



# THE SMITH

RESTAURANT & BAR

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

## THREE COURSE THANKSGIVING DINNER

€ \$75 €

### STARTERS

**BUTTERNUT SQUASH SOUP**  
ginger-apple crème fraîche,  
spiced pepitas

**KALE + QUINOA SALAD**  
sun dried cranberries, ricotta salata,  
toasted almonds, dijon vinaigrette

**RICOTTA GNOCCHI** truffle cream

**TUNA TARTARE**  
roasted garlic aioli, dijon, grilled ciabatta

**BURRATA**  
overnight tomatoes, toasted garlic bread,  
rosemary chili oil

**HONEYCRISP APPLE +  
GOAT CHEESE SALAD**  
escarole, spiced pepitas, celery, apple  
cider vinaigrette

### MAINS

ALL NATURAL HERITAGE TURKEY

**TURKEY POT PIE**  
braised turkey thighs, baby portobello mushrooms, celery root,  
cranberries, cheddar biscuit top

**TURKEY LEG OSSO BUCO**  
jalapeño cheddar grits, pickled cranberries, turkey jus

**ROASTED TURKEY BREAST**  
garlic smashed potatoes, baby spinach, sage white pepper gravy

**RIGATONI "CARBONARA"**  
brussels sprouts, hen of the woods mushrooms, parmesan

**ROASTED SALMON**  
braised red cabbage, melted leeks, celery root, dijon beurre blanc

**RED WINE BRAISED SHORT RIB**  
truffle risotto, wild mushrooms, parmesan

### DESSERTS

**DARK CHOCOLATE LAYER CAKE**  
chocolate mousse, whipped mascarpone, caramel popcorn

**STICKY CARAMEL PUDDING**  
apple almond cake, bourbon butterscotch, vanilla ice cream

**PUMPKIN CHEESECAKE IN A JAR**  
ginger snap crumble, maple whipped cream, cranberry

### FIXINGS FOR THE TABLE

*all included*

APPLE BRIOCHE STUFFING

CRISPY BRUSSELS SPROUTS

CRANBERRY ORANGE JAM

### THANKSGIVING COCKTAIL 16<sup>50</sup>

bourbon / applejack / amaro /  
apple cider / thyme / lemon

### SNACKS

**POTATO CHIPS** 14  
blue cheese fondue

**TOASTED SESAME HUMMUS** 13  
spiced whole wheat crackers

**SHISHITO PEPPERS** sea salt 13

**MAC + CHEESE** skillet roasted 21

### RAW BAR

#### OYSTERS

**AUNT DOTTY** 4  
Saquish, MA

**COTUIT BAY** 4  
Cape Cod, MA

**PUFFER PETITE** 4  
Wellfleet, MA

**OYSTER OF THE DAY** 4

**CHILLED SHRIMP** 37<sup>5</sup>

#### PLATTERS

**THE DELUXE** 44  
oysters, chilled shrimp

**THE ROYALE** 69  
oysters, chilled shrimp, spicy  
salmon tartare

**THE GRAND** 128  
oysters, chilled shrimp, spicy  
salmon tartare

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.