



THE SMITH

RESTAURANT & BAR

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

BRUNCH

RAW BAR

SHELLFISH

- CHILLED SHRIMP 2⁷⁵
- HALF LOBSTER 15
- LITTLE NECK CLAMS 2²⁵

OYSTERS

- COTUIT BAY Cape Cod, MA 3
- MOOKIE BLUES Damariscotta, ME 3
- TANGIER ISLAND Chesapeake Bay, VA 3
- OYSTER OF THE DAY 3

PLATTERS

- THE DELUXE 70
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, half lobster
- THE ROYALE 115
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

SNACKS & STARTERS

- CINNAMON TOFFEE BRIOCHE 9
- POTATO CHIPS blue cheese fondue 8
- CRISPY FRIED CALAMARI 14
zucchini, chillies, lemon, tartar sauce
- SHISHITO PEPPERS sea salt 8
- SPICY SALMON TARTARE 13
crispy rice, avocado, sriracha, nori
- BURRATA 13
heirloom cherry tomatoes, pesto, pickled chillies, mint, garlic ciabatta
- TOMATO GAZPACHO 11
cucumber, sweet peppers, melon, yogurt
- MAC + CHEESE 14
skillet roasted

EGGS

- RANCHERO SCRAMBLE 16
chipotle salsa, black beans, corn tortillas, cheddar, avocado
- SMOKED SALMON TOAST 18
ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs
- BREAKFAST POT PIE 17
sweet sausage, bacon, cremini mushrooms, cheddar biscuit top, sunny up eggs
- THE SMITH EGGS BENEDICT 17
black forest ham, english muffin, hollandaise, poached eggs, home fries
- AVOCADO TOAST 17
organic whole wheat, red pepper flakes, lemon, poached eggs
- EGG WHITE OMELETTE 17
goat cheese, baby spinach, shallots, mixed baby greens
- BENEDICT JOHNNY 17
cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise, home fries
- SICILIAN BAKED EGGS 17
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- CRAB CAKE BENEDICT 23
lump crab, baby spinach, poached eggs, old bay hollandaise, mixed greens

GRIDDLE

- VANILLA BEAN FRENCH TOAST 16
maple butter, caramelized bananas
- PANCAKES 15
whipped ricotta, toasted pecans, salted caramel sauce
- FRIED CHICKEN & WAFFLES 23
potato waffle, sunny up egg, maple black pepper glaze

SANDWICHES

- GRILLED CHICKEN SANDWICH 17
burrata, tomato jam, basil aioli, toasted sesame baguette, fries
- BLT + E SANDWICH 15
apple smoked bacon, fried egg, lemon aioli, brioche, fries
- SPICY FRIED CHICKEN SANDWICH 17
kale & green apple slaw, lemon tartar, buttered brioche, fries
- MAINE LOBSTER ROLL 28
whole lobster, baby arugula, marinated tomatoes, buttered brioche, fries
- BURGER ROYALE 17
double decker, american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, sesame bun, fries
- BURGER SUPREME 18
short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

BIG SALADS

- WATERMELON SALAD 15
heirloom tomatoes, baby peppers, cucumber, feta, olives, oregano vinaigrette with grilled chicken 19
- KALE & QUINOA SALAD 15
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette with marinated shrimp 23
- CAESAR SALAD 15
little gem, crispy parmesan frico with salmon 23
- CHICKEN PAILLARD 22
baby swiss chard, frisee, goat cheese, roasted beets, everything spice, champagne shallot vinaigrette
- STEAK SALAD 24
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 25
chilled spicy soba noodles, pickled shiitakes, daikon, zucchini, runner beans, sesame, ginger miso vinaigrette

STEAK AND EGGS

- sunny up eggs, mixed greens, home fries, hollandaise
- THE SMITH BAR STEAK 28
- SKIRT STEAK 35
- NY STRIP 36
- BONE IN RIB EYE 39
- FILET MIGNON 41

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
- BRUSSELS SPROUTS 10
- FRIES 8
- JALAPEÑO CHEDDAR GRITS 9
- HOME FRIES 7
- HOUSE-MADE GRANOLA 11
greek yogurt, mixed berries
- FRUIT & BERRIES honey, mint 11
- ORGANIC WHOLE WHEAT TOAST 3
- CIABATTA TOAST 3

BRUNCH COCKTAILS 11

- BLOODY MARY vodka / secret recipe
- BARNSTORMER bourbon / aperol / italian bitters / grapefruit / prosecco
- BELLINI white peach purée / prosecco
- WHAT'S UP DOC? aquavit / carrot-ginger-tarragon shrub / tangerine / lemon / dill

COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 3.25
- ESPRESSO 3.50
- CAPPUCCINO 3.75
- RED EYE coffee/espresso 4.50
- AMERICANO 3.50
- LATTE 3.75
- HOT CHOCOLATE 4.50

TEA 3.25

Steven Smith Teamaker

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

JUICE 6

- ORANGE
- GRAPEFRUIT
- APPLE

HOUSEMADE SODAS 5

- AGAVE LEMONADE
- STRAWBERRY WATERMELON
- CUCUMBER GINGER BEER
- SHIRLEY TEMPLE