



THE SMITH

RESTAURANT & BAR

BRUNCH

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

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
- WHITE STONE Northern Neck, 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

EGGS

- RANCHERO SCRAMBLE* 16
chipotle salsa, black beans, corn tortillas, cheddar, avocado
- EGG WHITE OMELETTE 16
goat cheese, baby spinach, shallots, mixed baby greens
- BREAKFAST POT PIE 17
sunny up eggs, sweet sausage, bacon, cremini mushrooms, cheddar biscuit top
- SIMPLE SCRAMBLE* 15
home fries, apple smoked bacon, mixed baby greens
- STEAK AND EGGS 22
grilled flatiron steak, crisp potato waffle, sunny up eggs, sauce béarnaise
- SICILIAN BAKED EGGS 16
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- TRUFFLED LOCAL MUSHROOM TOAST 16
ciabatta, fontina cheese, sunny up egg

*egg whites may be substituted upon request.

POACHED EGGS

- CLASSIC EGGS BENEDICT 17
grilled Canadian bacon, buttermilk biscuits, hollandaise, home fries
- SMOKED SALMON TOAST 17
ciabatta, lemon mascarpone, spring onion, crème fraîche
- SHORT RIB HASH 18
jalapeño cheddar grits, basil pistou, shoe string potatoes
- BENEDICT JOHNNY 16
cheddar cornbread, maple chicken sausage, roasted tomato hollandaise, home fries
- AVOCADO TOAST 16
organic whole wheat, red pepper flakes, lemon

GRIDDLE

- VANILLA BEAN FRENCH TOAST 16
maple butter, caramelized bananas
- PANCAKES 15
whipped ricotta, toasted pecans, salted caramel sauce
- BUTTERMILK WAFFLES 15
cherry compote, crème fraîche, honey



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.



SNACKS & STARTERS

- MONKEY BREAD toffee glaze 8
- HOT POTATO CHIPS blue cheese fondue 8
- CRISPY FRIED CALAMARI Brooklyn style 13
- SHISHITO PEPPERS sea salt 8
- TUNA POKE 14
mango, cashews, cucumber, serrano, yuzu
- ROASTED TOMATO SOUP 11
cheddar melt
- MAC + CHEESE 14
skillet roasted

SANDWICHES

- GRILLED CHICKEN SANDWICH 15
burrata, tomato jam, basil aioli, toasted sesame baguette, fries
- BLT + E SANDWICH 14
apple smoked bacon, fried egg, lemon aioli, croissant, fries
- SHRIMP ROLL 19
baby arugula, marinated tomatoes, buttered brioche, fries
- SPICY FRIED CHICKEN SANDWICH 15
kale & green apple slaw, lemon tartar, buttered brioche, fries
- THE SMITH BURGER 17
bacon shallot marmalade, white cheddar, house pickles, TSB sauce, sesame bun, fries
- BURGER SUPREME 25
pepper-crusted dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

BIG SALADS

- BUTTERNUT SQUASH & GOAT CHEESE SALAD 13/18
honey crisp apples, frisée, spiced pecans, apple cider vinaigrette
- KALE & QUINOA SALAD 13/18
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- CAESAR SALAD 12/17
little gem romaine, crispy parmesan frico
- GRILLED CHICKEN PAILLARD 21
roasted beets, shaved fennel, watercress, orange, feta
- STEAK SALAD 23
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 24
chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette



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STEAKS

served with fries or field greens

- THE SMITH BAR STEAK 27
- SKIRT STEAK 33
- NY STRIP 37
- BONE IN RIB EYE 40
- FILET MIGNON 42

CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri

SIDES

- MAPLE CHICKEN SAUSAGE 5
- BRUSSELS SPROUTS 10
- FRIES 8
- JALAPEÑO CHEDDAR GRITS 9
- FRUIT & BERRIES 8
- HOME FRIES 5
- YOGURT PARFAIT granola 8
- APPLE SMOKED BACON 5
- CANDIED BACON 5

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
- MANGO CASHEW MILK "EGG CREAM"
- CUCUMBER GINGER BEER
- ALL NATURAL SHIRLEY TEMPLE

