



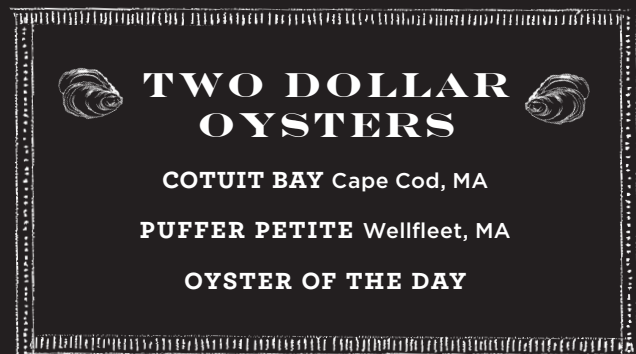
THE SMITH

RESTAURANT & BAR

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

LIMITED DINNER

Thank you for joining us! Due to a kitchen fire, we are temporarily serving a limited menu. We apologize for the inconvenience. We will be offering our full menu as soon as possible.



SNACKS & STARTERS

TOASTED SESAME HUMMUS spiced crackers	9
SHRIMP COCKTAIL	15
BURRATA slow roasted tomatoes, baby arugula, garlic ciabatta	13
TUNA TARTARE roasted garlic aioli, dijon, grilled ciabatta	15
LITTLE GEM CAESAR crispy parmesan frico	13
SPICY SALMON TARTARE crispy rice, avocado	14
KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette	13

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.

MAIN COURSES

BURGER ROYALE double decker, american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, potato bun, fries	18
BRICK PRESSED CHICKEN baby spinach, smashed garlic potatoes, grilled lemon, chicken jus	26
SHRIMP & GRITS jalapeño cheddar grits, cauliflower chow chow, scampi butter	28
THE SMITH BAR STEAK herb butter, fries or mixed greens	29
CHICKEN PAILLARD butternut squash, goat cheese, apples, frisée, spiced pepitas, apple cider vinaigrette	21
STEAK SALAD arugula, endive, red onion, goat cheese, tomato, balsamic	25
RICOTTA GNOCCHI truffle cream	20
FILET MIGNON herb butter, fries or mixed greens	44

DESSERTS 11

STICKY TOFFEE PUDDING skillet baked, medjool dates, vanilla ice cream
HOT FUDGE SUNDAE vanilla ice cream, flourless chocolate cake, chocolate almond dipped waffle cone
APPLE CIDER CHURRO WAFFLES cinnamon sugar, caramelized apple compote