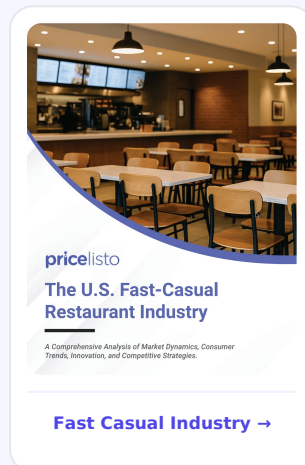




The Smith

Menu Prices — August 2, 2026

Restaurant & Food Industry Reports



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Most Ordered	
ITEM	PRICE
The Smith Eggs Benedict Black forest ham, poached eggs, english muffin, hollandaise, home fries or mixed greens.	\$18.00
Home Fries Crispy diced potatoes sautéed with caramelized onions and fresh herbs.	\$9.00
Steel Cut Oatmeal honeycrisp apples, bananas, toasted cashews, maple sugar	\$13.00
Ranchero Scramble black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions	\$18.00
Apple Smoked Bacon Crispy apple smoked bacon strips with a rich, smoky flavor.	\$11.00
Avocado Toast Whole wheat, red pepper flakes, lemon	\$17.00
Goat Cheese Omelette Baby spinach, shallots, soft herbs, mixed greens	\$16.00
Buttermilk Pancakes Sticky toffee caramel, pecan maple butter	\$15.00
Pancakes Blueberry compote, lemon mascarpone	\$9.00
Maple Chicken Sausage Savory chicken sausage infused with maple syrup, offering a sweet and savory balance in every bite.	\$8.00
Chicken Sausage + Eggs Poached eggs, english muffin, hollandaise, home fries	\$18.00
Red Eye Coffee and espresso shot.	\$6.00
Breakfast	
ITEM	PRICE
The Smith Eggs Benedict (Breakfast) Black forest ham, poached eggs, english muffin, hollandaise, home fries or mixed greens.	\$18.00
Ranchero Scramble (Breakfast) black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions	\$18.00
Chicken Sausage + Eggs (Breakfast) Poached eggs, english muffin, hollandaise, home fries	\$18.00
Avocado Toast (Breakfast) Whole wheat, red pepper flakes, lemon	\$17.00
Baked Eggs Alla Vodka Tomato, spinach., stracciatella cheese, sesame, toasted ciabatta	\$16.00
Buttermilk Pancakes (Breakfast) Sticky toffee caramel, pecan maple butter	\$15.00
Eggs Florentine Sauteed spinach, poached eggs, english muffin, hollandaise, home fries	\$15.00
Smoked salmon potato waffle Smoked salmon, hollandaise, everything spice, pickled red onion.	\$19.00

ITEM	PRICE
Fruit + Yogurt greek yogurt, mixed berries, pistachio granola, sunflower seeds, sesame, peach jam	\$12.00
Goat Cheese Omelette (Breakfast) Baby spinach, shallots, soft herbs, mixed greens	\$16.00
Eggs + Bacon cheddar herb omelette, apple smoked bacon, potato waffles, mixed greens	\$16.00
Breakfast Sandwich black pepper bacon, avocado, american cheese, roasted tomato aioli, brioche, home fries	\$17.00
Steel Cut Oatmeal (Breakfast) honeycrisp apples, bananas, toasted cashews, maple sugar	\$13.00

Sides

ITEM	PRICE
Pancakes (Sides) Blueberry compote, lemon mascarpone	\$9.00
Maple Chicken Sausage (Sides) Savory chicken sausage infused with maple syrup, offering a sweet and savory balance in every bite.	\$8.00
Home Fries (Sides) Crispy diced potatoes sautéed with caramelized onions and fresh herbs.	\$9.00
Fries roasted garlic aioli	\$9.00
Ciabatta Toast Crunchy and airy ciabatta slices, toasted to perfection, offering a delightful texture and rich flavor.	\$3.00
English Muffin Toasted English muffin halves with a golden-brown crust.	\$4.00
Toast Whole Wheat or Ciabatta	\$3.00
Apple Smoked Bacon (Sides) Crispy apple smoked bacon strips with a rich, smoky flavor.	\$11.00
Potato Waffles Crispy potato waffles with a golden-brown exterior and tender interior, perfect as a side dish.	\$10.00

