



THE SMITH

RESTAURANT & BAR

WE SUPPORT
LOCAL, NATURAL,
SUSTAINABLE &
ORGANIC PRACTICES
WHENEVER
POSSIBLE

RESTAURANT WEEK DINNER \$55

AVAILABLE JANUARY 27TH - FEBRUARY 2ND

STARTERS

CITRUS + AVOCADO SALAD

winter lettuces, toasted seeds, white balsamic vinaigrette

RICOTTA GNOCCHI

truffle cream

RAW BAR SAMPLER

selection of oysters

MAIN COURSES

CHICKEN POT PIE

melted leeks, potato, celery root, wild mushroom truffle gravy, gruyere biscuit top

POT OF MUSSELS

chardonnay broth, dijon, tarragon, fries

COUNTRY PORK CHOP

jalapeño cheddar grits, scallion, shishito pepper vinaigrette

DESSERT

DEVIL'S LAYER CAKE

nine layer dark chocolate cake, mascarpone mousse, candied cocoa nibs

STRACCIATELLA CHEESECAKE PARFAIT

poached figs, lemon shortbread cookie, burnt orange caramel

Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.