



WE ARE CRAFTSMEN. TO US, EVERYTHING MATTERS. EVERY MOMENT, EVERY DISH, EVERY GLASS, EVERY PERSON. WE SOURCE AND PREPARE HERITAGE PRODUCTS FROM RESPONSIBLE PEOPLE DEDICATED TO SUSTAINABILITY, INTEGRITY AND QUALITY.

CHRISTMAS EVE 2023

» OYSTERS* «

We constantly strive to source the freshest products from companies that are like minded. We take care to select only the finest oysters that are cultivated and harvested in certified and sustainable growing areas. Every oyster is hand shucked to order. Please ask your server about today's selections.

APPETIZERS & SOUPS

Calamari Thai sauce, carrots, cilantro, fresno 17 ⁹⁵	House-made Guacamole & Corn Tortilla Chips salsa roja, cilantro, jalapeno... 15 ⁹⁵
Tuna Poke* Ahi tuna, sesame & soy, seaweed, avocado, fresno, wonton crisps ✂ .. 24 ⁹⁵	Add fresh Maine lobster.....16
Shrimp Chimichurri garlic, fresh herbs, toasted baguette 19 ⁹⁵	Loaded Mac & Cheese Blaser's sharp cheddar, Nueske's bacon, panko breadcrumbs. 12 ⁹⁵
Steak Tartare* certified black angus filet, cornichon, capers, chives, pickle relish aioli quail egg, toasted baguette..... 24 ⁹⁵	Bread Is Life French baguette, honey ricotta, soft butter, green chimichurri 9 ⁹⁵
6Smith Chicken Wings house blend dry rub, blue-cheese sauce 19 ⁹⁵	Cup O Soup and Small Mixed Greens Salad 13 ⁹⁵
Beef Cheek Nachos Blaser's sharp cheddar, grilled jalapeño, pickled red onion, spicy cilantro crema 17 ⁹⁵	Small Green Salad carrots, fennel, tomato, balsamic vinaigrette ☺ ✂ 10 ⁹⁵
Triple Dip French Fries béarnaise, truffle aioli, curry ketchup 11 ⁹⁵	Clam Chowder little neck clams, bacon, potatoes cup 7 ⁹⁵ bowl 13 ⁹⁵
Baby Back Ribs honey-Sriracha glaze, jicama slaw ☺ 17 ⁹⁵	Chili short rib, tomato, poblano, onion, Blaser's sharp cheddar, sour cream tortilla strips cup 7 ⁹⁵ bowl 13 ⁹⁵
	Tomato Soup ☺ cup 5 ⁹⁵ bowl 9 ⁹⁵

» BRUNCH «

AVAILABLE 10AM-2PM

Monkey Bread house-made brioche dough, bourbon caramel, bacon crumbles, toasted pecans 10 ⁹⁵
5 Spice Bacon French Toast Chinese 5 spice batter, Nueske's bacon, bourbon maple syrup, house jam, whipped cream..... 14 ⁹⁵
Ham Benedict brioche, country ham, poached eggs, hollandaise, side salad 18 ⁹⁵
Chicken & Waffles crispy buttermilk fried chicken, andouille sausage, Nueske's bacon, Belgian waffle, house-make French gravy 21 ⁹⁵
Steak & Eggs marinated flank steak, cheesy fries, Chimichurri sauce, 2 eggs your way 28 ⁹⁵
Avocado toast brioche toast, avocado puree, scramble eggs, poached tomatoes, baby Frisee salad, basil oil 16 ⁹⁵
Maine Lobster Benedict garlic spinach, poached eggs, thick cut butter brioche, house Hollandaise, fresh chives..... 30 ⁹⁵

6SMITH SALADS

Customize your salad and add a protein

Grilled Chicken Breast 6 | Garlic Herb Shrimp 10 | Organic Atlantic Salmon Fillet* 10 | Marinated Tenderloin Tips* 10

La Flaquita iceberg, grilled corn, black beans, pickled peppers, avocado mousse queso fresco, cilantro, tortilla strips, chipotle lime dressing 18 ⁹⁵	Caesar romaine, croutons, Parmesan crisp, caesar dressing ✂ 16 ⁹⁵
The Wedge iceberg, heirloom tomato, egg, Nueske's bacon, bleu cheese, red onion bleu cheese dressing ☺ 19 ⁹⁵	Seasonal Vegetable roasted Butternut squash, roasted beets, arugula, spicy pecans, pepitas, chevre, lemon vinaigrette ☺ ✂ 18 ⁹⁵



» BURGERS & SANDWICHES «

Choose fries, coleslaw, side salad | Gluten free buns available upon request

Venison & Kobe "Juicy Lucy"* smoked Gouda, jalapeño, oyster mushrooms, bacon and caramelized onion, tarragon aioli, LTO, cooked medium rare, toasted pretzel roll .. 24 ⁹⁵	Chili Rubbed Chicken Sandwich Mahon cheese, avocado, Sriracha aioli, lettuce, tomato, red onion, toasted brioche bun 20 ⁹⁵
A Fat Burger bacon and onion jam, Blaser's sharp cheddar fondue, Nueske's bacon LTO, brioche bun..... 21 ⁹⁵	Sammy's Cubano shaved ham, Nueske's bacon, pulled pork, Swiss cheese, honey-cayenne mustard, house pickles, tomato escabeche, toasted Hoagie roll 22 ⁹⁵
Chilled Lobster Roll tarragon aioli, celery, lettuce, toasted brioche roll 30 ⁹⁵	

» ENTREES «

Pan Seared Organic Atlantic Salmon* Yukon Gold potato puree, sweetcorn and roasted red pepper succotash ☺ 35 ⁹⁵
Miso Glazed Seabass asparagus, pickled carrots & fennel, Fresno peppers, arugula, yuzu dressing ☺ 44 ⁹⁵
Cast-Iron Seared Jumbo Scallops* slow roasted tomatoes, potato gnocchi, balsamic, beurre monte, Fresno peppers, fried basil 44 ⁹⁵
Brick Pressed Bell & Evans Chicken roasted heirloom carrots & onions, Fingerling potatoes, beurre monte, Parmesan cheese..... 32 ⁹⁵
Apple Cider-Braised Pork Shank cider glazed, caramelized onion, roasted garlic, Yukon Gold potato puree 38 ⁹⁵
Hanger Steak Chimichurri grilled tomato & scallion, toasted baguette..... 35 ⁹⁵
Filet Mignon certified Black Angus Add some bling: Oscar 17, American 10 8oz 54 ⁹⁵
Prime New York Strip custom aged, hand selected, custom trimmed 14oz 60 ⁹⁵
Prime Rib Eye custom aged, hand selected, custom trimmed 18oz 62 ⁹⁵
Prime Filet Mignon custom aged, hand selected, custom trimmed Add some bling: Oscar 17, American 10 12oz 72 ⁹⁵

Indicates light items ✂ | Indicates gluten sensitive items ☺

* indicates items that are cooked to order or seared raw. Consuming raw or undercooked meat, seafood or egg may increase your chance of food borne illness