Coffee & Espresso

ITEM	PRICE
Latte Espresso and steamed milk.	\$6.50
Red Eye (Coffee & Espresso) Coffee and espresso shot.	\$6.00
Americano Espresso and hot water.	\$5.50
Hot Chocolate Whipped cream.	\$6.50
Coffee Counter culture.	\$5.00
Espresso Counter culture.	\$5.50

ITEM	PRICE
Cappuccino Espresso and frothed milk.	\$6.50
Mocha Espresso and hot chocolate.	\$6.50
Tea	
ITEM	PRICE
Mao Feng Shui Classic green tea.	\$5.00
British Brunch English breakfast.	\$5.00
Lord Bergamont Earl grey style.	\$5.00
Masala Chai Spiced Indian tea blend with aromatic flavors, perfect for chai (tea) enthusiasts.	\$5.00
Meadow Chamomile (decaf).	\$5.00
Fez Green tea, mint, lemon.	\$5.00
Peppermint Leaves (Decaf).	\$5.00
Most Ordered	
ITEM	PRICE
The Smith Burger bacon shallot jam, cheddar cheese, crispy onions, house pickles, TSB sauce, potato bun, fries	\$26.00
Spicy Salmon Tartare Crispy rice, avocado, sriracha, nori.	\$19.00
Kale and Quinoa Sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette.	\$17.00
Caesar Salad Little gem, Parmesan frico.	\$17.00
Grilled Chicken Sandwich Burrata, tomato jam, basil aioli, toasted sesame semolina.	\$24.00
Fries Roasted garlic aioli	\$9.00
Rigatoni "Alla Vodka" tomato, stracciatella cheese, creme fraiche, sesame	\$25.00
Mac and Cheese Skillet roasted.	\$19.00
Vegetable Bibimpap sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg	\$25.00
Can Soda Coke, diet coke, ginger ale or sprite	\$3.50
Quarter Pounders homemade chocolate chip cookies.	\$5.00

ITEM	PRICE
Roasted Salmon savoy cabbage, crispy potatoes, melted leeks, dijon caraway beurre blanc	\$33.00
Starters	
ITEM	PRICE
Spicy Salmon Tartare (Starters) Crispy rice, avocado, sriracha, nori.	\$19.00
Shrimp Cocktail cocktail sauce, citrus remoulade	\$19.00
Potato Chips blue cheese fondue	\$13.00
Burrata basil almond pesto, tomato vinaigrette, arugula, ciabatta toast	\$16.00
Crispy Sesame Calamari gochujang aioli, thai basil, lime	\$19.00
Roasted Tomato Soup garlic croutons, cheddar melt	\$15.00
Fried Chicken Nuggets spicy peach jam	\$15.00
Salads	
ITEM	PRICE
Caesar Salad (Salads) Little gem, Parmesan frico.	\$17.00
Ginger Soba Noodle shiitake mushrooms, cucumbers, snow peas, cashews, sesame, chili miso vinaigrette	\$17.00
Blue Cheese Wedge baby romaine, granny smith apples, red onion, blue cheese dressing, garlic breadcrumbs	\$17.00
Kale and Quinoa (Salads) Sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette.	\$17.00
Three Lettuce red leaf romaine, castelfranco, baby gem, fennel, basil, lemon vinaigrette	\$17.00
Sandwich	
ITEM	PRICE
The Smith Burger (Sandwich) bacon shallot jam, cheddar cheese, crispy onions, house pickles, TSB sauce, potato bun, fries	\$26.00
Grilled Chicken Sandwich (Sandwich) Burrata, tomato jam, basil aioli, toasted sesame semolina.	\$24.00
French Dip slow roasted steak, caramelized onions, gruyère, dijonnaise, baguette, au jus	\$29.00
Veggie burger royale roasted veggie patty, american cheese, onion, lettuce, house pickles, 50/50 sauce, brioche bun	\$24.00

