



# THE SMITH

RESTAURANT & BAR

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

## NEW YEAR'S EVE CELEBRATION

### SNACKS & STARTERS

POTATO CHIPS blue cheese fondue	14
BLACK TRUFFLE ARANCINI mushroom risotto, mozzarella, truffle aioli	16
SHRIMP COCKTAIL	19
BLISTERED SHISHITO PEPPERS yuzu aioli, lava salt	13
MAC + CHEESE skillet roasted	21
BRUSSELS SPROUTS pickled cranberries, honey mustard vinaigrette, horseradish, dill	16
LITTLE GEM CAESAR crispy parmesan frico	17
CRISPY SESAME CALAMARI gochujang aioli, thai basil, lime	21
KALE + QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette	17
SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori	21
BURRATA overnight tomatoes, japanese eggplant, basil almond pesto, garlic ciabatta toast	18

### MAIN COURSES

BRICK PRESSED CHICKEN 29 baby spinach, smashed garlic potatoes, lemon chicken jus	ROASTED SALMON 35 slow roasted savoy cabbage, crispy potatoes, melted leeks, dijon beurre blanc
RIGATONI ALLA VODKA 25 tomato, stracciatella cheese, crème fraîche, sesame	VEGETABLE BIBIMBAP 25 sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
RED WINE BRAISED SHORT RIB 41 black truffle polenta, brandied hen of the woods mushrooms	SPAGHETTI BOLOGNESE 27 red wine braised chicken ragu, parmesan, basil
GRILLED BRANZINO 34 basmati rice, shaved brussels sprouts, butternut squash, cashews, coconut curry	THE SMITH BURGER 26 cheddar, bacon shallot jam, crispy onions, house pickles, TSB sauce, potato bun, fries
COUNTRY PORK CHOP 36 jalapeño cheddar grits, scallion and shishito pepper vinaigrette	STEAK FRITES <i>fries, peppercorn sauce</i>
POT OF MUSSELS 29 chardonnay broth, dijon, tarragon, fries	THE SMITH BAR STEAK 39
RICOTTA GNOCCHI 25 truffle cream	NY STRIP 52
	BONE IN RIBEYE 54
	FILET MIGNON 56

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

gin / elderflower / pamplemousse /  
lavender / lime / sparkling wine

### CHAMPAGNE

#### BY THE GLASS

Charles de Cazanove Brut NV 19

#### BY THE BOTTLE

Canard-Duchêne Brut Rosé NV *half bottle* 68  
Brocard Pierre Brut Tradition NV 125  
Billecart-Salmon Brut Rosé NV 195

### RAW BAR

#### OYSTERS

COTUIT BAY 4  
Cape Cod, MA

EAST BEACH BLONDE 4  
Ninigret Pond, RI

PUFFER PETITE 4  
Wellfleet, MA

OYSTER OF THE DAY 4

CHILLED SHRIMP 4

#### PLATTERS

THE DELUXE 45  
oysters, chilled shrimp

THE ROYALE 72  
oysters, chilled shrimp, spicy  
salmon tartare

THE GRAND 131  
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.