



THE SMITH

RESTAURANT & BAR

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

BRUNCH

RAW BAR

SHELLFISH

- CHILLED SHRIMP 3²⁵
- HALF LOBSTER 18
- LITTLE NECK CLAMS 2⁷⁵
- CHERRY STONE CLAMS 2⁷⁵

OYSTERS

- COTUIT BAY Cape Cod, MA 3⁵⁰
- MOOKIE BLUES Damariscotta, ME 3⁵⁰
- PUFFER PETITE Wellfleet, MA 3⁵⁰
- OYSTER OF THE DAY 3⁵⁰

PLATTERS

- THE DELUXE 82**
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, half lobster
- THE ROYALE 135**
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

SNACKS & STARTERS

- CINNAMON TOFFEE BRIOCHE 9
- POTATO CHIPS blue cheese fondue 10
- SHISHITO PEPPERS sea salt 10
- CRISPY FRIED CALAMARI 15
Brooklyn style
- MAC + CHEESE 17
skillet roasted
- TOMATO GAZPACHO 14
cucumber, sweet peppers, melon, yogurt
- BURRATA 15
heirloom cherry tomatoes, pesto, pickled chilies, mint, garlic ciabatta
- SPICY SALMON TARTARE 16
crispy rice, avocado, sriracha, nori

EGGS

local cage-free eggs

- RANCHERO SCRAMBLE 19
blue corn waffle, avocado, cheddar, black beans, charred tomato salsa
- SMOKED SALMON TOAST 20
ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs
- MUSHROOM, EGG, + CHEESE 19
fontina cheese, ciabatta, truffle, sunny up eggs
- BREAKFAST POT PIE 20
bacon, sausage, baby portobellos, cheddar biscuit top, sunny up eggs
- THE SMITH EGGS BENEDICT 19
black forest ham, ciabatta english muffin, hollandaise, poached eggs, home fries
- AVOCADO TOAST 19
organic whole wheat, red pepper flakes, lemon, poached eggs
- EGG WHITE OMELETTE 19
goat cheese, baby spinach, shallots, mixed baby greens
- BENEDICT JOHNNY 19
cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise, home fries
- SICILIAN BAKED EGGS 19
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- SHORT RIB HASH 24
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 apricot compote, toasted oat whipped cream

SANDWICHES

- BLT+E 18
apple smoked bacon, fried egg, lemon aioli croissant, fries
- GRILLED CHICKEN SANDWICH 19
burrata, tomato jam, basil aioli, toasted sesame semolina, fries
- PASTRAMI GRILLED CHEESE 18
gruyère fondue, sunny up egg, sourdough rye, mixed greens
- MAINE LOBSTER ROLL 33
whole lobster, baby arugula, marinated tomatoes, buttered brioche, fries
- THE SMITH BURGER 19
bacon shallot marmalade, white cheddar, house pickles, crispy onions, TSB sauce, potato bun, fries
- BURGER SUPREME 26
dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

BIG SALADS

- WATERMELON SALAD 19
heirloom tomatoes, baby peppers, cucumber, feta, olives, oregano vinaigrette with marinated shrimp \$8
- CAESAR SALAD 19
little gem, crispy parmesan frico with salmon \$8
- KALE & QUINOA SALAD 19
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette with grilled chicken \$6
- CHICKEN PAILLARD 25
baby swiss chard, frisee, goat cheese, roasted beets, everything spice, champagne shallot vinaigrette
- STEAK SALAD 27
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 28
chilled spicy soba noodles, pickled shiitakes, daikon, zucchini, runner beans, sesame, ginger miso vinaigrette

STEAK AND EGGS

- sunny up eggs, mixed greens, home fries, hollandaise
- THE SMITH BAR STEAK 31
- SKIRT STEAK 39
- NY STRIP 43
- BONE IN RIB EYE 45
- FILET MIGNON 47

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.

BRUNCH COCKTAILS 13

- BLOODY MARY vodka / secret recipe
- BARNSTORMER bourbon / aperol / italian bitters / grapefruit / prosecco
- BELLINI white peach purée / prosecco
- WHAT'S UP DOC? aquavit / carrot-ginger-tarragon shrub / tangerine / lemon / dill

COFFEE & ESPRESSO

by Counter Culture

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

TEA 4.25

Steven Smith Teamaker

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

JUICE 6

ORANGE, APPLE, GRAPEFRUIT

HOUSEMADE SOFT DRINKS

- SHIRLEY TEMPLE 6
- CUCUMBER GINGER BEER 6
- LEMON MINT SODA 6
- STRAWBERRY 6
- WATERMELON SODA 6
- LEMONADE 4.25
- ICED TEA 4.25
- ARNOLD PALMER 4.25
- ICED COFFEE 4.75

SIDES

- MAPLE CHICKEN SAUSAGE 7
- APPLE SMOKED BACON 7
- CANDIED BACON 7
- FRIES 10
- JALAPEÑO CHEDDAR GRITS 10
- HOME FRIES 7
- HOUSE-MADE GRANOLA 12
greek yogurt, mixed berries
- FRUIT & BERRIES mint, honey 12
- ORGANIC WHOLE WHEAT TOAST 3
- CIABATTA TOAST 3