



# 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, what's up doc, 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 gruyere 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

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
- 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
- WHAT'S UP DOC?** aquavit / carrot-ginger-tarragon shrub / tangerine / lemon / dill
- FRENCH 75 SLUSHIE** gin / champagne / lemon

## COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE** 3.<sup>25</sup>
- ESPRESSO** 3.<sup>50</sup>
- CAPPUCCINO** 3.<sup>75</sup>
- RED EYE** coffee/espresso 4.<sup>50</sup>
- AMERICANO** 3.<sup>50</sup>
- LATTE** 3.<sup>75</sup>
- HOT CHOCOLATE** 4.<sup>50</sup>

## TEA 3.<sup>25</sup>

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
- STRAWBERRY RHUBARB