



THE SMITH

RESTAURANT & BAR

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

LUNCH

LET'S GO, KNICKS!

STARTERS

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

SALADS

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

SALAD ADDITIONS

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

DAILY SANDWICHES

MONDAY 25

CHICKEN PARM

TUESDAY 29

BISTRO BURGER

WEDNESDAY 28

SHORT RIB MEATBALL

THURSDAY MP

LOBSTER

FRIDAY 28

CRISPY FISH FILET

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	

WE HART FRIES

twice cooked, hand cut daily from Idaho's finest

CLASSIC SEA SALT	12	TRUFFLE PARMESAN	15	SPICY RANCH	13
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SANDWICHES

served with classic fries or mixed greens

BREAKFAST SANDWICH	23	BURGER ROYALE	26
black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche		american cheese, the works, 50/50 sauce, brioche bun	
GRILLED CHICKEN	25	MAKE IT A VEGGIE BURGER!	
burrata, tomato jam, basil aioli, toasted ciabatta		THE BRUNSON BURGER	28
LANDRY'S FRENCH DIP	35	cheddar, bacon marmalade, crispy onions, dill pickles, TSB sauce, brioche bun	
slow roasted steak, caramelized onions, gruyère, dijonnaise, baguette, au jus			

PASTA

gluten-free pasta available upon request

RICOTTA GNOCCHI	24	SHORT RIB MAFALDINE	27
truffle cream		10 hour ragu, burst tomatoes, mascarpone, parmesan	
SPICY SHRIMP SCAMPI	28	RIGATONI ALLA VODKA	25
tagliatelle, calabrian chilies, lemony garlic breadcrumbs		tomato, stracciatella cheese, sesame	

CLASSICS

ALVARADO TOAST	23	CRISPY CHICKEN PAILLARD	29
avocado, whole wheat, red pepper flakes, lemon, poached eggs		lemon potatoes, cukes, tomatoes, red onion, kalamata olives, green and white sauce	
GOAT CHEESE OMELETTE	23	VEGETABLE BIBIMBAP	25
baby spinach, shallots, soft herbs, mixed greens		sushi rice, shiitake mushrooms, edamame, spinach, kimchi, sunny up egg	
TUNA CRUDO	24	MITCH'S MUSSELS	29
avocado, daikon, coconut leche de tigre, sunflower, taro chips		chardonnay broth, dijon, tarragon, fries	

STEAKS

Cedar River Farms

BAR STEAK À LA KAT flat iron, baby spinach, fries, green peppercorn 39

SKIRT chimichurri	43	BONE-IN RIBEYE garlic herb butter	54
NY STRIP green peppercorn	49	FILET MIGNON melted blue cheese	55

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.

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