# WEBSITE

## FINE FARE, DONE RIGHT

SMITH is an upscale casual restaurant located at the Forks - one of Canada's top tourist destinations. Located inside the Inn at the Forks hotel, SMITH is a culinary experience built on craftsmanship and a dedication to the finer points.

Our menu features simple, luxurious food with big flavours created from the diversity of the lands and waters of our great country.

Every guest is welcomed into the comfort of a warm and modern space, to enjoy the richness of an expertly prepared meal.

VIEW MENU

## BOOK YOUR EVENT

Without our own private space we're proud to host company and group live. Book groups of 10-100 people in a family and modern setting. Our menu is designed to feature fresh and seasonal ingredients.

### THE CABIN

The Cabin is a semi-private space located off the dining area with a large table that seats up to 12 people. It is separated from the main dining area by a glass door, allowing the guests to feel more private. An audio system is installed.

(10-12 PEOPLE)

BANQUET & BARS

VIEW MENU

### THE LIBRARY TABLE

The Library Table is a semi-private space located in the back corner of the dining area. Just off the lounge, it features a large table to sit upto 20 people. The table is surrounded by open shelves containing art and vintage paperbacks.

(20-22 PEOPLE)

BANQUET & BARS

VIEW MENU

### THE SOLSTICE

Located off the dining area, The Solstice room is a private dining space with a capacity of 40 people. The space is bright, airy and light. This room comfortably seats a maximum of:

- 40 people for a seated dinner
- 50 people for a cocktail reception with bar

(30-40 PEOPLE)

BANQUET & BARS

VIEW MENU

### SMITH RESTAURANT BUYOUT

Book your venue around the SMITH EXPE- a full buyout of the restaurant. This space includes the Library Table, the Cabin, the Solstice, the Bar, the Patio, and the Kitchen. Enjoy classic patios and the exclusive home dessert design experience.

(100-150 PEOPLE)

BANQUET & BARS

VIEW MENU

## LATE

MONDAY - SATURDAY

**Monday - Thursday:** After 9:30pm
**Friday - Saturday:** After 10:00pm

## SHARE

**Founded Cheese 17**
creamy whipped old cheddar, cider gastrique, sourdough

**Meatballs 21**
spiced veal + pork, roasted tomato sauce, Grana Padano, ciabatta

**Hummus + Pita 17**
harissa, red onion jam, fresh herbs
[ADD MARINATED WHITE ARCHOVIES 6]

**Wild Mushroom Toast 21**
whipped chèvre, grilled sourdough, pickled shallots

**Cheese Board 29**
three varieties of artisan cheese, Saskatoon berry compote, SMITH pickled vegetables, crostini, house-made crackers

**Charcuterie Board 29**
three varieties of cured meat, whole grain mustard, SMITH pickled vegetables, house-smoked olives, crostini, lavash

**SMITH Sausage Board 38**
assortment of house-made sausages, SMITH pickled vegetables, hummus, pita, house-smoked olives, whole grain mustard

## RAW BAR

**Classic Beef Tartare 26**
3oz hand-chopped Canadian CAB beef, fresh horseradish, quail egg, pickled crudité, sourdough

**Salmon Tartare 23**
avocado mousse, preserved lemon vinaigrette, radish, basil oil, sesame lavash

## SALADS

**Iceberg Salad 18 / half 10**
iceberg, smoked corn, char-grilled pineapple, jalapeño, cumin pepitas, whipped feta, lime cilantro vinaigrette

**Caesar Salad 18 / half 10**
romaine, Grana Padano, baked croutons, lemon, creamy garlic dressing

## SMITH BURGER 31

8oz Canadian beef patty, bacon, Bothwell Smoked Cheddar, special sauce, house-made spicy bread + butter pickles, caramelized onion, iceberg lettuce, toasted brioche bun, SMITH-cut fries