



THE SMITH

RESTAURANT & BAR

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

THREE COURSE THANKSGIVING DINNER 82

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
spicy marinara, parmesan garlic bread

HONEYCRISP APPLE SALAD
baby arugula, delicata squash,
blue cheese, candied pecans, dill,
apple cider vinaigrette

MAINS

ALL NATURAL HERITAGE TURKEY

TURKEY POT PIE
braised turkey thighs, celery root, potato, leeks, wild mushroom gravy,
gruyère 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

BUTTERNUT SQUASH MILANESE
roasted cauliflower, brussels sprouts, lemon caper butter sauce

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

RED WINE BRAISED SHORT RIB
roasted garlic smashed potatoes, mushroom ragout

DESSERTS

DEVIL'S LAYER CAKE
dark chocolate cake, mascarpone mousse, candied cocoa nibs

STICKY APPLE TOFFEE PUDDING
bourbon butterscotch, orange mascarpone

PUMPKIN CHEESECAKE
ginger snap crumble, maple whipped cream, cranberry

FIXINGS FOR THE TABLE

all included

APPLE BRIOCHE STUFFING
CRISPY BRUSSELS SPROUTS
CRANBERRY ORANGE JAM

THANKSGIVING COCKTAIL 17

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

SNACKS

POTATO CHIPS 13
blue cheese fondue

BLISTERED SHISHITO PEPPERS 13
yuzu aioli, lava salt

MAC + CHEESE skillet roasted 19

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.

RAW BAR

OYSTERS

PUFFER PETITE Wellfleet, MA 3⁷⁵
COTUIT BAY Cape Cod, MA 3⁷⁵
EAST BEACH BLONDE Charlestown, RI 3⁷⁵
OYSTER OF THE DAY 3⁷⁵
OYSTER SAMPLER two of each 29

PLATTERS

THE DELUXE 44
eight oysters, four chilled shrimp
THE ROYALE 66
eight oysters, six chilled shrimp,
spicy salmon tartare
THE GRAND 123
sixteen oysters, twelve chilled shrimp,
spicy salmon tartare

SHRIMP COCKTAIL 19
cocktail sauce, citrus remoulade
chilled shrimp per piece 4