



# 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\* 2<sup>50</sup>
- CHERRY STONE CLAMS\* 2<sup>50</sup>

#### OYSTERS

- COTUIT BAY\* Cape Cod, MA 3<sup>25</sup>
- MOOKIE BLUES\* Damariscotta, ME 3<sup>25</sup>
- PUFFER PETITE\* Wellfleet, MA 3<sup>25</sup>
- OYSTER OF THE DAY\* 3<sup>25</sup>

#### PLATTERS

- THE DELUXE\* 80  
oysters, clams, chilled shrimp,  
spicy salmon tartare, half lobster
- THE ROYALE\* 120  
oysters, clams, chilled shrimp,  
spicy salmon tartare, whole lobster

## SNACKS & STARTERS

- CINNAMON CHURRO WAFFLES 9  
espresso crema
- POTATO CHIPS blue cheese fondue 7
- SHISHITO PEPPERS sea salt 7
- TOMATO GAZPACHO 9  
cucumber, sweet peppers, melon, yogurt
- MAC + CHEESE 13  
skillet roasted
- CRISPY FRIED CALAMARI 13  
spicy sunday gravy

## SANDWICHES

*served with fries or mixed greens*

- GRILLED CHICKEN 17  
burrata, tomato jam, basil aioli, arugula,  
ciabatta
- MAINE LOBSTER ROLL 29  
whole lobster, baby arugula, marinated  
tomatoes, buttered brioche
- ROASTED TURKEY + AVOCADO 16  
goat cheese, cucumber, tomato, red onion,  
dijon aioli, sourdough
- SEARED TUNA BURGER\* 19  
roasted peppers, egg, watercress,  
red onion, caesar aioli, brioche bun
- BURGER ROYALE\* 17  
double beef patty, american cheese, apple  
smoked bacon, pickles, shredded romaine,  
red onion, 50/50 sauce, sesame bun
- BURGER SUPREME\* 18  
prime beef, gruyère, watercress, red onion,  
green peppercorn sauce, brioche bun

## BIG SALADS

- CHICKEN PAILLARD 19  
baby swiss chard, frisee, goat cheese, roasted  
beets, everything spice, champagne shallot  
vinaigrette
- WATERMELON SALAD 15  
heirloom tomatoes, baby peppers, cucumber,  
feta, olives, oregano vinaigrette  
with marinated shrimp 23
- KALE CAESAR\* 15  
parmesan frico, white anchovies, ciabatta  
with salmon 23
- BABY GEM WEDGE 15  
blue cheese ranch, bacon, radish, herbs  
with grilled chicken 19
- STEAK SALAD 23  
arugula, endive, red onion, goat cheese,  
tomato, balsamic
- SEARED TUNA SALAD 25  
chilled spicy soba noodles, pickled shiitakes,  
daikon, zucchini, runner beans, sesame,  
ginger miso vinaigrette

## STEAK AND EGGS

- sunny up eggs, mixed greens, home fries,  
hollandaise
- THE SMITH BAR STEAK\* 28
- SKIRT STEAK\* 32
- NY STRIP\* 37
- BONE IN RIB EYE\* 39
- FILET MIGNON\* 41

*\*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
- 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 4.50
- WATERMELON SODA
- LEMON MINT SODA 4.50
- LEMONADE 4.50
- ICED TEA 4.50
- ARNOLD PALMER 4.50
- ICED COFFEE 4.50

### 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

## SIDES

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