



DINNER

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Snacks

- brown butter, sea salt & dill popcorn 6
- SMITH pickled veggies 6
- chips & creamy onion dip 8
- lemon & garlic chick pea hummus with harissa & pita 8
- whiskey smoked mixed olives 6
- cauliflower fritters, lime yogurt, SMITH hot sauce 8

Oysters

Ask your server for today's varieties of fresh oysters.
mignonette, SMITH hot sauce, horseradish, lemon MP

Steak Tartare

Canadian prime beef: grilled sourdough and seasonal garnish [3 or 6 oz] 15, 27

Small Plates

- Arctic Char:** cured Manitoba Arctic Char, caviar, smoked chili aioli, baba ghanoush, pita 15
- Meatballs:** spiced veal and pork, roasted tomato, ciabatta, grana padano 12
- Salmon Gravlax:** grapefruit, crème fraiche, horseradish & lavash 14
- Pork belly:** kimchi, basmati, pickled cucumber, hoisin 14
- Pounded cheese:** creamy old cheddar, cider gastrique, chives, grilled sourdough 12
- Fried Green Tomatoes:** cornmeal crusted Greenland garden beefsteak tomatoes, wasabi, watermelon salsa 12
- Bone Marrow:** roasted shallot puree, micro herb salad, sourdough 15

Boards

- Charcuterie:** [3 varieties or 5] 22, 33
 - Canadian cheese:** [3 varieties or 5] 23, 34
 - SMITH sausages:** house made [S or L] 26, 42
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[please notify your server of any allergies or dietary restrictions]



DINNER

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Soup / Salad

Today's soup 8

Iceberg salad: cherry tomato, avocado, blue cheese, bacon, house made 1000 island **12 / half 7**

Quinoa salad: kale, apple, carrot, sunflower & sweet ginger dressing **12**

Caesar salad: romaine, grana padano, creamy garlic anchovy dressing, baked croutons **12 / half 7**

Beet salad: arugula, candied walnut, grapefruit, goat cheese, sherry vinaigrette **12**

Summer salad: heirloom tomato, English cucumber, mint, lemon, feta cheese **12 / half 7**

SMITH Craft

[all entrées are served à la carte]

Pan fried bearcat pickerel: lemon butter sauce, caper, dill **26**

Catch of the day: MP

Buttermilk fried half chicken: ranch, SMITH seasoning salt **25**

Berkshire pork chop: char-grilled, Katsu glazed, spicy apple mostarda **24**

NY steak: 10oz garlic confit, SMITH seasoning salt **35**

Filet Mignon: 7oz beef tenderloin, jus, horseradish **38**

Ribeye: 14oz boneless rib steak, blue cheese butter **49**

Beast of the day: MP

Lamb rack: cambozola & potato pave **49 / half 29**

Our Mixed Grill: beef merguez, rack of lamb, duck leg confit with hummus, olives, pickled veg, harissa **55**

Parisian gnocchi: wild mushroom, arugula, cured egg yolk **24**

Quinoa Tabouleh: tomato, cucumber, crispy chick pea, charred romaine hearts, mint & parsley, feta cheese, lemon dressing **22**

The SMITH Burger

8oz Canadian beef patty: maple bacon, special sauce, lettuce, cheese, tomato, pickles and onions on a sesame seed bun, SMITH fries and house pickles **25**

Sides

chive mashed potatoes **9** / garlic butter crimini mushrooms **9**

SMITH fries: truffle oil, asiago and thyme **9** / broccolini: lemon, chili and parm **10**
beets: crème fraiche, pistachio, dill **9** / grilled summer vegetables: butter & herbs **11**
mac-n-cheese: old cheddar, macaroni, bacon & blue cheese crumble **9**

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