



Smith





## SPRING & SUMMER MENU

## ··· PROVISIONS ···

## **LIGHT FARE**

SEASONAL SALAD    Green apples, kale, raisins, walnuts, shaved parmesan	16	PESTO BURRATA  Pesto, roasted cherry tomato, sweet drops, basil, balsamic glaze, salt and pepper, crackers	18
HOUSE SALAD  Spring mix, sesame dressing, carrot, edamame beans, cucumber, wonton strips, sesame seeds	14	CHICKEN POTSTICKERS (a) (b) House-made sauce, scallions, sesame seeds	16   30
ROASTED PROSCIUTTO-  WRAPPED ASPARAGUS  Truffle oil, balsamic glaze	19	CHICKEN POTSTICKERS  House-made sauce, scallions, sesame seeds	16   30
CHEESE & CHARCUTERIE BOARD  A rotating selection of meats, cheeses, jams, fruits, and crackers  Gluten free crackers available upon request	30	PORK POTSTICKERS  House-made sauce, scallions, sesame seed	16/30
SANDWICHES		ENTREES	
PROSCIUTTO SANDWICH  Focaccia bread, brie cheese, garlic butter, arugula, balsamic glaze, pepper flakes	19	CHICKEN ALFREDO  Penne pasta, parmesan, broccoli, black pepper, chili flakes	24
SALAMI SUB  Hoagie roll, peppers and onions, smoked gouda, balsamic glaze	16	CHICKEN RICE BOWL  Green onions, shredded cheddar, chipotle mayo, bacon, wonton strips	22
BEEF SUB  Hoagie roll, peppers and onions, smoked cheddar, balsamic glaze, pepper flakes	18	AHI TUNA RICE BOWL (a) (a) 4oz tuna portion, chipotle mayo, green onions, soy sauce, kimchee, cucumber, furikake	24
		SMOKED SALMON RICE BOWL (*)  Avocado, carrot, edamame beans,	24

Add additional proteins to an entrée: Chicken \$9, Ahi Tuna \$10, Smoked Salmon \$9. Add garlic bread for \$6





VEGETARIAN 🥪



DAIRY FREE 🥖

