



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### 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

### SANDWICHES

- GRILLED CHICKEN SANDWICH 18  
burrata, tomato jam, basil aioli, toasted sesame semolina, fries
- 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

### 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.

### SNACKS

- HOT POTATO CHIPS blue cheese fondue 9
- SQUASH RINGS chili aioli 11
- SHISHITO PEPPERS sea salt 9
- TOASTED SESAME HUMMUS spiced crackers 10

### STARTERS

- ROASTED TOMATO SOUP 13  
cheddar melt
- CRISPY FRIED CALAMARI 15  
Brooklyn style
- ROASTED CAULIFLOWER FLATBREAD 14  
nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon
- SHRIMP COCKTAIL 15
- BURRATA 14  
slow roasted tomatoes, baby arugula, garlic ciabatta
- SPICY SALMON TARTARE 15  
crispy rice, avocado, sriracha, nori
- MAC + CHEESE 16  
skillet roasted

### SALADS

- BUTTERNUT SQUASH & GOAT CHEESE SALAD 14/19  
apples, frisée, spiced pepitas, apple cider vinaigrette
- CAESAR SALAD 14/19  
little gem, 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, pickled red onion, blue cheese, champagne shallot vinaigrette
- STEAK SALAD 26  
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 27  
winter greens, citrus, hazelnuts, parmesan, white balsamic

### MAIN COURSES

- SALMON 26  
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema
- CHICKEN POT PIE 25  
roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top
- POT OF MUSSELS 24  
chardonnay broth, dijon, tarragon, fries
- VEGETABLE BIBIMBAP 23  
sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg
- AVOCADO TOAST 18  
organic whole wheat, red pepper flakes, lemon, poached eggs
- EGG WHITE OMELETTE 18  
goat cheese, baby spinach, shallots, mixed baby greens

### 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



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### SIDES

- BRUSSELS SPROUTS 11
- FRIES 9
- GARLIC BROCCOLINI 10
- SICILIAN CAULIFLOWER 10

### COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 4.<sup>25</sup>
- ESPRESSO 4.<sup>50</sup>
- CAPPUCCINO 5
- RED EYE coffee/espresso 5
- AMERICANO 5
- LATTE 5
- HOT CHOCOLATE 5.<sup>50</sup>

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

Steven Smith Teemaker

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

### JUICE 6

- ORANGE
- GRAPEFRUIT
- APPLE

### HOUSEMADE SODAS 6

- SHIRLEY TEMPLE
- AGAVE LEMONADE
- CHAI EGG CREAM
- CUCUMBER GINGER BEER

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.