

THE
smith
RESTAURANT & BAR

LUNCH STUFF

Appetizers

- \$17 WAFFLE & NUGGETS** - crispy sweet chili chicken, Belgian waffle, Canadian maple syrup, triple berry Coulis
- \$13 ½ WINGS** – 1 lb wings, carrots, celery, ranch flavors; hot, salt & pepper, sweet chili, bbq, frank sriracha, johnny cash
- \$14 CAULIFLOWER POUTINE** – fried cauliflower, cheese curds, gravy
vegan gravy +3, vegan cheese +3
- \$15 CHEESY CAULIFLOWER** – fried cauliflower, truffle mushroom mornay
vegan mornay +3
- \$17 SMOKED BONES** – smoked baby back ribs, BBQ sauce, frazzled onions
- \$14 CALAMARI** – calamari, red peppers, crispy capers, citrus gastrique, red pepper puree, lemon dill tzatziki
- \$9 TRUFFLE PARM CHIPS** – lattice crisps, parmesan, truffle oil

Soup & Salads

- adds; +5 chicken 5oz, +8 steak 6oz, +9 salmon or tuna 6oz, +6 shrimp (5), +5 falafels (4)
- \$12 HOUSE** – tuscan/arugula mix, carrots, cucumber, red pepper, feta, cherry tomato basil vinaigrette
- \$12 CAESAR** – romaine, bacon, parmesan, croutons
- \$15 SEARED BEAT SALAD** – tuscan/arugula mix, seared beets, orange segments, carrots, cucumber, feta, orange ginger vinaigrette
- \$19 SEARED TUNA SALAD** – tuna, mixed greens, cucumber, carrots, cilantro, cherry tomato's, candied ginger, feta, mandarin segments, radish ceviche, asian vinaigrette
- \$8 FRENCH ONION SOUP** – onions, smoked applewood gouda, croutons
- \$10 DAILY FEATURE** – garlic toast, please see your server for soup details

LUNCHES

all lunches are served with your choice of side:
fries, crisps, yam fries, house salad, caesar salad, soup, coleslaw.
gluten free bread or vegan cheese \$2

- \$16 CHICKEN SANDWICH** – grilled or crispy chicken breast, bacon, avocado, arugula, tomato, red onion, cheddar cheese, chimichurri aioli, brioche bun
- \$16 SMITH PHILLY** - smoked brisket, gruyere cheese, onions, red peppers, horseradish aioli, smith au jus, vienna bun
- \$15.50 CLASSIC BURGER** – 7 oz Black Apron ground chuck, lettuce, tomato, red onion, roasted garlic jalapeno aioli, brioche bun (substitute: salmon +\$6, vegi +\$2, chicken no charge)
- \$17.50 THE SMITH BURGER** – 7 oz Black Apron ground chuck, bacon, cheddar, lettuce, tomato, red onion, roasted garlic jalapeño aioli, brioche bun (substitute: salmon +\$6, vegi +\$2, chicken no charge)
- \$15 FALAFEL SANDWICH** – crispy falafel, hummus, feta, lettuce, tomato, red onion, roasted garlic aioli, pita

Desserts

- \$8 CHOCOLATE TORTE** – caramel sauce, berry compote (not available DF)
- \$9 STRAWBERRY NO BAKE CHEESE CAKE** – cheese cake, strawberry compote (not available DF)
- \$7 SORBETTO** – chocolate, strawberry, vanilla
- \$9 TRIPPLE BERRY CRUMBLE** – blue berry, black berry, raspberry, quinoa crumble

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BRUNCH STUFF
with hash browns

- \$15 SMOKED SALMON BENNIE** – smoked salmon, arugula, lemon dill cream cheese, crispy capers, english muffin, brown butter hollandaise
- \$14 FALAFEL BENNIE** – falafel, tomato, onion, feta, arugula, brown butter hollandaise
- \$13 TRADITIONAL BENNIE** - back bacon, english muffin, brown butter hollandaise
- \$12 BORING BREAKFAST** – 2 eggs, 2 bacon, 2 beef sausages, toast
- \$16 STEAK & EGGS** – 6 oz steak, 2 eggs, toast
- \$16 BREAKFAST BURGER** – 7 oz ground chuck, sunny egg, bacon, cheese, lettuce, tomato, onion, sriracha basil aioli
- \$12.50 BREAKFAST SANDWICH** – sunny egg, bacon, cheddar cheese, lettuce, tomato, sriracha basil aioli
- \$13 BREAKFAST POUTINE** – hash browns, brisket gravy, green onion, cheese curds, sunny egg, brown butter hollandaise
- \$12 BELGIAN WAFFLES** – waffle, whipped cream, maple syrup, strawberry or mixed berry sauce GF +\$2
- \$14 THE SMITH LIGHT** – 2 crepes, smoked salmon, avocado, red onion, crispy capers, lemon dill cream cheese

KIDS MENU \$12

valid for children 12 & under
includes a drink, kid's entrée, kids sorbetto

- SMITH JR BURGER** – 4oz Black Apron Ground chuck, ketchup, mayo, fries, brioche bun
- CHICKEN NUGGETS & FRIES** – crispy nuggets, fries, bbq dip
- MAC & CHEESE** – cheese mornay, bacon, cavatappi pasta
- KIDS CREPES** - Three Crepes, Triple Berry, Carmel & Chocolate.

MIMOSAS \$7.25

Your choice of: Mango, wild berry, guava, lychee, strawberry kiwi, apple, orange.

Gluten Free Substitutions Are Available For All Brunch Menu Items.

Add: \$2 Waffles - \$2 Crepes - \$1 Toast – \$1 English muffin

Add: \$4 Hash Browns, \$3 Bacon, \$2 beef sausage (3), \$2 Toast, \$2 per Egg, \$3 Sliced Avocado

The Smith is proud to offer 100% of the menu gluten free available.

All the house made sauces are lactose free and most dishes can be made lactose free. If you have dietary restrictions, please inform your server prior to ordering.

The Smith proudly serves 100% Alberta Angus, Black Apron beef. Our beef and chicken is steroid, hormone and anti-biotic free. Halal beef is available upon request.

Smoking, curing, and all sauce preparation are done in house unless specified on the menu. The seafood is ocean wise when available. Please ask your server for gluten free and/or dairy free options.

The Smith cannot 100% guarantee a gluten free environment as per federal regulations and standards. We can however, guarantee our best efforts to ensure your safety and maintain our integrity.

The Smith is a nut free environment.