Classics

ITEM	PRICE
Vegetable Bibimpap (Classics) sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg	\$25.00
Chicken Milanese Parmesan, burst tomatoes, marinated zucchini, shaved fennel, white balsamic vinaigrette	\$26.00
Pot of Mussesls ginger sofrito, local lager, coconut, cilantro, toasted ciabatta	\$28.00
Goat Cheese Omelette baby spinach, shallots, soft herbs, mixed greens	\$19.00
Roasted Salmon (Classics) savoy cabbage, crispy potatoes, melted leeks, dijon caraway beurre blanc	\$33.00
Avocado Toast whole wheat, red pepper flakes, lemon	\$19.00

Pasta

ITEM	PRICE
Rigatoni "Alla Vodka" (Pasta) tomato, stracciatella cheese, creme fraiche, sesame	\$25.00
Mac and Cheese (Pasta) Skillet roasted.	\$19.00
Braised Short Rib Fusilli 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan	\$26.00
Spicy Shrimp Scampi spaghetti, calabrian chilies, lemony garlic breadcrumbs	\$28.00
Ricotta Gnocchi Truffle cream.	\$25.00

Steaks

ITEM	PRICE
The Smith Bar Steak Flat iron, baby spinach, fries, green peppercorn sauce	\$34.00
Filet Mignon Melted blue cheese	\$48.00
Bone in Ribeye Truffled mushrooms	\$61.00
NY Strip Green Peppercorn	\$44.00
Flat Iron Choice of sauce	\$29.00
Skirt Chimichurri	\$39.00

Vegetables

ITEM	PRICE
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Fries (Vegetables) Roasted garlic aioli	\$9.00
Baby Spinach Toasted garlic, lemon.	\$9.00
Brussels Sprouts avocado green goddess, soft herbs, pink peppercorns	\$14.00
Dessert	

ITEM	PRICE
Sticky Toffee Pudding Skillet baked, medjool dates, vanilla ice cream.	\$14.00
Quarter Pounders (Dessert) homemade chocolate chip cookies.	\$5.00
Hot Fudge Sundae vanilla ice cream, cinnamon sugar doughnut, caramelized bananas, candied pecans	\$12.00
Apple Tart caramelized apples, almond butter cake, lemon shortbread crust, vanilla whipped cream	\$12.00
Dark Chocolate Layer Cake nine layer dark chocolate cake, mascarpone mousse, candied cocoa nibs	\$12.00

Beverages	
ITEM	PRICE
Can Soda (Beverages) Coke, diet coke, ginger ale or sprite	\$3.50
Iced Tea Chilled, Refreshing Brewed Tea, Perfectly Balanced for a Hot Day	\$4.75
Sparkling Water San pella-grino.	\$3.50
Bottled Water Pure and refreshing bottled water.	\$3.50

Most Ordered	
ITEM	PRICE
The Smith Burger Apple smoked bacon, cheddar cheese, crispy onion, house pickles, TSB sauce, brioche bun.	\$26.00
Mac + Cheese Skillet roasted.	\$19.00
Spicy Salmon Tartare Crsipy rice, avocado, sriracha, nori.	\$19.00
Ranchero Scramble black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions	\$21.00
Kale and Quinoa Salad Sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette.	\$17.00
Little Gem Caesar Salad Crispy parmesan frico.	\$17.00
Grilled Chicken Sandwich burrata, tomato jam, basil aioli, toasted sesame bun.	\$24.00

ITEM	PRICE
The Smith Eggs Benedict Black forest ham, english muffin, hollandaise, poached eggs, home fries.	\$21.00
Fries Roasted garlic aioli	\$9.00
Vanilla Bean French Toast Crème brûlée battered, maple butter, blueberry compote	\$19.00
Buttermilk Pancakes Sticky toffee caramel, pecan maple butter	\$18.00
Home Fries Seasoned potato chunks sautéed with caramelized onions and fresh herbs.	\$9.00

Sandwiches

ITEM	PRICE
The Smith Burger (Sandwiches) Apple smoked bacon, cheddar cheese, crispy onion, house pickles, TSB sauce, brioche bun.	\$26.00
Veggie Burger Royale roasted veggie patty, american cheese, beefsteak tomato, onion, lettuce, house pickles, 50/50 sauce, brioche bun	\$24.00
Grilled Chicken Sandwich (Sandwiches) burrata, tomato jam, basil aioli, toasted sesame bun.	\$24.00
French Dip slow roasted steak, caramelized onions, gruyère, dijonnaise, baguette, au jus	\$29.00

