



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

OYSTERS

- COTUIT BAY Cape Cod, MA 3²⁵
- FISHERS ISLAND Block Island Sound, NY 3²⁵
- NINIGRET CUP Salt Pond, RI 3²⁵
- OYSTER OF THE DAY 3²⁵

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2⁵⁰
- CHERRY STONE CLAMS 2⁵⁰

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

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

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

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.