



# THE SMITH

RESTAURANT & BAR

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

## RAW BAR

### ON THE HALF SHELL

- EAST COAST OYSTER 2.5
- WEST COAST OYSTER 2.5
- OYSTER OF THE DAY M.P.
- LITTLE NECK CLAMS 1.5

THE DELUXE  
60

THE ROYALE  
115

### SHELLFISH

- SCALLOP CEVICHE 13
- JUMBO SHRIMP 15
- SPICY CALAMARI SALAD 13
- LOBSTER LOUIE 17

## BAR 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, olives, roasted sweet onions 11
- CRISPY FRIED CALAMARI Brooklyn style 12
- BURRATA roasted tomatoes, basil, sourdough panzanella 13
- MOROCCAN MEATBALLS spiced yogurt, traditional gravy 11
- BABY ARUGULA SALAD parmesan, lemon, fennel 9
- TUNA TARTARE jalapeño, black sesame 13
- MEDITERRANEAN SALAD cucumbers, feta, red onions, chickpeas, olives, tomatoes, romaine, lemon dressing 10
- JUMBO SHRIMP COCKTAIL 15
- FORK & KNIFE CAESAR SALAD spicy parmesan crouton 9
- MAC + CHEESE 13

## BIG SALADS

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

## MAIN COURSES

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

## STEAKS

*served with 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

## PASTA

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

**MONDAY 20**  
15 HOUR PORK

**TUESDAY 21**  
FISH & CHIPS

**WEDNESDAY 19**  
FRIED CHICKEN &  
POTATO WAFFLES

**THURSDAY 22**  
ST. LOUIS STICKY RIBS

**FRIDAY M.P.**  
LOBSTER ROLL

**SATURDAY 25**  
SPICY SHELLFISH STEW

**SUNDAY 15**  
BURGER & A BEER

## SIDES 5

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

Please alert your  
server of any food allergies,  
as not all ingredients  
are listed on the menu. Eating  
raw or undercooked fish, shell-  
fish, eggs or meat  
increases the risk of foodborne  
illnesses.

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

# WINE & SPIRITS

## MUDDLERS 12

### THE ORIGINAL OLD FASHIONED

bourbon / orange / cherry / orange bitters

### ANGRY APPLE

vodka / fresh apple / jalapeño / apple liqueur / lemon

### GINGER SMASH

white rum / pineapple / ginger

### CUCUMBER LOCO

silver tequila / cointreau / cucumber / lime / pinch of sea salt

### EAST VILLAGE PASSION

rum / passion fruit / fresh mint

### POMEGRANATE CAIPIRINHA

cachaça / pomegranate juice / lime

## LONG POURS 12

### CONCORD GRAPE MARGARITA

silver tequila / concord grape syrup / verjus / lime

### SPANISH GALLEON

amber rum / amontillado sherry / orange / orgeat / cava

### AUTUMNAL

rye / bitters / apple cider / cinnamon syrup

### MOSCOW MULE

vodka / ginger beer / lime

### PINK PUSSY CAT

gin / grapefruit / pineapple / grenadine

### GRAN CLASSICO NEGRONI

gin / sweet vermouth / gran classico bitters

### SMITH BLOODY MARY

vodka / secret recipe

## DRAFT BEER 6.5

### ALLGASH WHITE

Portland, Maine

### SIXPOINT PILSNER

Brooklyn, New York

### HEAVYSEAS RED SKY AT NIGHT SAISON

Baltimore, Maryland

### THE SMITH ALE

Brooklyn, New York

### STOUDT'S OKTOBERFEST

Adamstown, Pennsylvania

### SOUTHAMPTON IPA

Southampton, New York

### CAPTAIN LAWRENCE PUMPKIN ALE

Pleasantville, New York

## FANCY COCKTAILS 12

### TRAVELING BRIT

gin / pernod / lime / fresh mint

### DON PEDRO

resposado tequila / carpano antica / oloroso sherry / spiced chocolate bitters

### HUNGRY TEACHER

bourbon / fresh mint / lime / lemon

### PERFECT MANHATTAN

rye whiskey / sweet & dry vermouth / angostura bitters / orange twist

### BELLINI

champagne / peach purée

### FRENCH 75

gin / lemon juice / champagne

### NORMANDY SIDECAR

calvados / lemon / cointreau / baked apple bitters

### DIRTY JANE

vodka / pickled tomato

## BOURBON/WHISKEY

### SMALL BATCH

ELIJAH CRAIG (12 YR)	10	WOODFORD RESERVE	13
KNOB CREEK BOURBON	12	JEFFERSON'S	14
BASIL HAYDEN SM.BATCH	14		

### SINGLE BARREL

EAGLE RARE	13	SINGLE BARREL	14
ROCK HILL FARMS	13	ELIJAH CRAIG (18 YR)	
FOUR ROSES	14		

### STRAIGHT BOURBON

JIM BEAM	11	MAKER'S MARK	11
WILD TURKEY 80	13	BULLEIT	13

### RYE

MICHTER'S	12	RI-1	16
WILD TURKEY	12	OLD OVERHOLT	11
TEMPLETON	12	BULLEIT	12

## BOTTLED BEER

BUDWEISER USA	6
BUD LIGHT USA	6
AMSTEL LIGHT Holland	7
HEINEKEN Holland	7
DUVEL ALE Belgium	8
CORSENDONK ABBEY BROWN ALE Belgium	8
ORIGINAL SIN CIDER USA	7

