



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 10
- whiskey smoked mixed olives 7
- cauliflower fritters, lime yogurt, SMITH hot sauce 11

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: crostini 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 14
- Pork belly:** kimchi Arancini, Gochujang aioli, cilantro, hoisin 15
- Pounded cheese:** creamy old cheddar, cider gastrique, chives, grilled sourdough 12
- Bone Marrow:** roasted shallot purée, micro herb salad, sourdough 16
- Manitoba rabbit ravioli:** fresh pasta, sauce soubise, dill 16
- Ricotta toast:** SMITH made ricotta, confit heirloom tomato, balsamic, fine herbs. 12

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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

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: beets, celery, greens, feta, almond and dill **14 / half 9**

Summer salad: tomato, cucumber, arugula, mint, scallion and sherry **12 / half 7**

SMITH Craft

[all entrées are served à la carte]

Pan fried bearcat pickerel: lemon butter sauce, caper, dill **27**

Catch of the day: MP

Buttermilk fried half chicken: ranch, SMITH seasoning salt **26**

Berkshire pork chop: char-grilled, Katsu glazed, spicy apple mostarda **25**

NY steak: 10oz garlic confit, SMITH seasoning salt **36**

Filet mignon: 7oz beef tenderloin, jus, horseradish **42**

Beast of the day: MP

Lamb rack: cambozola & potato pave **55 / half 29**

Grilled flank steak: spicy salsa verde, marinated tomato **28**

Parisian gnocchi: charred corn, zucchini, pesto, harissa and cilantro **24**

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

Miso chickpeas: red lentil, radish, cucumber, swiss chard, pine nut and feta, with miso marinated garbanzo beans **22**

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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 **26**

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 vegetables: asparagus, peppers, onion and summer squash **11**

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

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