

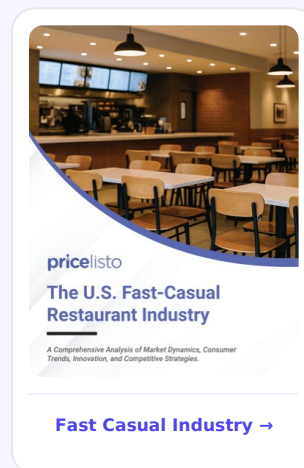


The Smith

Menu Prices — October 24, 2026

The Smith menu with prices in United States, updated March 2022: 285 items
across 23 categories, prices from \$3.00 to \$250.00.

Restaurant & Food Industry Reports



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The Smith Menu with Prices (United States)

The Smith menu with prices in United States, updated March 2022: 285 items across 23 categories, prices from \$3.00 to \$250.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/the-smith

Menu categories: Most Ordered · Breakfast · Sides · Coffee & Espresso · Tea · Starters · Salads · Sandwich · Classics · Pasta · Steaks · Vegetables · Dessert · Beverages · Sandwiches · Snacks & Starters · Griddle · Eggs · Desserts · Housemade of drinks · Super Bowl · Snacks · Steak

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

ITEM	PRICE
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
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

ITEM	PRICE
<div><div>Hot Chocolate</div><div>Whipped cream.</div></div>	\$6.50
<div><div>Coffee</div><div>Counter culture.</div></div>	\$5.00
<div><div>Espresso</div><div>Counter culture.</div></div>	\$5.50
<div><div>Cappuccino</div><div>Espresso and frothed milk.</div></div>	\$6.50
<div><div>Mocha</div><div>Espresso and hot chocolate.</div></div>	\$6.50
Tea	

ITEM	PRICE
<div><div>Mao Feng Shui</div><div>Classic green tea.</div></div>	\$5.00
<div><div>British Brunch</div><div>English breakfast.</div></div>	\$5.00
<div><div>Lord Bergamont</div><div>Earl grey style.</div></div>	\$5.00
<div><div>Masala Chai</div><div>Spiced Indian tea blend with aromatic flavors, perfect for chai (tea) enthusiasts.</div></div>	\$5.00
<div><div>Meadow</div><div>Chamomile (decaf).</div></div>	\$5.00
<div><div>Fez</div><div>Green tea, mint, lemon.</div></div>	\$5.00
<div><div>Peppermint Leaves</div><div>(Decaf).</div></div>	\$5.00

Most Ordered	
ITEM	PRICE
<div><div>The Smith Burger</div><div>bacon shallot jam, cheddar cheese, crispy onions, house pickles, TSB sauce, potato bun, fries</div></div>	\$26.00
<div><div>Spicy Salmon Tartare</div><div>Crispy rice, avocado, sriracha, nori.</div></div>	\$19.00
<div><div>Kale and Quinoa</div><div>Sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette.</div></div>	\$17.00
<div><div>Caesar Salad</div><div>Little gem, Parmesan frico.</div></div>	\$17.00
<div><div>Grilled Chicken Sandwich</div><div>Burrata, tomato jam, basil aioli, toasted sesame semolina.</div></div>	\$24.00
<div><div>Fries</div><div>Roasted garlic aioli</div></div>	\$9.00
<div><div>Rigatoni "Alla Vodka"</div><div>tomato, stracciatella cheese, creme fraiche, sesame</div></div>	\$25.00
<div><div>Mac and Cheese</div><div>Skillet roasted.</div></div>	\$19.00

ITEM	PRICE
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
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

ITEM	PRICE
<div><div>French Dip</div><div>slow roasted steak, caramelized onions, gruyère, dijonnaise, baguette, au jus</div></div>	\$29.00
<div><div>Veggie burger royale</div><div>roasted veggie patty, american cheese, onion, lettuce, house pickles, 50/50 sauce, brioche bun</div></div>	\$24.00
Classics	
ITEM	PRICE
<div><div>Vegetable Bibimpap (Classics)</div><div>sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg</div></div>	\$25.00
<div><div>Chicken Milanese</div><div>Parmesan, burst tomatoes, marinated zucchini, shaved fennel, white balsamic vinaigrette</div></div>	\$26.00
<div><div>Pot of Mussesis</div><div>ginger sofrito, local lager, coconut, cilantro, toasted ciabatta</div></div>	\$28.00
<div><div>Goat Cheese Omelette</div><div>baby spinach, shallots, soft herbs, mixed greens</div></div>	\$19.00
<div><div>Roasted Salmon (Classics)</div><div>savoy cabbage, crispy potatoes, melted leeks, dijon caraway beurre blanc</div></div>	\$33.00
<div><div>Avocado Toast</div><div>whole wheat, red pepper flakes, lemon</div></div>	\$19.00
Pasta	
ITEM	PRICE
<div><div>Rigatoni "Alla Vodka" (Pasta)</div><div>tomato, stracciatella cheese, creme fraiche, sesame</div></div>	\$25.00
<div><div>Mac and Cheese (Pasta)</div><div>Skillet roasted.</div></div>	\$19.00
<div><div>Braised Short Rib Fusilli</div><div>10 hour short rib ragu, burst tomatoes, mascarpone, parmesan</div></div>	\$26.00
<div><div>Spicy Shrimp Scampi</div><div>spaghetti, calabrian chilies, lemony garlic breadcrumbs</div></div>	\$28.00
<div><div>Ricotta Gnocchi</div><div>Truffle cream.</div></div>	\$25.00
Steaks	
ITEM	PRICE
<div><div>The Smith Bar Steak</div><div>Flat iron, baby spinach, fries, green peppercorn sauce</div></div>	\$34.00
<div><div>Filet Mignon</div><div>Melted blue cheese</div></div>	\$48.00
<div><div>Bone in Ribeye</div><div>Truffled mushrooms</div></div>	\$61.00
<div><div>NY Strip</div><div>Green Peppercorn</div></div>	\$44.00
<div><div>Flat Iron</div><div>Choice of sauce</div></div>	\$29.00

