



THE SMITH

RESTAURANT & BAR

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

BRUNCH

RAW BAR

SHELLFISH

- CHILLED SHRIMP 3²⁵
- HALF LOBSTER 18
- LITTLE NECK CLAMS 2⁷⁵
- CHERRY STONE CLAMS 2⁷⁵

OYSTERS

- COTUIT BAY Cape Cod, MA 3⁵⁰
- MOOKIE BLUES Damariscotta, ME 3⁵⁰
- PUFFER PETITE Wellfleet, MA 3⁵⁰
- OYSTER OF THE DAY 3⁵⁰

PLATTERS

- THE DELUXE 82
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, half lobster
- THE ROYALE 135
oysters, clams, chilled shrimp, poached mussels, spicy salmon tartare, whole lobster

SNACKS & STARTERS

- CINNAMON TOFFEE BRIOCHE 9
- POTATO CHIPS blue cheese fondue 10
- SHISHITO PEPPERS sea salt 10
- CRISPY FRIED CALAMARI 15
zucchini, chilies, lemon, spicy marinara
- MAC + CHEESE skillet roasted 17
- ROASTED TOMATO SOUP cheddar melt 14
- BURRATA 15
slow roasted tomatoes, baby arugula, garlic ciabatta
- SPICY SALMON TARTARE 16
crispy rice, avocado, sriracha, nori
- HOUSE-MADE GRANOLA 12
greek yogurt, mixed berries
- FRUIT & BERRIES mint, honey 12

EGGS

local cage-free eggs

- RANCHERO SCRAMBLE 19
blue corn waffle, avocado, cheddar, black beans, charred tomato salsa
- SMOKED SALMON TOAST 20
ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs
- MUSHROOM, EGG, + CHEESE 19
fontina cheese, ciabatta, truffle, sunny up eggs
- BREAKFAST POT PIE 20
bacon, sausage, baby portobellos, cheddar biscuit top, sunny up eggs
- THE SMITH EGGS BENEDICT 19
black forest ham, ciabatta english muffin, hollandaise, poached eggs, home fries
- AVOCADO TOAST 19
whole wheat, red pepper flakes, lemon, poached eggs
- EGG WHITE OMELETTE 19
goat cheese, baby spinach, shallots, mixed greens
- BENEDICT JOHNNY 19
cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise, home fries
- SICILIAN BAKED EGGS 19
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- SHORT RIB HASH 24
jalapeño cheddar grits, basil pistou, shoe string potatoes, poached eggs

GRIDDLE

- VANILLA BEAN FRENCH TOAST 18
maple butter, caramelized bananas
- PANCAKES 17
whipped ricotta, toasted pecans, salted caramel sauce
- BUTTERMILK WAFFLES 17
caramel apple compote, spiced mascarpone

SANDWICHES

served with fries or mixed greens

- BLT+E 18
apple smoked bacon, fried egg, lemon aioli potato bun
- GRILLED CHICKEN SANDWICH 19
burrata, tomato jam, basil aioli, toasted sesame semolina
- PASTRAMI GRILLED CHEESE 18
gruyère fondue, sunny up egg, sourdough rye
- CRISPY COD MILANESE 18
oregano bread crumbs, caesar aioli, cucumber, red onion, potato bun
- BURGER ROYALE 19
american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, potato bun
- BURGER SUPREME 26
dry-aged short rib blend, peppercorn gravy, raclette cheese, red onion, gruyère bun

BIG SALADS

- LITTLE GEM CAESAR 19
crispy parmesan frico
with salmon 27
- KALE & QUINOA 19
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
with marinated shrimp 27
- CHICKEN PAILLARD 25
butternut squash, goat cheese, apples, frisée, spiced pepitas, apple cider vinaigrette
- STEAK SALAD 27
arugula, endive, red onion, goat cheese, tomato, balsamic
- SEARED TUNA SALAD 28
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 31
- SKIRT STEAK 39
- NY STRIP 43
- BONE IN RIB EYE 45
- FILET MIGNON 47

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.

SIDES

- MAPLE CHICKEN SAUSAGE 7
- APPLE SMOKED BACON 7
- CANDIED BACON 7
- BRUSSELS SPROUTS 12
- HOME FRIES 7
- JALAPEÑO CHEDDAR GRITS 11
- FRIES 10
- ORGANIC WHOLE WHEAT TOAST 3
- CIABATTA TOAST 3

BRUNCH COCKTAILS 13

- BLOODY MARY vodka / secret recipe
- BARNSTORMER bourbon / aperol / italian bitters / grapefruit / prosecco
- BELLINI white peach purée / prosecco
- WHAT'S UP DOC? aquavit / carrot-ginger-tarragon shrub / tangerine / lemon / dill

COFFEE & ESPRESSO

by Counter Culture

- COFFEE 4.75
- ESPRESSO 4.75
- CAPPUCCINO 5.50
espresso / frothed milk
- RED EYE coffee / espresso shot 5.50
- AMERICANO 5.50
espresso / hot water
- LATTE espresso / steamed milk 5.50
- MOCHA espresso / hot chocolate 5.50
- HOT CHOCOLATE 5.50
whipped cream

TEA 4.25

Steven Smith Teamaker

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

JUICE 6

- ORANGE, APPLE, GRAPEFRUIT

HOUSEMADE SOFT DRINKS

- SHIRLEY TEMPLE 6
- CUCUMBER GINGER BEER 6
- LEMON MINT SODA 6
- STRAWBERRY WATERMELON SODA 6
- LEMONADE 4.25
- ICED TEA 4.25
- ARNOLD PALMER 4.25
- ICED COFFEE 4.75