

DINNER

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

MONDAY
15 hour pork
20

TUESDAY
fish & chips
21

WEDNESDAY
fried chicken & potato waffles
19

THURSDAY
St. Louis sticky ribs
22

FRIDAY
lobster roll
M.P.

SATURDAY
spicy shellfish stew
27

SUNDAY
burger & a beer
15

SNACKS

- HOT POTATO CHIPS *blue cheese fondue* 8
- BEER BATTERED STRING BEANS *ranch* 9
- BACON WRAPPED APRICOTS *spicy glaze* 7
- BAKED PRETZEL *honey mustard* 6
- RAW GARDEN VEGETABLES *basil aioli* 9
- DEVILED EGGS *Dijon, cayenne* 6

STARTERS

- ROASTED TOMATO SOUP *cheddar melt* 9
- ARTICHOKE FLATBREAD *ricotta, olive, roasted sweet onion* 11
- CRISPY FRIED CALAMARI *Brooklyn style* 12
- BURRATA *roasted tomato, basil, sour dough panzanella* 13
- MOROCCAN MEATBALLS *spiced yogurt, traditional gravy* 11
- BABY ARUGULA SALAD *parmesan, lemon, fennel* 9
- TUNA TARTARE *jalapeno, black sesame* 13
- MEDITERRANEAN SALAD *cucumber, feta, red onions, olives, tomato, romaine, chickpeas, lemon dressing* 10
- JUMBO SHRIMP COCKTAIL 15
- FORK & KNIFE CAESAR SALAD *spicy parmesan crouton* 9
- MAC + CHEESE 13

BIG SALADS

- STEAK SALAD *arugula, endive, red onion, goat cheese, tomato, balsamic* 21
- AHI TUNA SALAD *mesclun greens, French beans, black olives, cherry tomatoes, roasted peppers* 20
- ROASTED CHICKEN SALAD *arugula, apples, walnuts, brie, grilled onions* 19
- SHRIMP SALAD *avocado, fennel, orange, grilled onions, frisee, watercress, basil vinaigrette* 20

SIDES - 5 each -

- JALAPENO CHEDDAR GRITS
- SMASHED LOCAL BABY POTATOES
- GARLIC SPINACH
- SALTED SHISHITO PEPPERS
- BRUSSELS SPROUTS
- SPICY SPANISH POTATOES
- FRENCH FRIES

MAIN COURSES

- SALMON *baby portobello, shishito peppers, roasted shallots* 23
- POT OF MUSSELS* *chardonnay broth, Dijon, tarragon, fries* 19
- CHICKEN POT PIE *cheddar chive biscuit top* 19
- VEGETABLE "BIBIMBAP" *sushi rice, shiitake, spinach, pickled carrot, edamame, bean sprouts, sunny up egg* 17
- GRILLED SHRIMP *jalapeno grits, pilsner butter, green tomato salad* 24
- PORK CHOP *Mama's old fashioned latkes, roasted apple-green chile mash, cider reduction* 21
- CHAR BROILED CHICKEN *smashed potato, roasted garlic jus* 19
- TROUT MILANESE *mustard crust, caramelized cauliflower crisp capers, creme fraiche* 21
- ROASTED LOCAL SKATE *brussels sprouts, grilled bacon, vin cotto* 23
- STOUT BRAISED BEEF SHORT RIBS *brown sugar rubbed, Spanish potatoes, cherry pepper salad* 27
- BURGER DELUXE* *special sauce, cheddar, bacon, the works* 15

STEAKS

*served w/fries or field greens**

- THE SMITH BAR STEAK 23
- NY STRIP 25
- BONE IN RIB EYE 27
- FILET MIGNON 29

*choose a sauce
béarnaise, green peppercorn or chimichurri*

**Substitute any side in place of fries for \$2*

PASTA

- WHOLE WHEAT PENNE *arugula, wild mushrooms, roasted garlic, parmesan* 17
- GOAT CHEESE RAVIOLI *spinach pesto, pine nuts* 17
- RICOTTA GNOCCHI *truffle cream* 18
- SPAGHETTI & MEATBALLS *slow cooked tomato sauce* 17
- ORECCHIETTE *chicken sausage, broccoli, hot chiles* 16

SUNDAY NIGHTS: GET A BURGER AND A BEER FOR \$15

20 % GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU.

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THE SMITH