

THE  
STANDARD  
AT THE SMITH HOUSE

STARTERS

**FRIED GREEN TOMATOES** | 18 GF

*Lump Crab Meat with Caper Aioli,  
& Creole Mustard Remoulade*

**LOBSTER DIP** | 20

*Smoked Gouda, Cheddar & Fennel*

**SNOW AGED A5 WAGYU** 2 oz. | 50 GF

*Pickled Oyster Mushrooms & Rosemary Tallow Butter*

**CHARCUTERIE BOARD** | 24

*Local Cheese & Meat Assortment,  
Cornichons & House-Made Pepper Jelly*

**CALAMARI** | 18

*Served fried with Cherry Pepper Remoulade*

**FILET MIGNON TARTARE** | 20

*Shallots, Capers & Lemon Aioli*

SOUPS & SALADS

**LUMP CRAB BISQUE** | 14

*Crème Fraiche & Chives*

**CAESAR SALAD** | 15

*Parmigiano-Reggiano & House-Made Croutons*

**BABY ICEBERG** | 16 GF

*Bleu Cheese, Bacon,  
& Cherry Tomatoes*

**SPINACH WALNUT SALAD** | 16 GF

*Baby Spinach, Walnuts, Goat Cheese,  
Strawberries with Lavender Vinaigrette*

**SMITH HOUSE SALAD** | 15 GF

*Shaved Carrots and Watermelon Radish  
with Mustard Seed Vinaigrette*

THE STANDARD SIGNATURES

**THE STANDARD FILET** | 66

*6 oz Filet Mignon with The Standard Sauce, Truffle Hash Cake & Tobacco Onions*

**GRILLED RACK OF LAMB** | 52

*Smoked Peach Preserves & Creamed Corn with Benton's Bacon*

**WHITE MARBLE FARMS BONE-IN PORK CHOP** | 45 GF

*Citrus Marinated with Mango Chutney, Roasted Petite Potatoes & Grilled Asparagus*

**BLACKENED CHILEAN SEA BASS** | 50 GF

*Roasted Corn & Peppers & Mashed Potatoes*

**NORWEGIAN SALMON** | 45 GF

*Mango & Shrimp Ceviche & Grit Cakes*

**LOW COUNTRY SHRIMP & GRITS** | 38

*Creamed Corn with Weisenberg Grits & Benton's Bacon*

**BENTON'S PASTA CARBONARA** | 38

*Grilled Chicken Breast or Shrimp, Penne Pasta, Benton's Bacon Cream Sauce*

**PASTA PRIMAVERA** | 35

*Penne Pasta, Seasonal Vegetables, Marinara*

THE BUTCHER BLOCK  
ALL USDA PRIME

**BONE IN FILET MIGNON**

9 oz. | 80

**NEW YORK STRIP**

12 oz. | 58

**BONELESS RIBEYE**

14 oz. | 64

**OSCAR STYLE** 2 oz. Lump Crab Meat, Hollandaise & Asparagus | 18 GF

**LOBSTER TAIL** 5-6 oz. served with Clarified Butter | 40 GF

**JUMBO GULF SHRIMP** 3 pcs. | 21 GF

**SAUCES** Red Wine Veal Bordelaise, Creamy Horseradish, Standard Sauce, Chimichurri, Jalapeno Vinegar | 4

A LA CARTE VEGETABLES

**SAUTEED ASPARAGUS** | 13 GF

**BACON-BRAISED GREEN BEANS** | 13 GF

**LOADED MASHED POTATOES** | 14 GF

**SMITH HOUSE CHEESE GRITS** | 12 GF

**CREAMED CORN** with Benton's Bacon | 14

**MACARONI AND CHEESE** | 16

Split plate charge of \$8.00. 20% Gratuity added to parties of five or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs,  
may increase your risk of foodborne illness.