Snacks & Starters

ITEM	PRICE
Mac + Cheese (Snacks & Starters) Skillet roasted.	\$19.00
Spicy Salmon Tartare (Snacks & Starters) Crsipy rice, avocado, sriracha, nori.	\$19.00
Potato Chips Blue cheese fondue.	\$13.00
Burrata spicy marinara, parmesan bread	\$16.00
Cinnamon Sugar Doughnuts Hot fudge dipping sauce	\$14.00
Crispy Sesame Calamari Gochujang aioli, thai basil, lime.	\$19.00
Fruit + Yogurt greek yogurt, mixed berries, pistachio granola, sunflower seeds, sesame, peach jam	\$12.00
Shrimp Cocktail cocktail sauce	\$19.00

Griddle

ITEM	PRICE
Vanilla Bean French Toast (Griddle) Crème brûlée battered, maple butter, blueberry compote	\$19.00

ITEM	PRICE
Buttermilk Pancakes (Griddle) Sticky toffee caramel, pecan maple butter	\$18.00
Eggs	
Bar Steak and Eggs sunny up eggs, home fries, hollandaise.	\$29.00
Ranchero Scramble (Eggs) black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions	\$21.00
The Smith Eggs Benedict (Eggs) Black forest ham, english muffin, hollandaise, poached eggs, home fries.	\$21.00
Bone In Ribeye and Eggs Sunny up eggs, home fries, hollandaise	\$61.00
Brunch Shrimp and Grits jalapeno cheddar grits, scampi butter, blackened shoestring potato	\$22.00
Avocado Toast Whole wheat, red pepper flakes	\$19.00
Benedict Johnny Cheddar cornbread, maple chicken sausage, poached eggs, roasted tomato hollandaise.	\$22.00
NY Strip and Eggs Sunny up eggs, home fries, hollandaise.	\$44.00
Goat Cheese Omelette Baby spinach, shallots, soft herbs, mixed greens	\$19.00
Filet Mignon and Eggs Sunny up eggs, home fries, hollandaise.	\$48.00
Salads	
Little Gem Caesar Salad (Salads) Crispy parmesan frico.	\$17.00
Ginger Soba Noodle shiitake mushrooms, cucumbers, snow peas, cashews, sesame, chili miso vinaigrette	\$17.00
Blue Cheese Wedge baby romaine, granny smith apples, red onion, blue cheese dressing, garlic breadcrumbs	\$17.00
Kale and Quinoa Salad (Salads) Sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette.	\$17.00
Three Lettuce red leaf romaine, castelfranco, baby gem, fennel, basil, lemon vinaigrette	\$17.00
Sides	
Fries (Sides) Roasted garlic aioli	\$9.00
Maple Chicken Sausage Savory chicken sausage patties infused with a hint of maple.	\$8.00

ITEM	PRICE
Home Fries (Sides) Seasoned potato chunks sautéed with caramelized onions and fresh herbs.	\$9.00
Jalapeno Cheddar Grits Creamy grits blended with sharp cheddar and spicy jalapeños, topped with chopped chives.	\$9.00
Ciabatta Toast Crispy ciabatta bread slices with a golden-brown crust and airy, soft interior.	\$3.00
Apple Smoked Bacon Smoked bacon strips with a rich applewood flavor.	\$11.00
Whole Wheat Toast Crispy whole wheat toast served with a side of strawberry jam.	\$3.00

Desserts

ITEM	PRICE
Sticky Toffee Pudding skillet baked, medjool date, vanilla ice cream	\$12.00
Quarter Pounders One homemade chocolate chip cookie	\$5.00
Hot Fudge Sundae vanilla ice cream, cinnamon sugar doughnut, caramelized bananas, candied pecans	\$12.00
Apple Tart caramelized apples, almond butter cake, lemon shortbread crust, vanilla whipped cream	\$12.00
Devil's Layer Cake nine layer dark chocolate cake, mascarpone mousse, candied pecans	\$12.00

