



# THE SMITH

RESTAURANT & BAR

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

## BREAKFAST

### EGGS

*local cage-free eggs*

<b>EGG WHITE OMELETTE</b> goat cheese, baby spinach, shallots, mixed baby greens	16
<b>SICILIAN BAKED EGGS</b> spicy tomato sauce, artichokes, burrata, spinach, ciabatta	16
<b>MUSHROOM OMELETTE</b> brandied mushrooms, fontina cheese, mixed baby greens	16
<b>BLT+E SANDWICH</b> fried egg, apple smoked bacon, lemon aioli, croissant, home fries	15
<b>EGGS ANY STYLE</b> apple smoked bacon or chicken sausage, home fries, baby mixed greens	16
<b>SMOKED SALMON TOAST</b> ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs	19
<b>THE SMITH EGGS BENEDICT</b> black forest ham, ciabatta english muffin, poached eggs, hollandaise, home fries	16
<b>STEAK AND EGGS</b> grilled flatiron steak, sunny up eggs, home fries, mixed greens, hollandaise	23
<b>RANCHERO SCRAMBLE</b> blue corn waffle, avocado, cheddar, black beans, charred tomato salsa	16
<b>AVOCADO TOAST</b> organic whole wheat, red pepper flakes, lemon, poached eggs, local greens	17

### GRIDDLE

<b>VANILLA BEAN FRENCH TOAST</b> maple butter, caramelized bananas	17
<b>PANCAKES</b> whipped ricotta, toasted pecans, salted caramel sauce	16
<b>BUTTERMILK WAFFLES</b> blueberry compote, citrus mascarpone	16

### LIGHTER FARE

<b>EGGS &amp; TOAST</b> sunny up eggs, slow roasted tomatoes, ciabatta toast	14
<b>STEEL CUT OATMEAL</b> granny smith apples, currants, toasted almonds, steamed milk	13
<b>HOUSE-MADE GRANOLA</b> greek yogurt, mixed berries	12
<b>FRUIT &amp; BERRIES</b>	12

## SIDES

<b>APPLE SMOKED BACON</b>	7
<b>MAPLE CHICKEN SAUSAGE</b>	7
<b>JALAPEÑO CHEDDAR GRITS</b>	9
<b>ORGANIC WHOLE WHEAT TOAST</b>	3
<b>CIABATTA TOAST</b>	3
<b>CROISSANT</b>	3
<b>FRIES</b>	9
<b>HOME FRIES</b>	7

## COFFEE & ESPRESSO

*by Counter Culture*

<b>COFFEE</b>	4. <sup>75</sup>
<b>ESPRESSO</b>	4. <sup>75</sup>
<b>CAPPUCCINO</b> espresso / frothed milk	5. <sup>50</sup>
<b>RED EYE</b> coffee / espresso shot	5. <sup>50</sup>
<b>AMERICANO</b> espresso / hot water	5. <sup>50</sup>
<b>LATTE</b> espresso / steamed milk	5. <sup>50</sup>
<b>MOCHA</b> espresso / hot chocolate	5. <sup>50</sup>
<b>HOT CHOCOLATE</b> whipped cream	5. <sup>50</sup>

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

*by Steven Smith Teamaker*

<b>FEZ</b> green tea, mint, lemon
<b>MAO FENG SHUI</b> classic green tea
<b>BRAHMIN</b> English breakfast style
<b>LORD BERGAMONT</b> earl grey style
<b>BUNGALOW</b> Darjeeling blend
<b>MASALA CHAI</b>
<b>MEADOW</b> chamomile (decaf)
<b>PEPPERMINT LEAVES</b> (decaf)

## JUICE

<b>ORANGE</b>	6
<b>GRAPEFRUIT</b>	6
<b>APPLE</b>	6

## MORNING COCKTAILS

<b>BLOODY MARY</b>	12
<b>MIMOSA</b>	12
<b>BELLINI</b>	12

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.