



# THE SMITH

RESTAURANT & BAR

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

## LUNCH

### RAW BAR

#### OYSTERS

- PUFFER PETITE Wellfleet, MA 3<sup>25</sup>
- COTUIT BAY Cape Cod, MA 3<sup>25</sup>
- FISHERS ISLAND Block Island Sound, NY 3<sup>25</sup>
- OYSTER OF THE DAY 3<sup>25</sup>

#### SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS 2<sup>50</sup>
- CHERRY STONE CLAMS 2<sup>50</sup>

#### PLATTERS

- THE DELUXE 75  
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, half lobster
- THE ROYALE 125  
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

## SNACKS

- HOT POTATO CHIPS blue cheese fondue 9
- CRISPY HEIRLOOM SQUASH RINGS chili aioli 11
- SHISHITO PEPPERS sea salt 9
- TOASTED SESAME HUMMUS spiced crackers 10

## STARTERS

- ROASTED TOMATO SOUP cheddar melt 13
- CRISPY FRIED CALAMARI Brooklyn style 15
- ROASTED CAULIFLOWER FLATBREAD nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon 14
- SHRIMP COCKTAIL 15
- BURRATA 14  
slow roasted tomatoes, baby arugula, garlic ciabatta
- SPICY SALMON TARTARE 15  
crispy rice, avocado, sriracha, nori
- MAC + CHEESE 16  
skillet roasted

## SALADS

- BUTTERNUT SQUASH & GOAT CHEESE SALAD 14/19  
apples, frisée, spiced pepitas, apple cider vinaigrette
- CAESAR SALAD 14/19  
little gem, crispy parmesan frico
- KALE & QUINOA SALAD 14/19  
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- GRILLED CHICKEN PAILLARD 24  
pear, endive, frisée, candied walnuts, blue cheese, pickled red onion, champagne shallot vinaigrette
- STEAK SALAD 26  
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 27  
chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

## SANDWICHES

- GRILLED CHICKEN SANDWICH 18  
burrata, tomato jam, basil aioli, toasted sesame semolina, fries
- CRISPY COD SANDWICH 21  
kale & granny smith apple slaw, tartar, brioche, house chips
- THE SMITH BURGER 18  
bacon shallot marmalade, white cheddar, house pickles, crispy onions, TSB sauce, potato bun, fries
- BURGER SUPREME 25  
dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun, fries

## PASTA

- BUTTERNUT SQUASH BUCATINI 22  
hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black pepper
- BRAISED SHORT RIB CAVATELLI 23  
10 hour short rib ragu, mascarpone
- RICOTTA GNOCCHI 16/24  
truffle cream

gluten-free pasta available upon request.

## MAIN COURSES

- SALMON 26  
pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema
- CHICKEN POT PIE 25  
roasted chicken, baby portobello mushrooms, pearl onion, cheddar biscuit top
- POT OF MUSSELS 24  
chardonnay broth, dijon, tarragon, fries
- VEGETABLE BIBIMBAP 23  
sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg
- AVOCADO TOAST 18  
organic whole wheat, red pepper flakes, lemon, poached eggs
- EGG WHITE OMELETTE 18  
goat cheese, baby spinach, shallots, mixed baby greens

## STEAKS

served with fries or field greens

- THE SMITH BAR STEAK 29
- SKIRT STEAK 37
- NY STRIP 41
- BONE IN RIB EYE 44
- FILET MIGNON 46

#### CHOOSE A SAUCE

green peppercorn, garlic herb butter or chimichurri



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## SIDES

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

## COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE 4.<sup>25</sup>
- ESPRESSO 4.<sup>50</sup>
- CAPPUCCINO 5
- RED EYE coffee/espresso 5
- AMERICANO 5
- LATTE 5
- HOT CHOCOLATE 5.<sup>50</sup>

## TEA 4.<sup>25</sup>

Steven Smith Teemaker

- 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.