Coffee & Espresso

ITEM	PRICE
Espresso Counter culture.	\$5.50
Coffee Counter culture.	\$5.00
Red Eye Coffee and espresso shot.	\$6.00
Americano Espresso and hot water.	\$5.50
Latte Espresso and steamed milk.	\$6.50
Hot Chocolate Whipped cream.	\$6.50
Cappuccino Espresso and frothed milk.	\$6.50
Mocha Espresso and hot chocolate.	\$6.50

Housemade of drinks

ITEM	PRICE
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Shirley temple A classic blend of grenadine and lemon-lime soda, garnished with maraschino cherries.	\$7.50
Arnold palmer Refreshing blend of iced tea and lemonade, a classic thirst quencher.	\$7.50
Iced coffee Chilled, refreshing brew for a revitalizing pause.	\$5.50
Bottle Still Water Pure, still water, presented in a bottle, offering hydration in its most pristine form.	\$3.50
Cucumber ginger beer Refreshing cucumber-infused ginger beer with a hint of zest.	\$7.50
Iced tea Chilled, Refreshing Brewed Tea, Perfectly Balanced for a Hot Day	\$5.00
Lemonade Refreshing citrus beverage.	\$7.50
Bottle Sparkling Water Carbonated water, sealed in a bottle, offering a simple and refreshing hydration option.	\$3.50

Most Ordered

ITEM	PRICE
The Smith Burger bacon shallot jam, cheddar cheese, crispy onions, house pickles, TSB sauce, brioche bun, fries	\$25.00
Mac + Cheese skillet roasted	\$19.00
Spicy Salmon Tartare crispy rice, avocado, sriracha, nori	\$19.00
Kale and Quinoa Salad sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette	\$17.00
Little Gem Caesar crispy parmesan frico	\$17.00
Fries Roasted garlic aioli	\$9.00
Grilled Chicken Sandwich burrata, tomato jam, basil aioli, toasted sesame bun, fries	\$24.00
Quarter Pounder One homemade chocolate chip cookies	\$5.00
NY Strip Choose your preferred temperature. Sauces include Green Peppercorn, Chimichurri, Bordelaise, or house 07 steak sauce.	\$44.00
Sitcky Toffee Pudding skillet baked, medjood dates, vanilla ice cream	\$12.00
The Smith Bar Steak chimichurri sauce, fries or mixed greens	\$34.00
Crispy Sesame Calamari gochujang aioli, thai basil, lime	\$19.00

Super Bowl

ITEM	PRICE
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SB- Smitty Spiced Chicken fingers blue cheese ranch + spicy peach jam (21 pieces)	\$75.00
SB- Mini Burgers cheddar, bacon shallot jam, crispy onions, house pickles, TSB sauce, brioche bun (12 burgers)	\$75.00
SB- Spicy Salmon Tartare crispy rice, avocado, sriracha, nori (15 pieces)	\$55.00
SB- Little Gem Caesar crispy parmesan frico	\$35.00
SB- Quarter Pounders giant chocolate chip cookies (6 cookies)	\$30.00
MVP Package (serves 6-8) serves 6-8, includes: POTATO CHIPS blue cheese fondue SMITTY’S SPICED CHICKEN TENDERS blue cheese ranch + spicy peach j...	\$250.00
SB- Potato Chips blue cheese fondue	\$18.00

Sandwiches	
ITEM	PRICE
Grilled Chicken Sandwich (Sandwiches) burrata, tomato jam, basil aioli, toasted sesame bun, fries	\$24.00
The Smith Burger (Sandwiches) bacon shallot jam, cheddar cheese, crispy onions, house pickles, TSB sauce, brioche bun, fries	\$25.00
French Dip slow roasted steak, caramelized onions, gruyere, dijonnaise, baguette, au jus	\$29.00
Veggie Burger Royale roasted veggie patty, american cheese, onion, lettuce, house pickles, 50/50 sauce, brioche bun	\$24.00

Snacks	
ITEM	PRICE
Potato Chips blue cheese fondue	\$13.00
Burrata Spicy marinara, parmesan garlic bread	\$16.00
Crispy Sesame Calamari (Snacks) gochujang aioli, thai basil, lime	\$19.00

Starters	
ITEM	PRICE
Mac + Cheese (Starters) skillet roasted	\$19.00
Spicy Salmon Tartare (Starters) crispy rice, avocado, sriracha, nori	\$19.00
Shrimp Cocktails cocktail sauce	\$19.00

