



THE SMITH

RESTAURANT & BAR

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

BRUNCH

RAW BAR

SHELLFISH

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

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

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

SNACKS & STARTERS

- CINNAMON TOFFEE BRIOCHE 9
- HOT POTATO CHIPS blue cheese fondue 9
- CRISPY FRIED CALAMARI Brooklyn style 15
- SHISHITO PEPPERS sea salt 9
- MAC + CHEESE skillet roasted 16
- FRENCH MUSHROOM SOUP 13
fontina, garlic crostini, truffle
- BURRATA 14
slow roasted tomatoes, baby arugula, garlic ciabatta
- SPICY SALMON TARTARE 15
crispy rice, avocado, sriracha, nori

EGGS

local cage-free eggs

- RANCHERO SCRAMBLE 18
blue corn waffle, avocado, cheddar, black beans, charred tomato salsa
- SMOKED SALMON TOAST 19
ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs
- MUSHROOM, EGG, + CHEESE 18
fontina cheese, ciabatta, truffle, sunny up eggs
- BREAKFAST POT PIE 19
bacon, sausage, baby portobellos, cheddar biscuit top, sunny up eggs
- THE SMITH EGGS BENEDICT 18
black forest ham, ciabatta english muffin, hollandaise, poached eggs, home fries
- AVOCADO TOAST 18
organic whole wheat, red pepper flakes, lemon, poached eggs
- EGG WHITE OMELETTE 18
goat cheese, baby spinach, shallots, mixed baby greens
- BENEDICT JOHNNY 18
cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise, home fries
- SICILIAN BAKED EGGS 18
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- SHORT RIB HASH 23
jalapeño cheddar grits, basil pistou, shoe string potatoes, poached eggs

GRIDDLE

- VANILLA BEAN FRENCH TOAST 18
maple butter, caramelized bananas
- PANCAKES 17
whipped ricotta, toasted pecans, salted caramel sauce
- BUTTERMILK WAFFLES 17
blueberry compote, citrus mascarpone

SANDWICHES

- BLT+E 17
apple smoked bacon, fried egg, lemon aioli croissant, fries
- GRILLED CHICKEN SANDWICH 18
burrata, tomato jam, basil aioli, toasted sesame semolina, fries
- PASTRAMI GRILLED CHEESE 17
gruyère fondue, sunny up egg, sourdough rye, mixed greens
- 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

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

STEAK AND EGGS

- sunny up eggs, mixed greens, home fries, hollandaise
- THE SMITH BAR STEAK 29
- SKIRT STEAK 37
- NY STRIP 41
- BONE IN RIB EYE 44
- FILET MIGNON 46

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.

SIDES

- MAPLE CHICKEN SAUSAGE 7
- APPLE SMOKED BACON 7
- CANDIED BACON 7
- FRIES 9
- JALAPEÑO CHEDDAR GRITS 9
- BRUSSELS SPROUTS 11
- HOME FRIES 7
- HOUSE-MADE GRANOLA 12
greek yogurt, mixed berries
- FRUIT & BERRIES 12
- ORGANIC WHOLE WHEAT TOAST 3
- CIABATTA TOAST 3

BRUNCH COCKTAILS 12

- BLOODY MARY vodka / secret recipe
- BARNSTORMER bourbon / aperol / italian bitters / grapefruit / prosecco
- BELLINI white peach purée / prosecco
- THE GATSBY brooklyn gin / lemon / pomegranate / prosecco
- EL TORO mezcal / beef broth / mexican green chili liqueur / smith bloody mary mix / candied bacon

COFFEE & ESPRESSO

- COFFEE 4.75
- ESPRESSO 4.75
- CAPPUCCINO 5.50
espresso / frothed milk
- RED EYE coffee / espresso shot 5.50
- AMERICANO 5.50
espresso / hot water
- LATTE espresso / steamed milk 5.50
- MOCHA espresso / hot chocolate 5.50
- HOT CHOCOLATE 5.50
whipped cream

TEA 4.25

Steven Smith Teamaker

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

JUICE 6

- ORANGE, APPLE, GRAPEFRUIT

HOUSEMADE SOFT DRINKS

- SHIRLEY TEMPLE 6
- CUCUMBER GINGER BEER 6
- LEMON MINT SODA 6
- LEMONADE 4.25
- ICED TEA 4.25
- ARNOLD PALMER 4.25
- ICED COFFEE 4.75
- ICED LEMON CAFE 4.75

@THESMITHRESTAURANT