

# B. Smith's LUNCH MENU

## Soups & Salads

Maryland Crab & Corn Chowder- \$9  
lump crab/ yellow corn/ garden vegetables/ basil  
cream/andouille

Southern Caesar Salad- \$9 appetizer/ \$14 entree  
housemade Caesar dressing/ tomato/ baguette crouton  
- add chicken- \$7, steak or shrimp- \$9

Garden District House Salad- \$9 appetizer/ \$14 entree  
cucumber vinaigrette/ carrot/ tomato/ onion

Savory Black Eyed Pea Soup- \$9  
garden vegetables/ chicken stock/ kale/ onion

Spinach Salad- \$9 appetizer/ \$15 entree  
baby spinach/ blue cheese/ red onion/ carrot/ grilled scallion/  
warm bacon dressing

Asian Chicken Salad- \$12 appetizer/ \$19 entree  
crispy chicken/ Asian salad/ sesame-lemon vinaigrette

## Appetizers

Crescent City Gumbo- \$10  
stewed tomato/scallop/ shrimp/chicken/ gumbo file

Crispy Calamari- \$13  
hot & sweet pepper/ cocktail sauce

Fried Green Tomatoes- \$9  
goat cheese/ red pepper sauce

Cajun Red Beans & Rice- \$9  
stewed red bean/ crispy pancetta/ saffron rice

Catfish Fingers- \$9  
Lemon-pepper catfish/ Guinness® tartar sauce

B.'s Bayou Jambalaya- \$10  
tasso ham/ chicken/ shrimp/ Louisiana rice

Thai Spiced Wings- \$9  
sweet chili sauce

Crab Cakes- \$13  
sweet mustard sauce

## Sandwiches

\*B.'s Bistro Burger- \$12  
smoked cheddar/ pancetta/ onions/ Cajun fries

Pork Pulled BBQ Sandwich- \$14  
pulled confit/ Cajun fries/ roasted garlic BBQ sauce/ Savannah  
slaw/ cornichon

Blackened Chicken Sandwich- \$13  
chicken breast/ Mozzarella cheese/ tomato/ Cajun fries

Crab Burger- \$17  
jumbo lump/ scallion puree/ bibb lettuce/ Cajun fries

Cajun Turkey Burger- \$12  
onion/ bell pepper/ celery/provolone cheese / Cajun fries

## Entrées

Market Catch- market price  
seared/ truffle tomato jus /spinach

Swamp Thang- \$27  
sautéed shrimp/ scallop/ crawfish/ Dijon cream sauce/ collard  
greens

Crab Cakes-\$30  
Maryland lump/ sweet mustard sauce/ pomme purée/ braised  
vegetables

Braised Baby Back Ribs- \$24  
Cajun fries/ Savannah slaw/ roasted garlic BBQ/ cornbread

Shrimp and Grits- \$29  
Andouille sausage/shallot/ garlic/ clam jus/ creamy grits

Vegetarian Ribs- \$19  
sweet potato & okra hash/ roasted garlic BBQ/ Savannah slaw

Chicken & Rib Combo- \$31  
macaroni and cheese/ collard greens

\*Cajun Grilled NY Strip- \$27  
10 oz NY Strip/ pommes purée/ crispy leeks/ demi

Grilled Lamb Chops- \$29  
fried potato cake/ spinach/ cranberry demi

B.Smith's Meatloaf- \$23  
potato purée/ braised vegetables/ mushroom gravy

Lemon Pepper Catfish- \$22  
macaroni and cheese/ collard green/ twangy honey mustard

Smothered Fried Chicken- \$23  
corn bread dressing/ baby vegetables/ kale/ onion gravy

Jambalaya Pasta- \$25  
penne/ andouille/ chicken/ shrimp/ garlic/ shallot/ marinara

Free Range Oven Roasted Chicken- \$27  
roasted vegetables

## Sides- \$5

Mac and a Plethora of Cheeses  
Whipped Sweet Potatoes  
Cornbread Dressing  
Pommes Purée

