



THE SMITH

RESTAURANT & BAR

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

DINNER

RAW BAR

SHELLFISH

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

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

DOLLAR OYSTERS after 10:00 pm

PASTA

- BUTTERNUT SQUASH BUCATINI 19
hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black pepper
- BRAISED SHORT RIB CAVATELLI 21
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 12/17
truffle cream

gluten-free pasta available upon request.

MAIN COURSES

- SALMON 24
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema
- POT OF MUSSELS 21
chardonnay broth, dijon, tarragon, fries
- CHICKEN POT PIE 23
roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top
- PORK CHOP 27
jalapeño cheddar grits, bacon apple marmalade, smoked pork jus
- VEGETABLE BIBIMBAP 21
sushi rice, shiitakes, spinach, edamame, house made kimchee, sunny up egg
- GRILLED MARINATED SHRIMP 24
heirloom black rice, roasted cauliflower, sweet potato coconut curry
- BRICK PRESSED CHICKEN 23
smashed garlic potatoes, tuscan kale, grilled lemon, chicken jus
- SEA BASS 27
brussels sprouts, spaghetti squash, melted leeks, dijon beurre blanc
- THE SMITH BURGER 16
bacon shallot marmalade, white cheddar, house pickles, TSB sauce, brioche bun, fries
- BURGER SUPREME 23
pepper-crust dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

STEAKS

served with fries or field greens

- THE SMITH BAR STEAK 27
- SKIRT STEAK 33
- NY STRIP 34
- BONE IN RIB EYE 37
- FILET MIGNON 39

CHOOSE A SAUCE

green peppercorn, garlic herb butter
or chimichurri

SNACKS

- HOT POTATO CHIPS blue cheese fondue 8
- SPICED CHICHARRONES chili lime aioli 7
- TOASTED SESAME HUMMUS spiced crackers 8
- SHISHITO PEPPERS sea salt 8
- CRAB CAKE TOTS alabama tartar, green apple 14
- SQUASH RINGS chili aioli 9

STARTERS

- ROASTED TOMATO SOUP cheddar melt 10
- CRISPY FRIED CALAMARI 13
Brooklyn style
- BURRATA 12
slow roasted tomatoes, baby arugula, garlic ciabatta
- STICKY PORK RIBS 13
spicy maple glaze, brussels sprouts slaw
- SHRIMP COCKTAIL 14
- SPICY SALMON TARTARE 12
crispy rice, avocado, sriracha, nori
- ROASTED CAULIFLOWER FLATBREAD 12
nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon
- TUNA POKE 13
mango, cashews, cucumber, serrano, yuzu
- MAC + CHEESE 14
skillet roasted

SALADS

- BUTTERNUT SQUASH & GOAT CHEESE SALAD 13
apples, frisée, spiced pepitas, apple cider vinaigrette
- CAESAR SALAD 13
little gem, crispy parmesan frico
- KALE & QUINOA SALAD 13
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

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.

MONDAY 16

BURGER & A BEER

TUESDAY 23

FISH TACOS

WEDNESDAY 28

FRIED CHICKEN

THURSDAY 29

SLOW ROASTED PORK

FRIDAY 32

SCALLOPS

SATURDAY 25

SHORT RIB

SUNDAY 21

SPAGHETTI & MEATBALLS

BIG SALADS

- STEAK SALAD 25
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 22
pear, endive, frisée, candied walnuts, blue cheese, pickled red onion, champagne shallot vinaigrette
- SEARED TUNA SALAD 25
winter greens, citrus, hazelnuts, parmesan, white balsamic

SIDES

- SMASHED GARLIC POTATOES 8
- GARLIC BROCCOLINI 9
- JALAPEÑO CHEDDAR GRITS 9
- BRUSSELS SPROUTS 10
- FRIES 8
- SICILIAN CAULIFLOWER 9

@THESMITHRESTAURANT