ITEM	PRICE
<div>Skirt</div> <div>Chimichurri</div>	\$39.00
Vegetables	
ITEM	PRICE
<div>Fries (Vegetables)</div> <div>Roasted garlic aioli</div>	\$9.00
<div>Baby Spinach</div> <div>Toasted garlic, lemon.</div>	\$9.00
<div>Brussels Sprouts</div> <div>avocado green goddess, soft herbs, pink peppercorns</div>	\$14.00
Dessert	
ITEM	PRICE
<div>Sticky Toffee Pudding</div> <div>Skillet baked, medjool dates, vanilla ice cream.</div>	\$14.00
<div>Quarter Pounders (Dessert)</div> <div>homemade chocolate chip cookies.</div>	\$5.00
<div>Hot Fudge Sundae</div> <div>vanilla ice cream, cinnamon sugar doughnut, caramelized bananas, candied pecans</div>	\$12.00
<div>Apple Tart</div> <div>caramelized apples, almond butter cake, lemon shortbread crust, vanilla whipped cream</div>	\$12.00
<div>Dark Chocolate Layer Cake</div> <div>nine layer dark chocolate cake, mascarpone mousse, candied cocoa nibs</div>	\$12.00
Beverages	
ITEM	PRICE
<div>Can Soda (Beverages)</div> <div>Coke, diet coke, ginger ale or sprite</div>	\$3.50
<div>Iced Tea</div> <div>Chilled, Refreshing Brewed Tea, Perfectly Balanced for a Hot Day</div>	\$4.75
<div>Sparkling Water</div> <div>San pella-grino.</div>	\$3.50
<div>Bottled Water</div> <div>Pure and refreshing bottled water.</div>	\$3.50
Most Ordered	
ITEM	PRICE
<div>The Smith Burger</div> <div>Apple smoked bacon, cheddar cheese, crispy onion, house pickles, TSB sauce, brioche bun.</div>	\$26.00
<div>Mac + Cheese</div> <div>Skillet roasted.</div>	\$19.00
<div>Spicy Salmon Tartare</div> <div>Crsipy rice, avocado, sriracha, nori.</div>	\$19.00

ITEM	PRICE
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
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

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

Sides	
ITEM	PRICE
Fries (Sides) Roasted garlic aioli	\$9.00
Maple Chicken Sausage Savory chicken sausage patties infused with a hint of maple.	\$8.00
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

ITEM	PRICE
<div><div>Mocha</div><div>Espresso and hot chocolate.</div></div>	\$6.50
Housemade of drinks	
ITEM	PRICE
<div><div>Shirley temple</div><div>A classic blend of grenadine and lemon-lime soda, garnished with maraschino cherries.</div></div>	\$7.50
<div><div>Arnold palmer</div><div>Refreshing blend of iced tea and lemonade, a classic thirst quencher.</div></div>	\$7.50
<div><div>Iced coffee</div><div>Chilled, refreshing brew for a revitalizing pause.</div></div>	\$5.50
<div><div>Bottle Still Water</div><div>Pure, still water, presented in a bottle, offering hydration in its most pristine form.</div></div>	\$3.50
<div><div>Cucumber ginger beer</div><div>Refreshing cucumber-infused ginger beer with a hint of zest.</div></div>	\$7.50
<div><div>Iced tea</div><div>Chilled, Refreshing Brewed Tea, Perfectly Balanced for a Hot Day</div></div>	\$5.00
<div><div>Lemonade</div><div>Refreshing citrus beverage.</div></div>	\$7.50
<div><div>Bottle Sparkling Water</div><div>Carbonated water, sealed in a bottle, offering a simple and refreshing hydration option.</div></div>	\$3.50
Most Ordered	
ITEM	PRICE
<div><div>The Smith Burger</div><div>bacon shallot jam, cheddar cheese, crispy onions, house pickles, TSB sauce, brioche bun, fries</div></div>	\$25.00
<div><div>Mac + Cheese</div><div>skillet roasted</div></div>	\$19.00
<div><div>Spicy Salmon Tartare</div><div>crispy rice, avocado, sriracha, nori</div></div>	\$19.00
<div><div>Kale and Quinoa Salad</div><div>sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette</div></div>	\$17.00
<div><div>Little Gem Caesar</div><div>crispy parmesan frico</div></div>	\$17.00
<div><div>Fries</div><div>Roasted garlic aioli</div></div>	\$9.00
<div><div>Grilled Chicken Sandwich</div><div>burrata, tomato jam, basil aioli, toasted sesame bun, fries</div></div>	\$24.00
<div><div>Quarter Pounder</div><div>One homemade chocolate chip cookies</div></div>	\$5.00
<div><div>NY Strip</div><div>Choose your preferred temperature. Sauces include Green Peppercorn, Chimichurri, Bordelaise, or house 07 steak sauce.</div></div>	\$44.00
<div><div>Sitcky Toffee Pudding</div><div>skillet baked, medjood dates, vanilla ice cream</div></div>	\$12.00
<div><div>The Smith Bar Steak</div><div>chimichurri sauce, fries or mixed greens</div></div>	\$34.00

