



THE SMITH

RESTAURANT & BAR

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

BRUNCH

LET'S GO, KNICKS!

STARTERS

- CINNAMON SUGAR DOUGHNUTS** 14
hot fudge dipping sauce
- BRIDGES' POTATO CHIPS** 16
blue cheese + onion fondue
- CLASSIC SHRIMP COCKTAIL** 19
- BURRATA** 18
tomato, almond pesto, sesame garlic bread
- CRISPY CALAMARI** 21
feta, sesame, zucchini, olives, lemon aioli
- SPICY SALMON TARTARE** 19
crispy rice, avocado, sriracha, nori
- OG'S MAC + CHEESE** skillet roasted 21

WE HART FRIES

twice cooked, hand cut daily from Idaho's finest

- CLASSIC SEA SALT** 12
- TRUFFLE PARMESAN** 15
- SPICY RANCH** 13

SALADS

- CITRUS + FENNEL** 18
treviso, castelfranco, green leaf, chives, red wine vinaigrette
- LITTLE GEM CAESAR** 18
crispy parmesan frico
- KALE + QUINOA** 18
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- SUGAR SNAP CHICKEN** 27
farro, arugula, snap peas, gouda, fennel, pistachios, mint, lemon vinaigrette
- MISO SALMON** 29
soba noodles, savoy cabbage, cashews, carrots, cucumber, shiitakes, sesame
- THE CHOPPED** 29
crispy sesame shrimp, kale, avocado, olives, cucumber, tomato, red onion, spicy ranch

SALAD ADDITIONS

avocado 3 | grilled chicken 9 | chicken milanese 9 | marinated shrimp 11 | roasted salmon 11 | sliced flat iron steak 13

RAW BAR

OYSTERS

- PUFFER PETITE** Wellfleet, MA 4
- COTUIT BAY** Cape Cod, MA 4
- EAST BEACH BLONDE** Charlestown, RI 4
- OYSTER OF THE DAY** 4
- OYSTER SAMPLER** two of each 31

PLATTERS

- THE DELUXE** 45
eight oysters, four chilled shrimp
- THE ROYALE** 72
eight oysters, six chilled shrimp, spicy salmon tartare
- THE GRAND** 128
sixteen oysters, twelve chilled shrimp, spicy salmon tartare

EGGS + GRIDDLE

- | | |
|--|---|
| EGGS + BACON 23
cheddar herb omelette, apple smoked bacon, potato waffle | SHRIMP + GRITS 26
jalapeño cheddar grits, poached eggs, blackened shoestring potatoes |
| BREAKFAST SANDWICH 23
black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche, home fries | RANCHERO SCRAMBLE 24
blue corn tortillas, black beans, avocado, chihuahua cheese, salsa verde, jalapeños, pickled onion |
| BAKED EGGS ALLA VODKA 21
tomato, spinach, burrata, sesame, toasted ciabatta | ALVARADO TOAST 23
avocado, whole wheat, red pepper flakes, lemon, poached eggs |
| THE SMITH EGGS BENEDICT 24
black forest ham, english muffin, hollandaise, poached eggs, home fries | BENEDICT JOHNNY 24
cheddar cornbread, maple chicken sausage, poached eggs, hollandaise |
| SMOKED SALMON POTATO WAFFLE 26
poached eggs, hollandaise, pickled onion, everything spice | BUTTERMILK PANCAKES 19
sticky toffee caramel, pecan maple butter |
| GOAT CHEESE OMELETTE 23
baby spinach, shallots, soft herbs, mixed greens | VANILLA BEAN FRENCH TOAST 21
crème brûlée battered, caramelized bananas, candied orange mascarpone |

SANDWICHES

served with classic fries or mixed greens

- | | |
|--|--|
| GRILLED CHICKEN 25
burrata, tomato jam, basil aioli, toasted ciabatta | LANDRY'S FRENCH DIP 35
slow roasted steak, caramelized onions, gruyère, dijonnaise, baguette, au jus |
| BURGER ROYALE 26
american cheese, the works, 50/50 sauce, brioche bun
MAKE IT A VEGGIE BURGER! | THE BRUNSON BURGER 28
cheddar, bacon marmalade, crispy onions, dill pickles, TSB sauce, brioche bun |

STEAK + EGGS

sunny up eggs, home fries, hollandaise

- | | |
|--------------------------|--------------------------------|
| FLAT IRON 7 oz 35 | BONE-IN RIBEYE 16 oz 54 |
| SKIRT 8 oz 43 | FILET MIGNON 8 oz 55 |
| NY STRIP 11 oz 49 | |

SIDES

- FRUIT + YOGURT** 12
mixed berries, toasted almond granola, sunflower seeds, sesame, peach jam
- APPLE SMOKED BACON** 5/11
- MAPLE CHICKEN SAUSAGE** 8
- JALAPEÑO CHEDDAR GRITS** 9
- HOME FRIES** 9
- POTATO WAFFLE** 9
- TOAST** whole wheat or ciabatta 3

COFFEE + TEA

by Counter Culture

- COFFEE** 5
- ESPRESSO** 5⁵⁰
- CAPPUCCINO** espresso / frothed milk 6⁵⁰
- RED EYE** coffee / espresso shot 6
- AMERICANO** espresso / hot water 5⁵⁰
- LATTE** espresso / steamed milk 6⁵⁰
- MOCHA** espresso / hot chocolate 6⁵⁰
- MATCHA LATTE** oat milk / honey 6⁵⁰
- HOT CHOCOLATE** 8⁵⁰
toasted marshmallow / chocolate drizzle

BRUNCH COCKTAILS 15⁵⁰

MIMOSAS

prosecco with your choice of juice

- cucumber-pineapple
- grapefruit
- passion fruit-orange

THE SMITH BLOODY MARY

vodka / secret recipe

LATTE COCKTAIL

vodka / coffee liqueur / vanilla / latte

TEQUILA SUNRISE

blanco tequila / orange / peach / pomegranate / lime

THE SPRITZ

aperitivo / citrus / sparkling wine / soda

FROZEN POOL PARTY

gin / aperitivo / grapefruit / lemon / sparkling wine

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.