## HOUSEMADE SODA 6

**AGAVE LEMONADE**  
fresh mint / agave syrup

**GRAPE SODA**  
concord grape syrup / verjus / seltzer

**CUCUMBER GINGER ALE**  
fresh ginger / muddled cucumber

**SPICED PEAR SODA**  
pear purée / wildflower honey / cinnamon

## WINE

### HOUSE WHITE

	GLASS	CARAFE	BIG CARAFE
RIESLING Influence Wines '10, Finger Lakes, New York	9	23	44
GRUNER VELTLINER Grooner '09, Austria	10	25	48
PINOT GRIGIO Cielo '09, Veneto, Italy	10	25	48
SAUVIGNON BLANC Soho '10, Marlborough, New Zealand	11	27	52
VERDICCHIO Fontezoppa '09, Marche, Italy	9	23	44
VINO BIANCO Channing Daughters '07, Bridgehampton, New York	9	23	44
GRENACHE BLANC/MACABEU Empordalia '10, Emporda, Spain	9	23	44
VIOGNIER Pie de Palo '10, Mendoza, Argentina	8	21	39
CHARDONNAY Firestick '07, Hunter Valley, Australia	12	30	56

### HOUSE ROSÉ

MERLOT Channing Daughters '10, Bridgehampton, New York	9	23	44
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### HOUSE RED

PINOT NOIR Les Chemins de Bassac '09, Languedoc, France	12	30	56
RIOJA Cortijo III '10, Rioja, Spain	9	23	44
CABERNET FRANC D'Orsaria '09, Friuli-Venezia-Giulia, Italy	10	25	48
MONTEPULCIANO Masciarelli '08, Abruzzo, Italy	10	25	48
MERLOT Domaine de la Patience '09, Languedoc, France	10	25	48
MALBEC Astica '10, Cuyo, Argentina	9	23	44
COTES DU RHONE Gres St. Vincent '08, Rhone Valley, France	10	25	48
CANNONAU Feudi Della Medusa '08, Sardegna, Italy	10	25	48
CABERNET SAUVIGNON Crosby, '09, California	11	27	52

### HOUSE BUBBLY

CAVA Brut Cristalino NV, Penedès, Spain	10		
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## BOTTLED WINE

### WHITE

SAUVIGNON BLANC Casa Marin '09, San Antonio Valley, Chile	47
PIGATO Poggio dei Gorleri '10, Liguria, Italy	53
CHENIN BLANC Savennieres, Domaine des Baumard '08, Loire Valley, France	58
ASSYRTIKO Gai'a '10, Peloponnese, Greece	60
ARNEIS Cascina Chicco '10, Piemonte, Italy	62
CHARDONNAY Chablis "Les Serres," Oudin '08, Burgundy, France	65
PINOT GRIS "Curry Creek," Red Newt '08, Finger Lakes, New York	67
RIESLING Egon Mueller '10, Mosel-Saar-Ruwer, Germany	68
VIOGNIER Mark Ryan '08, Washington State	70
SEMILLON Keith Tulloch '09, Hunter Valley, Australia	75
GRENACHE BLANC Francesco Sanchez '07, Priorat, Spain	90
CHARDONNAY "La Pommeraié," Benovia '08, Sonoma Coast, California	115

### ROSÉ

MERLOT Croteaux '10, Long Island, New York	54
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### RED

MALBEC Clos Siguier '08, Cahors, France	45
CABERNET FRANC, McGregor '08, Finger Lakes, New York	60
MERLOT Clos Pegas '06, Calistoga, California	62
PINOT NOIR Mc Call '07, Long Island, New York	70
GRENACHE "Dido" Venus La Universal '08, Montsant, Spain	75
SANGIOVESE Chianti Classico, Fontodi '07, Tuscany, Italy	80
SYRAH "Le Sol" Craggy Range '09, Hawkes Bay, New Zealand	86
TEMPRANILLO Baron de Ley Gran Reserva '01, Rioja, Spain	95
PINOT NOIR Domaine Potel Savigny '07, Burgundy, France	116
CABERNET SAUVIGNON Von Strasser '01, Diamond Mountain, California	118
NEBBIOLO Renato Corino "Vigna Roche" '05, Piemonte, Italy	142
BORDEAUX BLEND "Ciel du Cheval" Andrew Will '08, Red Mountain, Washington	148

### SPARKLING

Murgo Brut Rose '08, Sicily, Italy	65
Wolffer Estate Blanc de Blanc '07, Long Island, New York	75
Henri Billiot Brut Reserve, Reims, France	135