Salads	
ITEM	PRICE

Three Lettuce red leaf romaine, castelfranco, baby gem, fennel, basil, lemon vinaigrette	\$17.00
Little Gem Caesar (Salads) crispy parmesan frico	\$17.00
Ginger Soba Noodle shiitake mushrooms, cucumbers, snow peas, cashews, sesame, chili mismo vinaigrette	\$17.00
Kale and Quinoa Salad (Salads) sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette	\$17.00
Blue Cheese Wedge baby romaine, granny smith apples, red onion, blue cheese dressing, garlic breadcrumbs	\$17.00
Steak	
ITEM	PRICE
The Smith Bar Steak (Steak) chimichurri sauce, fries or mixed greens	\$34.00
Bone-In Ribeye chimichurri sauce, fries or mixed greens	\$61.00
Filet Mignon Tender filet mignon. Choose your steak's temperature and accompany with a selection of sauces: Green Peppercorn, Chimich...	\$48.00
NY Strip (Steak) Choose your preferred temperature. Sauces include Green Peppercorn, Chimichurri, Bordelaise, or house 07 steak sauce.	\$44.00
Skirt 8 oz steak served a la carte with choice of sauce	\$39.00
Sides	
ITEM	PRICE
Fries (Sides) Roasted garlic aioli	\$9.00
Jalapeño Cheddar Grits Smoke jalapeno, cheddar.	\$9.00
Baby Spinach toasted garlic, lemon	\$9.00
Desserts	
ITEM	PRICE
Sitcky Toffee Pudding (Desserts) skillet baked, medjood dates, vanilla ice cream	\$12.00
Quarter Pounder (Desserts) One homemade chocolate chip cookies	\$5.00
Devil's Layer Cake nine layer dark chocolate cake, mascarpone mousse, candied cocoa nibs	\$12.00
Apple Tart caramelized apples, almond butter cake, lemon shortbread crust, vanilla whipped cream	\$12.00
Hot Fudge Sundae vanilla ice cream, cinnamon sugar doughnut, caramelized bananas, candied pecans	\$12.00

Most Ordered	
ITEM	PRICE
The Smith Burger Cheddar, bacon shallot jam, crispy onions, house pickles, TSB sauce, potato bun, fries.	\$26.00
Kale + Quinoa Sun-dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette.	\$17.00
Little Gem Caesar Crispy parmesan frico.	\$17.00
Brick-Pressed Chicken Baby spinach, smashed garlic potatoes, lemon chicken jus.	\$28.00
Fries Roasted garlic aioli	\$9.00
Quarter Pounders homemade chocolate chip cookies	\$5.00
Rigatoni "Alla Vodka" Tomato, stracciatella cheese, crème fraiche, sesame.	\$25.00
Can Soda Coke, diet coke, ginger ale or sprite	\$3.50
Black Truffle Arancini Mushroom risotto, mozzarella, truffle aioli.	\$15.00
Roasted Salmon savoy cabbage, crispy potatoes, melted leeks, dijon caraway beurre blanc	\$33.00
The Smith Bar Steak flat iron, baby spinach, fries, green peppercorn sauce	\$34.00
Garlic Smashed Potatoes Garlic, crème fraiche.	\$9.00
Starters	
ITEM	PRICE
Mac + Cheese skillet roasted	\$19.00
Spicy Salmon Tartare crispy rice, avocado, sriracha, nori	\$19.00
Black Truffle Arancini (Starters) Mushroom risotto, mozzarella, truffle aioli.	\$15.00
Shrimp Cocktail cocktail sauce, citrus remoulade	\$19.00
Fried Chicken Nuggets spicy peach jam	\$15.00
Potato Chips Blue cheese fondue.	\$13.00
Blistered Shishito Peppers Yuzu aioli, lava salt	\$13.00
Burrata Spicy marinara, parmesan garlic bread	\$16.00

