



THE SMITH

RESTAURANT & BAR

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

NEW YEAR'S EVE CELEBRATION \$75

SNACKS & STARTERS *choice of one*

BLACK TRUFFLE ARANCINI
mushroom risotto, mozzarella, truffle aioli

BLISTERED SHISHITO PEPPERS
yuzu aioli, lava salt

RICOTTA GNOCCHI truffle cream

BRUSSELS SPROUTS
pickled cranberries, honey mustard vinaigrette, horseradish, dill

CRISPY SESAME CALAMARI
gochujang aioli, thai basil, lime

LITTLE GEM CAESAR
crispy parmesan frico

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

SPICY SALMON TARTARE
crispy rice, avocado, sriracha, nori

BURRATA
overnight tomatoes, japanese eggplant, basil almond pesto, garlic ciabatta toast

MAIN COURSES *choice of one*

BRICK PRESSED CHICKEN
baby spinach, smashed garlic potatoes, lemon chicken jus

RIGATONI ALLA VODKA
tomato, stracciatella cheese, crème fraîche, sesame

RED WINE BRAISED SHORT RIB
black truffle polenta, brandied hen of the woods mushrooms

GRILLED BRANZINO
basmati rice, shaved brussels sprouts, butternut squash, cashews, coconut curry

COUNTRY PORK CHOP
jalapeño cheddar grits, scallion and shishito pepper vinaigrette

POT OF MUSSELS
chardonnay broth, dijon, tarragon, fries

SPAGHETTI BOLOGNESE
red wine braised chicken ragu, parmesan, basil

ROASTED SALMON
slow roasted savoy cabbage, crispy potatoes, melted leeks, dijon beurre blanc

VEGETABLE BIBIMBAP
sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

THE SMITH BURGER
cheddar, bacon shallot jam, crispy onions, house pickles, TSB sauce, potato bun, fries

STEAK FRITES
fries, peppercorn sauce

THE SMITH BAR STEAK NY STRIP (+\$10)
BONE IN RIBEYE (+\$12)
FILET MIGNON (+\$15)

DESSERTS *all included*

TIRAMISU LAYER CAKE
toasted almond cake, dark chocolate espresso ganache, hazelnut hot fudge

STICKY TOFFEE PUDDING
skillet baked, medjool dates, vanilla ice cream

NYE COCKTAIL 16⁵⁰

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

FOR THE TABLE

POTATO CHIPS blue cheese fondue 14
SHRIMP COCKTAIL 19
MAC + CHEESE skillet roasted 21

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.