



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
- BATTLE CREEK Chincoteague Island, 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

SNACKS & STARTERS

- CINNAMON TOFFEE BRIOCHE 9
- HOT POTATO CHIPS blue cheese fondue 9
- CRISPY FRIED CALAMARI Brooklyn style 14
- SHISHITO PEPPERS sea salt 9
- TUNA POKE 14
mango, cashews, cucumber, serrano, yuzu
- BURRATA 13
slow roasted tomatoes, baby arugula, garlic ciabatta
- CUCUMBER GAZPACHO 11
avocado, baby tomatoes, squash blossom
- MAC + CHEESE skillet roasted 15

EGGS

- RANCHERO SCRAMBLE* 16
chipotle salsa, black beans, corn tortillas, cheddar, avocado
- SMOKED SALMON TOAST 18
ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs
- MUSHROOM, EGG, + CHEESE 17
fontina cheese, ciabatta, truffle, sunny up eggs
- BREAKFAST POT PIE 17
sweet sausage, bacon, cremini mushrooms, cheddar biscuit top, sunny up eggs
- THE SMITH EGGS BENEDICT 17
black forest ham, english muffin, hollandaise, poached eggs, home fries
- AVOCADO TOAST 17
organic whole wheat, red pepper flakes, lemon, poached eggs
- EGG WHITE OMELETTE 17
goat cheese, baby spinach, shallots, mixed baby greens
- BENEDICT JOHNNY 17
cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise, home fries
- SICILIAN BAKED EGGS 17
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- SHORT RIB HASH 21
jalapeño cheddar grits, basil pistou, shoe string potatoes, poached eggs

*egg whites may be substituted upon request.

GRIDDLE

- VANILLA BEAN FRENCH TOAST 16
maple butter, caramelized bananas
- PANCAKES 15
whipped ricotta, toasted pecans, salted caramel sauce
- BUTTERMILK WAFFLES 15
blueberry compote, citrus mascarpone

SANDWICHES

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

BIG SALADS

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

STEAK AND EGGS

- sunny up eggs, mixed greens, home fries, hollandaise
- THE SMITH BAR STEAK 29
- SKIRT STEAK 35
- NY STRIP 39
- BONE IN RIB EYE 42
- FILET MIGNON 44

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
- CANDIED 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 #2 district of columbia gin / raspberry / 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
- STRAWBERRY BASIL
- CUCUMBER GINGER BEER
- SHIRLEY TEMPLE

@THESMITHRESTAURANT