



# THE SMITH

RESTAURANT & BAR

## BRUNCH

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

### RAW BAR

#### SHELLFISH

- CHILLED SHRIMP 2<sup>75</sup>
- HALF LOBSTER 15
- LITTLE NECK CLAMS 2<sup>25</sup>

#### OYSTERS

- COTUIT BAY Cape Cod, MA 3
- MOONDANCER Damariscotta River, ME 3
- OLD BLACK SALT Chincoteague Island, VA 3
- OYSTER OF THE DAY 3

#### PLATTERS

- THE DELUXE 70  
oysters, clams, chilled shrimp, poached mussels, tuna poke, half lobster
- THE ROYALE 115  
oysters, clams, chilled shrimp, poached mussels, tuna poke, whole lobster

## SNACKS & STARTERS

- CINNAMON TOFFEE BRIOCHE 9
- HOT POTATO CHIPS blue cheese fondue 8
- CRISPY FRIED CALAMARI Brooklyn style 13
- SHISHITO PEPPERS sea salt 8
- TUNA POKE 13  
mango, cashews, cucumber, serrano, yuzu
- BURRATA 12  
slow roasted tomatoes, baby arugula, garlic ciabatta
- ROASTED TOMATO SOUP 10  
cheddar melt
- MAC + CHEESE skillet roasted 14

## 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
- MUSHROOM, EGG, + CHEESE 17  
fontina cheese, ciabatta, truffle, sunny up 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
- SHORT RIB HASH 21  
jalapeño cheddar grits, basil pistou, shoe string potatoes, poached eggs

\*egg whites may be substituted upon request.

## GRIDDLE

- VANILLA BEAN FRENCH TOAST 16  
maple butter, caramelized bananas
- PANCAKES 15  
whipped ricotta, toasted pecans, salted caramel sauce
- BUTTERMILK WAFFLES 15  
blueberry compote, citrus mascarpone

## SANDWICHES

- GRILLED CHICKEN SANDWICH 16  
burrata, tomato jam, basil aioli, toasted sesame baguette, fries
- BLT + E SANDWICH 15  
apple smoked bacon, fried egg, lemon aioli, croissant, fries
- SPICY FRIED CHICKEN SANDWICH 16  
kale & green apple slaw, lemon tartar, buttered brioche, fries
- THE SMITH BURGER 16  
bacon shallot marmalade, white cheddar, house pickles, TSB sauce, brioche bun, fries
- BURGER SUPREME 23  
pepper-crusting dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

## BIG SALADS

- BUTTERNUT SQUASH & GOAT CHEESE SALAD 15  
apples, frisée, spiced pepitas, apple cider vinaigrette  
with marinated shrimp \$8
- KALE & QUINOA SALAD 15  
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette  
with grilled chicken \$4
- CAESAR SALAD 15  
little gem, crispy parmesan frico  
with salmon \$8
- GRILLED CHICKEN PAILLARD 22  
pear, endive, frisée, candied walnuts, pickled red onion, blue cheese, champagne shallot vinaigrette
- STEAK SALAD 24  
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 25  
winter greens, citrus, hazelnuts, parmesan, white balsamic

## STEAK AND EGGS

- sunny up eggs, mixed greens, home fries, hollandaise
- THE SMITH BAR STEAK 27
- SKIRT STEAK 33
- NY STRIP 34
- BONE IN RIB EYE 37
- FILET MIGNON 39

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 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
- THE GATSBY district of columbia gin / pomegranate / lemon / prosecco
- EL TORO mezcal / beef broth / mexican green chili liqueur / smith bloody mary mix / candied bacon

## 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
- CHAI EGG CREAM
- CUCUMBER GINGER BEER
- SHIRLEY TEMPLE



@THESMITHRESTAURANT