



THE SMITH

RESTAURANT & BAR

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

BRUNCH

OYSTERS

- COTUIT BAY Cape Cod, MA 3
- MOOKIE BLUES Damariscotta, ME 3
- TANGIER ISLAND Chesapeake Bay, VA 3
- OYSTER OF THE DAY 3

ENJOY A COMPLIMENTARY BRUNCH COCKTAIL
with any of the below items

EGGS

- RANCHERO SCRAMBLE** 16
corn tortillas, avocado, cheddar, black beans, charred tomato salsa
- SHRIMP & GRITS** 19
jalapeño cheddar grits, shoestring potatoes, hollandaise, poached eggs
- THE SMITH EGGS BENEDICT** 16
black forest ham, english muffin, hollandaise, poached eggs, home fries
- BREAKFAST POT PIE** 17
sweet sausage, bacon, cremini mushrooms, cheddar biscuit top, sunny up eggs
- EGG WHITE OMELETTE** 16
goat cheese, baby spinach, shallots, mixed greens
- SICILIAN BAKED EGGS** 16
spicy tomato sauce, artichokes, burrata, spinach, ciabatta
- AVOCADO TOAST** 16
whole wheat, red pepper flakes, lemon, poached eggs
- BENEDICT JOHNNY** 16
cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise, home fries
- EGGS ANY STYLE** 16
apple smoked bacon or chicken sausage, home fries, mixed greens

GRIDDLE

- VANILLA BEAN FRENCH TOAST** 15
maple butter, caramelized bananas
- PANCAKES** 14
toasted pecans, salted caramel sauce
- FRIED CHICKEN & WAFFLES** 18
potato waffle, sunny up egg, maple black pepper glaze

STEAK AND EGGS

- sunny up eggs, mixed greens, home fries, hollandaise
- THE SMITH BAR STEAK** 28
- FILET MIGNON** 41
- NY STRIP** 36
- BONE IN RIB EYE** 39

SNACKS & STARTERS

- POTATO CHIPS** blue cheese fondue 8
- SHISHITO PEPPERS** sea salt 8
- SPICY SALMON TARTARE** 13
crispy rice, avocado, sriracha, nori
- MAC + CHEESE** skillet roasted 14
- BURRATA** 13
slow roasted tomatoes, baby arugula, garlic ciabatta
- ROASTED TOMATO SOUP** cheddar melt 11
- CRISPY FRIED CALAMARI** 14
zucchini, chilies, lemon, spicy marinara
- HOUSE-MADE GRANOLA** 11
greek yogurt, mixed berries
- FRUIT & BERRIES** honey, mint 11

SANDWICHES

- served with fries or mixed greens*
- GRILLED CHICKEN SANDWICH** 17
tomato jam, burrata, basil aioli, arugula, sesame baguette
- BLT + E SANDWICH** 15
apple smoked bacon, fried egg, lemon aioli, brioche
- SPICY FRIED CHICKEN SANDWICH** 17
kale & green apple slaw, lemon tartar, buttered brioche
- BURGER ROYALE** 17
double decker, american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, brioche
- THE SMITH BURGER** 17
bacon shallot marmalade, white cheddar, crispy pickled onions, TSB sauce, brioche

BIG SALADS

- BUTTERNUT SQUASH & GOAT CHEESE** 15
apples, frisée, spiced pepitas, apple cider vinaigrette
- LITTLE GEM CAESAR** 15
crispy parmesan frico
- KALE & QUINOA SALAD** 15
sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- any salad with additions*
- grilled chicken 18
- roasted salmon 19
- marinated shrimp 21
- charred flatiron steak 22

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
- FRIES** 8
- JALAPEÑO CHEDDAR GRITS** 9
- BRUSSELS SPROUTS** 10
- HOME FRIES** 7
- ORGANIC WHOLE WHEAT TOAST** 3
- CIABATTA TOAST** 3

BRUNCH COCKTAILS 11

- BLOODY MARY** vodka / secret recipe
- BARNSTORMER** bourbon / aperol / italian bitters / grapefruit / prosecco
- BELLINI** white peach purée / prosecco
- THE GATSBY** gin / pomegranate / hibiscus / lemon / prosecco
- FRENCH 75 SLUSHIE** gin / prosecco / lemon

COFFEE & ESPRESSO

SPIKE IT +\$6

- COFFEE** 3.25
- ESPRESSO** 3.50
- CAPPUCCINO** 3.75
- RED EYE** coffee/espresso 4.50
- AMERICANO** 3.50
- LATTE** 3.75
- HOT CHOCOLATE** 4.50

TEA 3.25

Steven Smith Teamaker

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

JUICE 6

- ORANGE
- GRAPEFRUIT
- APPLE

HOUSEMADE SODAS 5

- LEMON MINT SODA
- CUCUMBER GINGER BEER
- SHIRLEY TEMPLE
- SPICED PEAR