



BRUNCH

THE SMITH

RESTAURANT & BAR

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

RAW BAR

SHELLFISH

CHILLED SHRIMP 3  
HALF LOBSTER 16

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, chilled shrimp,  
spicy salmon tartare, half lobster

THE ROYALE\* 120  
oysters, chilled shrimp,  
spicy salmon tartare, whole lobster

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, baby spinach, shallots,  
mixed greens

BLT+E\* 15  
apple smoked bacon, slow roasted  
tomatoes, fried egg, lemon aioli, brioche,  
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

MUSHROOM OMELETTE 14  
brandied mushrooms, fontina cheese,  
mixed greens

GRIDDLE

VANILLA BEAN FRENCH TOAST 15  
maple butter, caramelized bananas

PANCAKES 15  
toasted pecans, salted caramel sauce  
with candied bacon \$3

FRIED CHICKEN & WAFFLES\* 19  
potato waffle, sunny up egg, maple  
black pepper glaze

SNACKS & STARTERS

CINNAMON CHURRO WAFFLES 9  
espresso crema

POTATO CHIPS blue cheese fondue 7

HOUSE-MADE GRANOLA greek yogurt, 9  
mixed berries

ROASTED TOMATO SOUP cheddar melt 9

FRUIT + BERRIES honey, mint 9

CRISPY FRIED CALAMARI 14  
zucchini, chilies, lemon, spicy marinara

MAC + CHEESE skillet roasted 15

SANDWICHES

*served with fries or mixed greens*

GRILLED CHICKEN 17  
burrata, tomato jam, basil aioli, arugula,  
ciabatta

CRISPY COD MILANESE 18  
oregano bread crumbs, caesar aioli, cucumber,  
red onion, brioche

ROASTED TURKEY + AVOCADO 16  
goat cheese, cucumber, red onion, dijon aioli,  
sourdough

BURGER ROYALE\* 17  
double decker, american cheese, apple  
smoked bacon, pickles, shredded lettuce,  
red onion, 50/50 sauce, brioche

THE SMITH BURGER\* 17  
bacon shallot marmalade, white cheddar,  
crispy pickled onions, TSB sauce, brioche

BIG SALADS

LITTLE GEM CAESAR\* 16  
crispy parmesan frico  
*with salmon 23*

KALE & QUINOA 16  
sun dried cranberries, ricotta salata, toasted  
almonds, dijon vinaigrette  
*with grilled chicken 19*

CHICKEN PAILLARD 19  
butternut squash, goat cheese, apples, frisée,  
spiced pepitas, apple cider vinaigrette

STEAK SALAD 23  
arugula, endive, red onion, goat cheese,  
tomato, balsamic

GRILLED SHRIMP SALAD 23  
chilled spicy soba noodles, pickled shiitakes,  
daikon, carrot, red cabbage, 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

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

THE DAISY gin / pomegranate /  
lemon / prosecco

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

LEMON MINT SODA 4.50

SPICED PEAR 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 7

BRUSSELS SPROUTS 9

HOME FRIES 7

ORGANIC WHOLE WHEAT TOAST 3

CIABATTA TOAST 3

\* These items are cooked to order. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Please alert your server of any food allergies, as not all ingredients are listed on the menu.