



THE SMITH

RESTAURANT & BAR

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

BRUNCH

RAW BAR

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 15
- LITTLE NECK CLAMS 2²⁵

OYSTERS

- COTUIT BAY Cape Cod, MA 3
- MOONDANCER Damariscotta River, ME 3
- OLD BLACK SALT Chincoteague Island, VA 3
- OYSTER OF THE DAY 3

PLATTERS

- THE DELUXE 70
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, half lobster
- THE ROYALE 115
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

SNACKS & STARTERS

- HOT POTATO CHIPS blue cheese fondue 8
- SHISHITO PEPPERS sea salt 8
- ROASTED TOMATO SOUP cheddar melt 10
- MAC + CHEESE skillet roasted 14
- CRISPY FRIED CALAMARI 13
pickled green tomatoes, chilies, lemon, tartar sauce

COMPLIMENTARY BRUNCH COCKTAIL
Enjoy a free bloody mary, bellini, barnstormer, the gatsby, french 75 slushie, or juice with any of the below items

EGGS

- RANCHERO SCRAMBLE 16
blue corn tortilla, avocado, cheddar, black beans, charred tomato salsa
- BREAKFAST POT PIE 17
sweet sausage, bacon, cremini mushrooms, cheddar biscuit top, sunny up eggs
- SMOKED SALMON TOAST 17
ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs
- EGG WHITE OMELETTE 16
goat cheese, baby spinach, shallots, mixed baby greens
- SICILIAN BAKED EGGS 16
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- AVOCADO TOAST 16
organic whole wheat, red pepper flakes, lemon, poached eggs

BENEDICTS

- BENEDICT JOHNNY 16
cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise, home fries
- THE SMITH EGGS BENEDICT 16
black forest ham, english muffin, hollandaise, poached eggs, home fries
- CRAB CAKE BENEDICT 23
lump crab, baby spinach, poached eggs, old bay hollandaise, mixed greens

GRIDDLE

- VANILLA BEAN FRENCH TOAST 15
maple butter, caramelized bananas
- PANCAKES 14
whipped ricotta, toasted pecans, salted caramel sauce
- BUTTERMILK WAFFLES 14
blueberry compote, citrus mascarpone

PIZZA

grandma smitty's style

- THE SAUCE 15
marinara, pepperoni, mozzarella, pickled chilies
- THE SHROOM 16
hen of the woods mushrooms, tallegio, mozzarella, truffle
- THE CLAM 17
middle neck clams, calamari, scampi butter, parmesan, lemon breadcrumbs

SANDWICHES

- GRILLED CHICKEN SANDWICH 16
overnight tomatoes, burrata, basil aioli, arugula, sesame baguette, fries
- HAM + EGGER 15
kale and gruyère fondue, country ham omelette, croissant, mixed greens
- SPICY CATFISH BLT 18
apple smoked bacon, bibb lettuce, tomato, alabama sauce, brioche, fries
- U STREET BURGER 16
bacon tomato jam, sharp cheddar, crispy onions, pickles, TSB sauce, brioche bun, fries

BIG SALADS

- BUTTERNUT SQUASH & GOAT CHEESE 15
apples, frisée, spiced pepitas, apple cider vinaigrette
 - BABY GEM WEDGE 15
blue cheese ranch, bacon, radish, herbs
 - KALE CAESAR 15
parmesan frico, boquerones, ciabatta
 - MEDITERRANEAN 15
little gem, cucumber, feta, red onion, chickpea, tomato, olive, sweet peppers, lemon dressing
- any salad with additions
- grilled chicken 18
 - roasted salmon 19
 - marinated shrimp 21
 - charred flatiron steak 22

TO SHARE for two

- SPICY FRIED CHICKEN 42
jalapeño cheddar grits, slaw, pickles

STEAK AND EGGS

- sunny up eggs, mixed greens, home fries, hollandaise
- THE SMITH BAR STEAK 27
- FILET MIGNON 39
- NY STRIP 34
- BONE IN RIB EYE 37

SIDES

- MAPLE CHICKEN SAUSAGE 7
- APPLE SMOKED 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 gin / pomegranate / lemon / prosecco
- FRENCH 75 SLUSHIE gin / champagne / lemon

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
- CUCUMBER GINGER BEER
- SHIRLEY TEMPLE
- CHAI EGG CREAM

@THESMITHRESTAURANT

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.