ITEM	PRICE
Crispy Sesame Calamari Zucchini, squash, chillies, basil red chili aioli, thai basil, lime	\$19.00
Roasted Tomato Soup garlic croutons, cheddar melt	\$15.00
Salads	
Little Gem Caesar (Salads) Crispy parmesan frico.	\$17.00
Ginger Soba Noodle shiitake mushrooms, cucumbers, snow peas, cashews, sesame, chili miso vinaigrette	\$17.00
Blue Cheese Wedge baby romaine, granny smith apples, red onion, blue cheese dressing, garlic breadcrumbs	\$17.00
Kale + Quinoa (Salads) Sun-dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette.	\$17.00
Three Lettuce red leaf romaine, castelfranco, baby gem, fennel, basil, lemon vinaigrette	\$17.00
Pasta	
Braised Short Rib Fusilli 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan	\$26.00
Rigatoni "Alla Vodka" (Pasta) Tomato, stracciatella cheese, crème fraiche, sesame.	\$25.00
Ricotta Gnocchi Truffle cream.	\$25.00
Spicy Shrimp Scampi spaghetti, calabrian chillies, lemony garlic breadcrumbs	\$28.00
Classics	
The Smith Burger (Classics) Cheddar, bacon shallot jam, crispy onions, house pickles, TSB sauce, potato bun, fries.	\$26.00
Brick-Pressed Chicken (Classics) Baby spinach, smashed garlic potatoes, lemon chicken jus.	\$28.00
Roasted Salmon (Classics) savoy cabbage, crispy potatoes, melted leeks, dijon caraway beurre blanc	\$33.00
Chicken Mllanese baby arugula, shaved fennel, grapefruit, orange, red onion, red wine lemon vinaigrette	\$26.00
Grilled Branzino summer squash, baby tomatoes, eggplant, capers, black garlic romesco	\$32.00
Country Pork Chop Jalapeno cheddar grits, scallion and shishito pepper vinaigrette	\$31.00
Vegetable Bibimbap Sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg.	\$25.00

ITEM	PRICE
Pot Of Mussels Chardonnay broth, dijon, tarragon, fries	\$28.00
French Dip slow roasted steak, caramelized onions, gruyère, dijonnaise, baguette, au jus, fries	\$29.00
Veggie Burger roasted veggie patty, american cheese, beefsteak tomato, onion, lettuce, house pickles, 50/50 sauce, brioche bun, fries	\$24.00

Steaks

ITEM	PRICE
The Smith Bar Steak (Steaks) flat iron, baby spinach, fries, green peppercorn sauce	\$34.00
NY Strip green peppercorn	\$44.00
Bone-In Ribeye truffle mushrooms	\$61.00
Filet Mignon melted blue cheese	\$48.00
Flat Iron garlic herb butter	\$29.00
Skirt chimichurri	\$39.00

Vegetables

ITEM	PRICE
Fries (Vegetables) Roasted garlic aioli	\$9.00
Brussels Sprouts avocado green goddess, soft herbs, pink peppercorns	\$14.00
Garlic Smashed Potatoes (Vegetables) Garlic, crème fraîche.	\$9.00
Roasted Delicata Squash honeycrisp apples, spiced pepitas, citrus tahini	\$14.00
Jalapeno Cheddar Grits Creamy grits infused with cheddar cheese and jalapenos, garnished with chopped chives.	\$9.00
Creamed Spinach Gratin Spinach cooked in a creamy bv©chamel sauce, topped with parmesan breadcrumbs and baked until golden.	\$14.00
Baby Spinach Toasted garlic, lemon.	\$9.00

Desserts

ITEM	PRICE
Sticky Toffee Pudding skillet baked, medjool dates, vanilla ice cream	\$12.00
Quarter Pounders (Desserts) homemade chocolate chip cookies	\$5.00

ITEM	PRICE
Hot Fudge Sundae vanilla ice cream, cinnamon sugar doughnut, caramelized bananas, candied pecans	\$12.00
Devil's layer cake nine layer dark chocolate cake, mascarpone mousse, candied cocoa nibs	\$12.00
Apple Tart caramelized apples, almond butter cake, lemon shortbread crust, vanilla whipped cream	\$12.00

Beverages

ITEM	PRICE
Can Soda (Beverages) Coke, diet coke, ginger ale or sprite	\$3.50
Iced Tea Chilled, Refreshing Brewed Tea, Perfectly Balanced for a Hot Day	\$4.75
Sparkling Water San pellagrino.	\$3.50
Bottled Water Pure and refreshing bottled water.	\$3.00