Sautéed Spinach  
Collards Greens  
Cajun Fries

19% gratuity added for parties of 5 or more. All B.Smith's Dinner Menu items are Trans Fat Free-  
with the exception of the cornbread served with the ribs, collard greens & red beans & rice

\*CONSUMING RAW OR UNDERCOOKED FOOD ITEMS CAN CAUSE FOODBORNE ILLNESS  
EXECUTIVE CHEF- RONALD REID

# B. Smith's

## DINNER MENU

### Soups & Salads

Maryland Crab & Corn Chowder - 9  
lump crab/ yellow corn/ garden vegetables/ basil  
cream/andouille

Southern Caesar Salad - 9/14  
housemade Caesar dressing/ tomato/ baguette crouton  
add chicken-7, steak or shrimp- 9

Garden District House Salad - 9/14  
cucumber vinaigrette/ carrot/ tomato/ onion

Savory Black Eyed Pea Soup - 9  
garden vegetables/ chicken stock/ kale/ onion

Spinach Salad - 9/15  
baby spinach/ blue cheese/ red onion/ carrot/ grilled scallion/  
warm bacon dressing

Asian Chicken Salad - 12/19  
crispy chicken/ Asian salad/ sesame-lemon vinaigrette

### Appetizers

Crescent City Gumbo - 10  
housemade roux/ stewed tomato/scallop/ shrimp/  
chicken/gumbo file

Cajun Red Beans & Rice - 9  
stewed red bean/ crispy pancetta/ saffron rice

Fried Green Tomatoes - 9  
goat cheese/ red pepper sauce

Crispy Calamari - 13  
hot & sweet peppers/cocktail sauce

Catfish Fingers - 9  
Lemon-pepper catfish/ Guinness® tartar sauce

B.'s Bayou Jambalaya - 10  
tasso ham/ chicken/ shrimp/ Louisiana rice

Thai Spiced Wings - 9  
sweet chili sauce

Crab Cakes- \$13  
sweet mustard sauce

### Entrées

Market Catch - market price  
seared/ truffle tomato jus / spinach

Swamp Thang - 27  
sautéed shrimp/ scallop/ crawfish/ Dijon cream sauce/ collard  
greens

Crab Cakes - 30  
Maryland lump/ sweet mustard sauce/ pomme purée/ braised  
vegetables

Braised Baby Back Ribs - 24  
Cajun fries/ Savannah slaw/ roasted garlic BBQ/ corn bread

Shrimp and Grits - 29  
Andouille sausage/ shallot/ garlic/ clam jus/ creamy grits

Vegetarian Ribs - 19  
sweet potato & okra hash/ roasted garlic BBQ/ Savannah slaw

Chicken & Rib Combo- \$31  
macaroni and cheese/ collard greens

\*Cajun Grilled NY Strip- 27  
10 oz NY Strip/ pommes purée/ crispy leeks/ demi

Grilled Lamb Chops - 29  
fried potato cake/ spinach/ cranberry demi

B.Smith's Meatloaf – 23  
potato purée/ braised vegetables/ mushroom gravy

Lemon Pepper Catfish - 22  
macaroni and cheese/ collard green/ twangy honey mustard

Smothered Fried Chicken - 23  
corn bread dressing/ baby vegetables/ onion gravy

Jambalaya Pasta - 25  
penne/ andouille/ chicken/ shrimp/ garlic/ shallot/ herb/  
marinara

Free Range Oven Roasted Chicken- \$27  
roasted vegetables

### Sides - \$5

Mac & Cheese

Whipped Sweet Potatoes

Cornbread Dressing

Pommes Purée

Sautéed Spinach

Collards Greens

Cajun Fries

19% gratuity added for parties of 5 or more, All B.Smith's Dinner Menu items are Trans Fat Free-  
with the exception of the cornbread served with the ribs, collard greens & red beans & rice

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**Executive Chef Ronald Reid**

