



# THE SMITH

RESTAURANT & BAR

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

## BRUNCH

### RAW BAR

#### SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 15
- LITTLE NECK CLAMS 2<sup>25</sup>

#### OYSTERS

- COTUIT BAY Cape Cod, MA 3
- MOONDANCER Damariscotta River, 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

- HOT POTATO CHIPS blue cheese fondue 8
- SHISHITO PEPPERS sea salt 8
- ROASTED TOMATO SOUP cheddar melt 10
- MAC + CHEESE skillet roasted 14
- CRISPY FRIED CALAMARI 13  
pickled green tomatoes, chilies, lemon, tartar sauce

COMPLIMENTARY BRUNCH COCKTAIL  
Enjoy a free bloody mary, bellini, barnstormer, the gatsby, french 75 slushie, or juice with any of the below items

## EGGS

- RANCHERO SCRAMBLE 16  
blue corn tortilla, avocado, cheddar, black beans, charred tomato salsa
- BREAKFAST POT PIE 17  
sweet sausage, bacon, cremini mushrooms, cheddar biscuit top, sunny up eggs
- SMOKED SALMON TOAST 17  
ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs
- EGG WHITE OMELETTE 16  
goat cheese, baby spinach, shallots, mixed baby greens
- SICILIAN BAKED EGGS 16  
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- AVOCADO TOAST 16  
organic whole wheat, red pepper flakes, lemon, poached eggs

## BENEDICTS

- BENEDICT JOHNNY 16  
cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise, home fries
- THE SMITH EGGS BENEDICT 16  
black forest ham, english muffin, hollandaise, poached eggs, home fries
- CRAB CAKE BENEDICT 23  
lump crab, baby spinach, poached eggs, old bay hollandaise, mixed greens

## GRIDDLE

- VANILLA BEAN FRENCH TOAST 15  
maple butter, caramelized bananas
- PANCAKES 14  
whipped ricotta, toasted pecans, salted caramel sauce
- BUTTERMILK WAFFLES 14  
blueberry compote, citrus mascarpone

## PIZZA

grandma smitty's style

- THE SAUCE 15  
marinara, pepperoni, mozzarella, pickled chilies
- THE SHROOM 16  
hen of the woods mushrooms, tallegio, mozzarella, truffle
- THE CLAM 17  
middle neck clams, calamari, scampi butter, parmesan, lemon breadcrumbs

## SANDWICHES

- GRILLED CHICKEN SANDWICH 16  
overnight tomatoes, burrata, basil aioli, arugula, sesame baguette, fries
- HAM + EGGER 15  
kale and gruyère fondue, country ham omelette, croissant, mixed greens
- SPICY CATFISH BLT 18  
apple smoked bacon, bibb lettuce, tomato, alabama sauce, brioche, fries
- U STREET BURGER 16  
bacon tomato jam, sharp cheddar, crispy onions, pickles, TSB sauce, brioche bun, fries

## BIG SALADS

- SUGAR SNAP PEA SALAD 15  
romaine, cucumber, red onion, baby bell peppers, castelvetro olives, feta, lemon oregano vinaigrette
  - BABY GEM WEDGE 15  
blue cheese ranch, bacon, radish, herbs
  - KALE CAESAR 15  
parmesan frico, boquerones, ciabatta
- any salad with additions
- grilled chicken 18
  - roasted salmon 19
  - marinated shrimp 21
  - charred flatiron steak 22

SPICY FRIED CHICKEN 23/41  
grits + slaw + pickles

## STEAK AND EGGS

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

## SIDES

- MAPLE CHICKEN SAUSAGE 7
- APPLE SMOKED 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 gin / pomegranate / lemon / prosecco
- FRENCH 75 SLUSHIE gin / champagne / lemon

## 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
- CUCUMBER GINGER BEER
- SHIRLEY TEMPLE
- BLACKBERRY LEMON VERBENA

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.