



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

chips & creamy onion dip **10**
lemon & garlic chick pea hummus with harissa & pita **10**
whiskey smoked mixed olives **6**
cauliflower fritters, lime yogurt, SMITH hot sauce **11**

Small Plates

Meatballs: spiced veal and pork, roasted tomato, ciabatta, Grana Padano **14**
Steak tartare: Canadian prime beef grilled, crostini,
seasonal garnish [3 or 6 oz] **16, 28**
Chicken wings: crazy hot, sweet garlic, jerk or tangy SMITH BBQ **16/lb**
Greenland Garden Salad: locally farmed tomatoes and cucumber, hearts
of romaine, Italian parsley, sherry vinaigrette, feta cheese **14 / half 8**

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 **26**

Or...

Reuben: house made sauerkraut and corned beef brisket,
Swiss, Russian dressing & thick cut Winnipeg rye **17**
NY steak: 10 oz. garlic confit, SMITH seasoning salt, house cut fries **36**
Mac-n-cheese: old Cheddar, macaroni, bacon & blue cheese crumble,
lemon dressed garden greens **15**