



THE SMITH

RESTAURANT & BAR

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

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

CHRISTMAS BRUNCH

\$37

kids under 12, \$19

BRUNCH COCKTAILS

includes choice of brunch
cocktail or juice

BLOODY MARY
vodka / secret recipe

SANGRIA SPRITZ
aperol / orange liqueur /
lemon / lambrusco /
rosemary

BELLINI
white peach purée /
prosecco

THE GATSBY
gin / pomegranate /
hibiscus / lemon /
prosecco

MIMOSA
orange juice / prosecco

BRUNCH

EGG WHITE OMELETTE goat cheese, baby spinach, shallots, mixed greens
SICILIAN BAKED EGGS spicy tomato sauce, artichokes, burrata, spinach, ciabatta
SMOKED SALMON TOAST ciabatta, lemon mascarpone, everything bagel spice,
red onion, tomato, poached eggs
THE SMITH BENEDICT black forest ham, ciabatta english muffin, poached eggs,
hollandaise, home fries
STEAK + EGGS grilled flatiron steak, sunny up eggs, home fries, mixed greens,
hollandaise \$4 supplement
AVOCADO TOAST whole wheat, poached eggs, red pepper flakes, lemon, mixed
greens
BENEDICT JOHNNY
cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato
hollandaise, home fries
VANILLA BEAN FRENCH TOAST maple butter, caramelized bananas
PANCAKES whipped ricotta, toasted pecans, salted caramel sauce

LUNCH

CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted
sesame semolina, fries
BURGER ROYALE
american cheese, apple smoked bacon, pickles, shredded romaine, red onion,
50/50 sauce, potato bun, fries
BLT + E apple smoked bacon, fried egg, lemon aioli, potato bun, fries
RICOTTA GNOCCHI truffle cream
STEAK SALAD arugula, endive, red onion, goat cheese, tomato, balsamic
\$4 supplement
GRILLED CHICKEN PAILLARD butternut squash, goat cheese, apples, frisée,
spiced pepitas, apple cider vinaigrette

FOR THE TABLE

POTATO CHIPS blue cheese fondue	10
CRISPY FRIED CALAMARI zucchini, chilies, lemon, spicy marinara	15
SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori	15
SHISHITO PEPPERS sea salt	10
TOASTED SESAME HUMMUS spiced crackers	11
MAC + CHEESE skillet roasted	17

SIDES

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