



## DINNER

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### Snacks

- brown butter, sea salt & dill popcorn 6
- SMITH pickled veggies 6
- chips & creamy onion dip 9
- lemon & garlic chick pea hummus with harissa & pita 9
- whiskey smoked mixed olives 7
- cauliflower fritters, lime yogurt, SMITH hot sauce 10

### Oysters

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

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### Steak Tartare

**Canadian prime beef:** grilled sourdough and seasonal garnish [3 or 6 oz] 16, 28

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### 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
- Niçoise:** seared tuna, smoked olive gribiche, pickled beans, shredded iceberg, roasted tomato dressing 14
- Pork belly:** kimchi, basmati, pickled cucumber, hoisin 14
- Pounded cheese:** creamy old cheddar, cider gastrique, chives, grilled sourdough 12
- Bone Marrow:** roasted shallot purée, micro herb salad, sourdough 15

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### 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

**Winter green salad:** green apple vinaigrette, celery, hickory nut, cranberry, iceberg and feta 12

**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

### 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 41

**Beef Chuck Flat:** slow braised, jalapeño chimichurri, parsnip purée 29

#### Beast of the day: MP

**Lamb rack:** cambozola & potato pave 55 / 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

Roasted vegetable & Gruyère gratin, buttery garlic & herb crumble 12

mac-n-cheese: old cheddar, macaroni, bacon & blue cheese crumble 9

[please notify your server of any allergies or dietary restrictions]