



THE SMITH

RESTAURANT & BAR

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

DINNER

OYSTERS

COTUIT BAY Cape Cod, MA 3²⁵

PUFFER PETITE Wellfleet, MA 3²⁵

OYSTER OF THE DAY 3²⁵

SNACKS

HOT POTATO CHIPS blue cheese fondue 9

TOASTED SESAME HUMMUS spiced crackers 9

CRISPY HEIRLOOM SQUASH RINGS chili aioli 9

SHISHITO PEPPERS sea salt 9

STARTERS

ROASTED TOMATO SOUP 12
cheddar melt

STICKY PORK RIBS 14
spicy maple glaze, brussels sprouts slaw

ROASTED CAULIFLOWER FLATBREAD 13
nduja salumi, stracciatella, arugula, parmesan,
pickled chilies, lemon

CRISPY FRIED CALAMARI 14
Brooklyn style

BURRATA 13
slow roasted tomatoes, baby arugula,
garlic ciabatta

SPICY SALMON TARTARE 14
crispy rice, avocado, sriracha, nori

CAESAR SALAD 13
little gem, crispy parmesan frico

KALE & QUINOA SALAD 13
sun dried cranberries, ricotta salata, toasted
almonds, dijon vinaigrette

MAC + CHEESE 15
skillet roasted

BIG SALADS

BUTTERNUT SQUASH & 13/18
GOAT CHEESE SALAD
apples, frisée, spiced pepitas, apple cider
vinaigrette

CHICKEN PAILLARD 22
pear, endive, frisée, candied walnuts, blue
cheese, pickled red onion, champagne shallot
vinaigrette

STEAK SALAD 24
arugula, endive, red onion, goat cheese,
tomato, balsamic

PASTA

BUTTERNUT SQUASH BUCATINI 21
hen of the woods mushrooms, pumpkin
seed pesto, parmesan, sage, black pepper

BRAISED SHORT RIB CAVATELLI 22
10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI 14/19
truffle cream

gluten-free pasta available upon request.

MAIN COURSES

SALMON 26
pastrami spiced, apple cider braised cabbage,
roasted parsnip, watercress, horseradish crema

POT OF MUSSELS 23
chardonnay broth, Dijon, tarragon, fries

GRILLED MARINATED SHRIMP 27
heirloom black rice, roasted cauliflower,
sweet potato coconut curry

CHICKEN POT PIE 24
roasted chicken, baby portobello mushrooms,
pearl onion, cheddar biscuit top

VEGETABLE BIBIMBAP 21
sushi rice, shiitake mushrooms, edamame,
spinach, house made kimchee, sunny up egg

SEA BASS 26
brussels sprouts, spaghetti squash, melted
leeks, dijon beurre blanc

BRICK PRESSED CHICKEN 24
baby spinach, smashed garlic potatoes,
grilled lemon, chicken jus

PORK CHOP 26
jalapeño cheddar grits, bacon apple
marmalade, smoked pork jus

THE SMITH BURGER 18
bacon shallot marmalade, white cheddar,
house pickles, crispy onions, TSB sauce,
potato bun, fries

BURGER SUPREME 25
pepper-crusting dry-aged short rib blend,
raclette cheese, watercress, red onion,
green peppercorn sauce, gruyère bun, fries

STEAKS

served with fries or field greens

THE SMITH BAR STEAK 29

SKIRT STEAK 35

NY STRIP 39

FILET MIGNON 44

CHOOSE A SAUCE
green peppercorn, garlic herb butter
or chimichurri

MONDAY 27

SLOW ROASTED PORK

TUESDAY 26

FISH TACOS

WEDNESDAY 26

FRIED CHICKEN

THURSDAY 27

TURKEY "OSSO BUCO"

FRIDAY 29

LOCAL SCALLOPS

SATURDAY 33

SHORT RIB

SUNDAY 25

CHICKEN

PARMESAN

SIDES

SMASHED GARLIC POTATOES 9

KALE & SPINACH GRATIN 10

BRUSSELS SPROUTS 11

JALAPEÑO CHEDDAR GRITS 9

FRIES 9

SICILIAN CAULIFLOWER 10

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