# B. Smith's

## RESTAURANT

### dessert

- APPLE & PECAN CRUMBLE- \$9  
cinnamon/ fresh pastry crumble/ crème fresh
- HOT CHOCOLATE CAKE- \$8  
raspberry coulis/ crème fresh
- NEW YORK CHEESECAKE- \$8  
graham cracker crust/ berry coulis/ crème fresh
- SWEET POTATO PIE- \$8  
pecan graham crust/ warm butterscotch sauce/ crème fresh
- SEASONAL SORBETS & ICE CREAM- \$8  
mango glace/ raspberry tart/ sorbet du jour
- STRAWBERRY SHORTCAKE- \$8  
fresh buttermilk biscuit/ marscapone/ "drunken"  
strawberries/ Grand Marnier/ crème fresh
- COCONUT CAKE- \$8  
vanilla coconut crème frosting/ coconut flakes
- BOURBON ST. BREAD PUDDING- \$8  
brioche/ warm caramel crème sauce/ crème fresh

### dessert drinks

- B. SMITH'S HOT CHOCOLATE- \$9.75  
spiked with butterscotch schnapps & dark crème de,  
cacao, then topped with whipped cream.
- B. SMITH'S CAPPUCCINO- \$9.75  
Godiva, hazelnut liqueur and cappuccino
- CHOCOLATE MARTINI- \$12  
Vanilla vodka and Godiva dark & white chocolate  
liqueurs
- THE BOTTOM LINE- \$9.75  
Godiva, black raspberry liqueur and coffee
- THE BEALE STREET- \$9.75  
Bourbon, Benedictine and coffee

### featured cordials

- COINTREAU NOIR- \$12  
Orange essence/Cognac/ almond/ walnut
- FRANGELICO- \$9  
hazelnut/ cacao/ coffee/ vanilla
- SAMBUCA- \$9  
elderbush/ anise/ lemon
- GODIVA CHOCOLATE- \$10  
godiva chocolate/ caramel
- BAILEY'S IRISH CREAM- \$10  
chocolate/ vanilla/ caramel/ irish whiskey

### sparkling wine cocktails

- BLACK VELVET- \$10  
sparkling wine/ Guinness stout/Gran Marnier
- POINSETTIA- \$10  
sparkling wine/ cranberry juice
- BLACK RASPBERRY VELVET- \$10  
sparkling wine/ Guinness Stout/ crème de cassis
- MIMOSA- \$10  
sparkling wine/ orange juice
- BELLINI- \$10  
sparkling wine/ orange juice/ peach essence
- CAJUN KIR- \$10  
sparkling wine/ crème de cassis/ Angostura bitters
- CHAMPAGNE COCKTAIL- \$10  
sparkling wine/ sugar/ Angostura bitters

### featured dessert wine

SAMOS MUSCAT, GREECE- \$10

### ports & sherries

- FONSECA BIN 27- \$9
- HARVEY'S BRISTOL  
CREAM- \$9
- RAMOS PINTO - \$9
- COCKBURN TAWNY 10- \$9
- COCKBURN TAWNY 20- \$15

### small batch bourbon & single malt scotch

- WOODFORD RESERVE - \$11
- GLENMORANJIE- \$10
- GLENFIDDICH- \$10
- GLENLIVET- \$10
- LAGAVULIN- \$10
- LAPHROAIG 10- \$10
- MACALLAN 12- \$11
- TALISKER 10- \$10
- BAKER'S- \$11
- BOOKER'S- \$11
- BASIL HAYDEN- \$11
- JW BLACK- \$10
- JW GOLD- \$16
- JW GREEN-\$16
- JW BLUE- \$25
- BALVENIE - \$12

### cognac

- MARTELL CORDON BLEU- \$19
- COURVOISIER VS- \$10
- BAS ARMAGNAC RESERVE SPECIALE- \$19
- REMY VSOP- \$12
- GRAN MARNIER CENTENAIRE- \$25
- CALVADOS VSOP-\$11