ITEM	PRICE
<div>Crispy Sesame Calamari</div> <div>gochujang aioli, thai basil, lime</div>	\$19.00
<div>Super Bowl</div>	
ITEM	PRICE
<div>SB- Smitty Spiced Chicken fingers</div> <div>blue cheese ranch + spicy peach jam (21 pieces)</div>	\$75.00
<div>SB- Mini Burgers</div> <div>cheddar, bacon shallot jam, crispy onions, house pickles, TSB sauce, brioche bun (12 burgers)</div>	\$75.00
<div>SB- Spicy Salmon Tartare</div> <div>crispy rice, avocado, sriracha, nori (15 pieces)</div>	\$55.00
<div>SB- Little Gem Caesar</div> <div>crispy parmesan frico</div>	\$35.00
<div>SB- Quarter Pounders</div> <div>giant chocolate chip cookies (6 cookies)</div>	\$30.00
<div>MVP Package (serves 6-8)</div> <div>serves 6-8, includes: POTATO CHIPS blue cheese fondue SMITTY’S SPICED CHICKEN TENDERS blue cheese ranch + spicy peach j...</div>	\$250.00
<div>SB- Potato Chips</div> <div>blue cheese fondue</div>	\$18.00
<div>Sandwiches</div>	
ITEM	PRICE
<div>Grilled Chicken Sandwich (Sandwiches)</div> <div>burrata, tomato jam, basil aioli, toasted sesame bun, fries</div>	\$24.00
<div>The Smith Burger (Sandwiches)</div> <div>bacon shallot jam, cheddar cheese, crispy onions, house pickles, TSB sauce, brioche bun, fries</div>	\$25.00
<div>French Dip</div> <div>slow roasted steak, caramelized onions, gruyere, dijonnaise, baguette, au jus</div>	\$29.00
<div>Veggie Burger Royale</div> <div>roasted veggie patty, american cheese, onion, lettuce, house pickles, 50/50 sauce, brioche bun</div>	\$24.00
<div>Snacks</div>	
ITEM	PRICE
<div>Potato Chips</div> <div>blue cheese fondue</div>	\$13.00
<div>Burrata</div> <div>Spicy marinara, parmesan garlic bread</div>	\$16.00
<div>Crispy Sesame Calamari (Snacks)</div> <div>gochujang aioli, thai basil, lime</div>	\$19.00
<div>Starters</div>	
ITEM	PRICE
<div>Mac + Cheese (Starters)</div> <div>skillet roasted</div>	\$19.00

ITEM	PRICE
Spicy Salmon Tartare (Starters) crispy rice, avocado, sriracha, nori	\$19.00
Shrimp Cocktails cocktail sauce	\$19.00
Salads	
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	
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	
Fries (Sides) Roasted garlic aioli	\$9.00
Jalapeño Cheddar Grits Smoke jalapeno, cheddar.	\$9.00
Baby Spinach toasted garlic, lemon	\$9.00
Desserts	
Sitcky Toffee Pudding (Desserts) skillet baked, medjood dates, vanilla ice cream	\$12.00

ITEM	PRICE
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 fraîche.	\$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

ITEM	PRICE
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
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

ITEM	PRICE
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

ITEM	PRICE
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

ITEM	PRICE
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

ITEM	PRICE
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
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
<div>Sticky Toffee Pudding</div> <div>skillet baked, medjool dates, vanilla ice cream</div>	\$12.00
<div>Quarter Pounders (Desserts)</div> <div>homemade chocolate chip cookies</div>	\$5.00
<div>Hot Fudge Sundae</div> <div>vanilla ice cream, cinnamon sugar doughnut, caramelized bananas, candied pecans</div>	\$12.00
<div>Devil's layer cake</div> <div>nine layer dark chocolate cake, mascarpone mousse, candied cocoa nibs</div>	\$12.00
<div>Apple Tart</div> <div>caramelized apples, almond butter cake, lemon shortbread crust, vanilla whipped cream</div>	\$12.00

Beverages

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