

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 Beech Mushrooms & Rosemary Tallow Butter

CHARCUTERIE BOARD | 24

*Local Meats & Cheeses, House Crostini,
Cornichons & House-Made Pepper Jelly*

CALAMARI | 18

Served fried with Cherry Pepper Remoulade

FILET MIGNON TARTARE | 20

Shallot, Caper, Lemon Aioli & House Crostini

SOUPS & SALADS

LUMP CRAB BISQUE | 14

Crème Fraiche & Chives

CAESAR SALAD | 15

Grana Padano & House-Made Croutons

BABY ICEBERG | 16 GF

*Bleu Cheese, Bacon,
& Cherry Tomatoes*

SPINACH WALNUT SALAD | 16 GF

*Baby Spinach, Walnuts, Goat Cheese,
Mandarins with Citrus Vinaigrette*

SMITH HOUSE SALAD | 15 GF

*Shaved Heirloom Carrots, Watermelon
Radish & Cherry Tomatoes with Mustard
Seed Vinaigrette*

THE STANDARD SIGNATURES

THE STANDARD FILET | 68

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

BONE-IN PORK CHOP | 48 GF

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

BLACKENED CHILEAN SEA BASS | 54 GF

Roasted Corn Bacon Pepper Relish, Mashed Potatoes & Balsamic Reduction

NORWEGIAN SALMON | 45 GF

Mango & Shrimp Ceviche, Grit Cakes & Honey Chipotle Glaze

LOW COUNTRY SHRIMP & GRITS | 38

Creamed Corn with Weisenberger Grits & Benton's Bacon

BENTON'S PASTA CARBONARA | 38

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

Vegetarian Option Available Upon Request

THE BUTCHER BLOCK ALL USDA PRIME

PORTERHOUSE

32 oz. | 125

FILET MIGNON

8 oz. | 62

NEW YORK STRIP

12 oz. | 65

BONELESS RIBEYE

16 oz. | 72

BONE-IN TOMAHAWK RIBEYE

36 oz. | 165

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

LOBSTER TAIL *served with Clarified Butter* | 40 GF

GULF SHRIMP | 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

SAUTEED MUSHROOMS | 12 GF

CREAMED CORN *with Benton's Bacon* | 14

MACARONI AND CHEESE | 16

CREAMED SPINACH | 13 GF

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.*