



# THE SMITH

RESTAURANT & BAR

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

## BRUNCH

### OYSTERS

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

### COMPLIMENTARY BRUNCH COCKTAIL

Enjoy a free bloody mary, bellini, barnstormer, 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
- THE SMITH EGGS BENEDICT** 16  
black forest ham, english muffin, hollandaise, poached eggs, home fries
- 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
- BENEDICT JOHNNY** 16  
cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise, home fries

### GRIDDLE

- VANILLA BEAN FRENCH TOAST** 15  
maple butter, caramelized bananas
- PANCAKES** 14  
whipped ricotta, toasted pecans, salted caramel sauce
- FRIED CHICKEN & WAFFLES** 23  
potato waffle, sunny up egg, maple black pepper glaze

### STEAK AND EGGS

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

### SNACKS & STARTERS

- POTATO CHIPS** blue cheese fondue 8
- SHISHITO PEPPERS** sea salt 8
- SPICY SALMON TARTARE** 13  
crispy rice, avocado, sriracha, nori
- MAC + CHEESE** skillet roasted 14
- BURRATA** 13  
heirloom cherry tomatoes, pesto, pickled chilies, mint, garlic ciabatta
- CRISPY FRIED CALAMARI** 14  
zucchini, chilies, lemon, tartar sauce

### SANDWICHES

- GRILLED CHICKEN SANDWICH** 17  
overnight tomatoes, burrata, basil aioli, arugula, sesame baguette, 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
- BLT + E SANDWICH** 15  
apple smoked bacon, fried egg, lemon aioli, 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, sesame bun, fries

### BIG SALADS

- WATERMELON SALAD** 15  
heirloom tomatoes, baby peppers, cucumber, feta, olives, oregano vinaigrette
  - CAESAR SALAD** 15  
little gem, crispy parmesan frico
  - KALE & QUINOA SALAD** 15  
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- any salad with additions*
- grilled chicken 18
  - roasted salmon 19
  - marinated shrimp 21
  - charred flatiron steak 22

### PIZZA

- grandma smitty's style*
- THE SAUCE** 16  
marinara, pepperoni, mozzarella, pickled chilies
  - THE SUMMER** 16  
sungold tomatoes, sweet corn, mozzarella, baby arugula

### SIDES

- MAPLE CHICKEN SAUSAGE** 7
- APPLE SMOKED BACON** 7
- FRIES** 8
- JALAPEÑO CHEDDAR GRITS** 9
- BRUSSELS SPROUTS** 10
- 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
- FRENCH 75 SLUSHIE** gin / prosecco / 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**
- STRAWBERRY WATERMELON**

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.