



THE SMITH

RESTAURANT & BAR

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

BRUNCH

RAW BAR

SHELLFISH

- CHILLED SHRIMP 3
- HALF LOBSTER 16
- LITTLE NECK CLAMS* 2⁵⁰
- CHERRY STONE CLAMS* 2⁵⁰

OYSTERS

- COTUIT BAY* Cape Cod, MA 3²⁵
- MOOKIE BLUES* Damariscotta, ME 3²⁵
- PUFFER PETITE* Wellfleet, MA 3²⁵
- OYSTER OF THE DAY* 3²⁵

PLATTERS

- THE DELUXE* 75
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

- CINNAMON CHURRO WAFFLES 8
espresso crema
- POTATO CHIPS blue cheese fondue 7
- SHISHITO PEPPERS sea salt 7
- ROASTED TOMATO SOUP cheddar melt 9
- MAC + CHEESE 13
skillet roasted
- CRISPY FRIED CALAMARI 13
spicy sunday gravy

SANDWICHES

- GRILLED CHICKEN 16
burrata, tomato jam, basil aioli, arugula, ciabatta, fries
- ROASTED TURKEY + AVOCADO 16
goat cheese, cucumber, tomato, red onion, dijon aioli, sourdough, mixed greens
- SEARED TUNA BURGER* 19
roasted peppers, egg, watercress, red onion, caesar aioli, brioche bun, fries
- BURGER ROYALE* 16
double beef patty, american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, sesame bun, fries
- BURGER SUPREME* 17
prime beef, gruyère, watercress, red onion, green peppercorn sauce, brioche bun, fries

BIG SALADS

- SPRING LETTUCE SALAD 15
romaine, cucumber, red onion, baby bell peppers, castelvetrano olives, feta, lemon oregano vinaigrette
with marinated shrimp \$8
- KALE CAESAR* 15
parmesan frico, boquerones, ciabatta
with salmon \$8
- BABY GEM WEDGE 15
blue cheese ranch, bacon, radish, herbs
with grilled chicken \$4
- STEAK SALAD 23
arugula, endive, red onion, goat cheese, tomato, balsamic
- CHICKEN PAILLARD 19
roasted beets, goat cheese, orange, everything spice, champagne shallot vinaigrette
- SEARED TUNA SALAD 25
butter lettuce, hazelnuts, citrus, pickled onion, parmesan, white balsamic

STEAK AND EGGS

- sunny up eggs, mixed greens, home fries, hollandaise
- THE SMITH BAR STEAK* 25
- SKIRT STEAK* 29
- NY STRIP* 34
- BONE IN RIB EYE* 36
- FILET MIGNON* 38

**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.*

BRUNCH COCKTAILS 10

- BLOODY MARY vodka / secret recipe
- BARNSTORMER bourbon / aperol / italian bitters / grapefruit / prosecco
- BELLINI white peach puree / prosecco
- THE GATSBY gin / pomegranate / lemon / prosecco
- FRENCH 75 SLUSHIE gin / lemon / prosecco
- WHAT'S UP DOC aquavit / carrot-ginger-tarragon shrub / tangerine / lemon / dill

COFFEE & ESPRESSO

by Counter Culture

- COFFEE 3.75
- ESPRESSO 3.75
- CAPPUCCINO 4.50
espresso / frothed milk
- RED EYE coffee / espresso shot 4.50
- AMERICANO 4.50
espresso / hot water
- LATTE espresso / steamed milk 4.50
- MOCHA espresso / hot chocolate 4.50
- HOT CHOCOLATE 4.50
whipped cream

TEA 3.25

Steven Smith Teamaker

- green tea, green mint, earl grey, Darjeeling blend, English breakfast, chai, chamomile (d), peppermint (d)

JUICE 5

- ORANGE, APPLE, GRAPEFRUIT

HOUSEMADE SOFT DRINKS

- SHIRLEY TEMPLE 4.50
- CUCUMBER GINGER BEER 4.50
- STRAWBERRY RHUBARB 4.50
- SODA
- LEMON MINT SODA 4.50
- LEMONADE 4.50
- ICED TEA 4.50
- ARNOLD PALMER 4.50
- ICED COFFEE 4.50

SIDES

- MAPLE CHICKEN SAUSAGE 7
- APPLE SMOKED BACON 7
- CANDIED BACON 7
- FRIES 6
- JALAPEÑO CHEDDAR GRITS 7
- BRUSSELS SPROUTS 8
- HOME FRIES 7
- HOUSE-MADE GRANOLA 9
greek yogurt, mixed berries
- FRUIT & BERRIES 9
- ORGANIC WHOLE WHEAT TOAST 3
- CIABATTA TOAST 3

ENJOY A BRUNCH COCKTAIL

A brunch cocktail or juice is included with any of the below items

EGGS

- RANCHERO SCRAMBLE 15
blue corn tortillas, avocado, cheddar, black beans, charred tomato salsa
- PASTRAMI GRILLED CHEESE 15
gruyère fondue, sunny up egg, sourdough rye, mixed greens
- BREAKFAST POT PIE 16
sweet sausage, bacon, cremini mushrooms, cheddar biscuit top, sunny up eggs
- AVOCADO TOAST 15
organic whole wheat, poached eggs, red pepper flakes, lemon
- EGG WHITE OMELETTE 14
goat cheese, spinach, shallots, mixed greens
- SBLT+E 16
smoked salmon, lemon mascarpone, bacon, fried egg, croissant, home fries
- BENEDICT JOHNNY 15
white corn skillet cake, maple chicken sausage, jack cheese, poached eggs, roasted tomato hollandaise
- SICILIAN BAKED EGGS 15
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- THE SMITH EGGS BENEDICT 15
black forest ham, sourdough muffin, poached eggs, hollandaise, home fries

GRIDDLE

- VANILLA BEAN FRENCH TOAST 15
maple butter, caramelized bananas
- PANCAKES 15
whipped ricotta, toasted pecans, salted caramel sauce
with candied bacon \$3
- FRIED CHICKEN & WAFFLES 21
potato waffle, sunny up egg, maple black pepper glaze