



THE SMITH

RESTAURANT & BAR

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

RAW BAR

CHILLED SHRIMP 3

HALF LOBSTER 16

LITTLE NECK CLAMS 2⁵⁰

CHERRY STONE CLAMS 2⁵⁰

OYSTERS

PUFFER PETITE Wellfleet, MA 3²⁵

COTUIT BAY Cape Cod, MA. 3²⁵

FISHERS ISLAND Block Island Sound, NY 3²⁵

OYSTER OF THE DAY 3²⁵

THE DELUXE
oysters, clams, chilled shrimp,
spicy salmon tartare, half lobster
75

THE ROYALE
oysters, clams, chilled shrimp,
spicy salmon tartare, whole lobster
125

CHRISTMAS BRUNCH

\$37

kids under 12, \$19

BRUNCH COCKTAILS

includes choice of brunch
cocktail or juice

BLOODY MARY
vodka / secret recipe

BARNSTORMER
bourbon / aperol /
italian bitters /
grapefruit / prosecco

BELLINI
white peach purée /
prosecco

THE GATSBY
brooklyn gin / lemon /
pomegranate / prosecco

EL TORO
mezcal / beef broth /
mexican green chili
liqueur / smith bloody
mary mix / candied bacon

BRUNCH

EGG WHITE OMELETTE goat cheese, baby spinach, shallots, mixed baby greens

SICILIAN BAKED EGGS spicy tomato sauce, artichokes, burrata, spinach, ciabatta

SMOKED SALMON TOAST ciabatta, lemon mascarpone, everything bagel spice,
red onion, tomato, poached eggs

THE SMITH BENEDICT black forest ham, ciabatta, english muffin, poached eggs,
hollandaise, home fries

STEAK + EGGS grilled flatiron steak, sunny up eggs, home fries, mixed greens,
hollandaise \$4 supplement

AVOCADO TOAST organic whole wheat, poached eggs, red pepper flakes, lemon,
local greens

SHORT RIB HASH jalapeño cheddar grits, basil pistou, shoe string potatoes,
poached eggs

VANILLA BEAN FRENCH TOAST maple butter, caramelized bananas

BLT + E apple smoked bacon, fried egg, lemon aioli croissant, fries

LUNCH

CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted
sesame semolina, fries

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

TOASTED RICOTTA GNOCCHI white truffle cream

STEAK SALAD arugula, endive, red onion, goat cheese, tomato, balsamic
\$4 supplement

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

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

FOR THE TABLE

HOT POTATO CHIPS blue cheese fondue	9
CRISPY FRIED CALAMARI Brooklyn style	15
SHISHITO PEPPERS sea salt	9
MAC + CHEESE skillet roasted	16
SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori	15

SIDES

MAPLE CHICKEN SAUSAGE	7
BRUSSELS SPROUTS	11
FRIES	9
JALAPEÑO CHEDDAR GRITS	9
FRUIT & BERRIES	12
HOME FRIES	7
APPLE SMOKED BACON	7
CANDIED BACON	7