon aioli, croissant, home fries | 15 |
| EGGS ANY STYLE apple smoked bacon or chicken sausage, home fries, baby mixed greens | 16 |
| SMOKED SALMON TOAST ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs | 19 |
| THE SMITH EGGS BENEDICT black forest ham, ciabatta english muffin, poached eggs, hollandaise, home fries | 16 |
| STEAK AND EGGS grilled flatiron steak, sunny up eggs, home fries, mixed greens, hollandaise | 23 |
| RANCHERO SCRAMBLE blue corn waffle, avocado, cheddar, black beans, charred tomato salsa | 16 |
| AVOCADO TOAST organic whole wheat, red pepper flakes, lemon, poached eggs, local greens | 17 |

GRIDDLE

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| VANILLA BEAN FRENCH TOAST maple butter, caramelized bananas | 17 |
| PANCAKES whipped ricotta, toasted pecans, salted caramel sauce | 16 |
| BUTTERMILK WAFFLES blueberry compote, citrus mascarpone | 16 |

LIGHTER FARE

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| EGGS & TOAST sunny up eggs, slow roasted tomatoes, ciabatta toast | 14 |
| STEEL CUT OATMEAL granny smith apples, currants, toasted almonds, steamed milk | 13 |
| HOUSE-MADE GRANOLA greek yogurt, mixed berries | 12 |
| FRUIT & BERRIES | 12 |

SIDES

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|----------------------------------|---|
| APPLE SMOKED BACON | 7 |
| MAPLE CHICKEN SAUSAGE | 7 |
| ORGANIC WHOLE WHEAT TOAST | 3 |
| CIABATTA TOAST | 3 |
| CROISSANT | 3 |
| FRIES | 9 |
| HOME FRIES | 7 |

COFFEE & ESPRESSO

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|-----------------------------------------------------------------------|------|
| COFFEE The Smith Blend | 4.25 |
| ESPRESSO Tiger Stripe <i>Rain Forest Alliance Certified</i> | 4.50 |
| CAPPUCCINO espresso / frothed milk | 5 |
| RED EYE coffee / espresso shot | 5 |
| AMERICANO espresso / hot water | 5 |
| LATTE espresso / steamed milk | 5 |
| HOT CHOCOLATE whipped cream | 5.50 |

TEA 4.25

from Steven Smith Teamaker

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|-----------------------------------------|
| FEZ green tea, mint, lemon |
| MAO FENG SHUI classic green tea |
| BRITISH BRUNCH English breakfast |
| LORD BERGAMONT earl grey style |
| BUNGALOW Darjeeling blend |
| MASALA CHAI |
| MEADOW chamomile (decaf) |
| PEPPERMINT LEAVES (decaf) |

JUICE

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|-------------------|---|
| ORANGE | 6 |
| GRAPEFRUIT | 6 |
| APPLE | 6 |

MORNING COCKTAILS

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| BLOODY MARY | 12 |
| MIMOSA | 12 |
| BELLINI | 12 |

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.