



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### RAW BAR

#### OYSTERS

COTUIT BAY Cape Cod, MA 3  
MOONDANCER Damariscotta River, ME 3  
WHITE STONE Northern Neck, VA 3  
OYSTER OF THE DAY 3

#### SHELLFISH

CHILLED SHRIMP 2<sup>75</sup>  
HALF LOBSTER 15  
MIDDLE NECK CLAMS 2<sup>25</sup>

#### PLATTERS

THE DELUXE 70  
oysters, clams, chilled shrimp, poached  
mussels tuna poke, half lobster

THE ROYALE 115  
oysters, clams, chilled shrimp,  
tuna poke, whole lobster

## SNACKS

HOT POTATO CHIPS blue cheese fondue 9  
BUTTERNUT SQUASH RINGS harissa aioli 9  
CRAB CAKE TOTS Alabama tartar, green apple 16  
TOASTED SESAME HUMMUS spiced crackers 9  
SHISHITO PEPPERS sea salt 9

## STARTERS

ROASTED TOMATO SOUP cheddar melt 11  
CRISPY FRIED CALAMARI Brooklyn style 14  
SHRIMP COCKTAIL 15  
BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 13  
KALE FLATBREAD creamed kale, winter squash, gruyère, rosemary chili oil 12  
TUNA POKE mango, cashews, cucumber, serrano, yuzu 14  
MAC + CHEESE skillet roasted 15

## BIG SALADS

CITRUS & GOAT CHEESE SALAD winter lettuces, toasted hazelnuts, white balsamic vinaigrette with marinated shrimp \$8 15  
KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette with grilled chicken \$4 15  
CAESAR SALAD little gem romaine, crispy parmesan frico with salmon \$8 15  
GRILLED CHICKEN PAILLARD roasted beets, shaved fennel, watercress, orange, feta 22  
STEAK SALAD arugula, endive, red onion, goat cheese, tomato, balsamic 24  
SEARED TUNA SALAD chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette 25

## SANDWICHES

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame baguette, fries 17  
BLT + E SANDWICH apple smoked bacon, fried egg, lemon aioli, croissant, fries 15  
SHRIMP ROLL baby arugula, marinated tomatoes, buttered brioche, fries 19  
SPICY FRIED CHICKEN SANDWICH kale & green apple slaw, lemon tartar, buttered brioche, fries 17  
THE SMITH BURGER bacon shallot marmalade, white cheddar, house pickles, TSB sauce, sesame bun, fries 18  
BURGER SUPREME pepper-crusted dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries 25

## PASTA

WILD MUSHROOM BUCATINI cracked pepper, parmesan, black kale 19  
ORECCHIETTE spicy chicken sausage, baby spinach, pickled cherry peppers, parmesan 19  
BRAISED SHORT RIB CAVATELLI 10 hour short rib ragu, mascarpone 22  
RICOTTA GNOCCHI truffle cream 14/19  
*gluten-free pasta available upon request.*

## MAIN COURSES

SALMON cauliflower almond mousse, charred scallions, shiitake mushrooms, truffle vinaigrette 23  
POT OF MUSSELS chardonnay broth, dijon, tarragon, fries 21  
VEGETABLE BIBIMBAP sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg 19  
CLASSIC EGGS BENEDICT grilled Canadian bacon, poached eggs, buttermilk biscuits, hollandaise, mixed baby greens 17  
AVOCADO TOAST organic whole wheat, red pepper flakes, lemon, poached eggs 17  
EGG WHITE OMELETTE goat cheese, baby spinach, shallots, mixed baby greens 17

## STEAKS

*served with fries or field greens*  
THE SMITH BAR STEAK 29  
SKIRT STEAK 35  
NY STRIP 39  
BONE IN RIB EYE 42  
FILET MIGNON 44

#### CHOOSE A SAUCE

green peppercorn, garlic herb butter  
or chimichurri

## SIDES

ROASTED CAULIFLOWER 9  
FRIES 8  
BRUSSELS SPROUTS 10  
JALAPEÑO CHEDDAR GRITS 9  
BACON BRAISED LOCAL COLLARD GREENS 9

## 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

SHIRLEY TEMPLE  
AGAVE LEMONADE  
MANGO-CASHEW MILK  
"EGG CREAM"  
CUCUMBER GINGER BEER

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.



@THESMITHRESTAURANT