



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### OYSTERS

COTUIT BAY Cape Cod, MA 3<sup>25</sup>

PUFFER PETITE Wellfleet, MA 3<sup>25</sup>

OYSTER OF THE DAY 3<sup>25</sup>

## 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 cheddar melt 12
- ROASTED CAULIFLOWER FLATBREAD nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon 13
- CRISPY FRIED CALAMARI Brooklyn style 14
- BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta 13
- SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori 14
- MAC + CHEESE skillet roasted 15

## SALADS

- KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette 13/17
- CAESAR SALAD little gem, crispy parmesan frico 13/17
- BUTTERNUT SQUASH & GOAT CHEESE SALAD apples, frisée, spiced pepitas, apple cider vinaigrette 13/17
- CHICKEN PAILLARD pear, endive, frisée, candied walnuts, blue cheese, pickled red onion, champagne shallot vinaigrette 19
- STEAK SALAD arugula, endive, goat cheese, red onion, tomato, balsamic 22

## SANDWICHES

- GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina, fries 18
- BLT + E SANDWICH apple smoked bacon, fried egg, lemon aioli, croissant, fries 15
- CRISPY COD SANDWICH kale & granny smith apple slaw, tartar, potato bun, house chips 19

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

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

## PASTA

- BUTTERNUT SQUASH BUCATINI hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black pepper 21
- 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 pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema 25
- POT OF MUSSELS chardonnay broth, dijon, tarragon, fries 22
- CHICKEN POT PIE roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top 19
- VEGETABLE BIBIMBAP sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg 19
- AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs 17
- THE SMITH EGGS BENEDICT black forest ham, ciabatta english muffin, poached eggs, hollandaise, mixed greens 17
- EGG WHITE OMELETTE goat cheese, spinach, shallots, mixed greens 17

## 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

## SIDES

- KALE & SPINACH GRATIN 10
- BRUSSELS SPROUTS 11
- FRIES 9
- SICILIAN CAULIFLOWER 10

## COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 4.25
- ESPRESSO 4.50
- CAPPUCCINO 5
- RED EYE coffee/espresso 5
- AMERICANO 5
- LATTE 5
- HOT CHOCOLATE 5.50

## TEA 4.25

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 6

- SHIRLEY TEMPLE
- AGAVE LEMONADE
- CONCORD GRAPE-ROSEMARY
- 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