



LATE NIGHT

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Oysters

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

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 **6**
cauliflower fritters, lime yogurt, SMITH hot sauce **10**

Small Plates

Pounded cheese: creamy old cheddar, cider gastrique, chives, grilled sourdough **12**

Meatballs: spiced veal and pork, roasted tomato, ciabatta, Grana Padano **12**

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

Chicken wings: crazy hot, sweet garlic, jerk or tangy SMITH BBQ **16/lb**

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

Boards

Canadian cheese: [3 or 5] **23, 34**

SMITH crafted charcuterie: [3 or 5] **22, 33**

Sausage Board

a mixed grill of house made sausages, served on one of our boards
with olives, lentil hummus, house mustard, tomatoes, house pickles,
hard boiled egg and crispy flat breads [S or L] **26, 42**

The SMITH Burger

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

Or...

Reuben: house made sauerkraut and corned beef brisket,
aged Gruyère, 1000 island, thick cut rye **16**

NY steak: 10 oz. garlic confit, SMITH seasoning salt, house cut fries **35**

Mac-n-cheese: old cheddar, macaroni, bacon & blue cheese crumble,
side green salad **14**