

# THE SMITHS

KITCHEN + COCKTAIL ROOM

## Omelettes

All omelette are served with salsa, sauteed potatoes, toasted bread & mixed green salad  
choice: non-spicy, mid-spicy, very spicy

SPICY JALAPEÑO BRISKET OMELETTE 🍴🍴 23.5  
3 eggs stuffed with beef brisket, tomatoes, peppers, onions, mushrooms, mozzarella & cheddar cheese

CHEESY SPINACH MUSHROOM OMELETTE 20  
3 eggs, stuffed mushrooms, cheese, spinach

TRADITIONAL ENGLISH BREAKFAST 23.5  
Fluffy buttermilk pancakes or original french toast, bacon, eggs, sausage, mushrooms, baked beans, grilled tomatoes

LAMB SHAKSHOUKA 🍴 22  
Savory lamb simmered in a spiced tomato sauce with poached eggs & avocado served with pita bread for dipping.  
*Vegetarian option available*

STEAK. EGGS. POTATOES 🍴 72  
350g Ribeye steak, eggs, roasted potatoes, grilled tomato, butter, jam, side salad

## Biscuits & Croissant

CHICKEN BISCUIT 17.5  
Buttermilk biscuits, crispy chicken, butter, jam, sautéed potatoes

BACON, EGG & CHEESE 🍴 17  
Toasted croissant or buttermilk biscuit, scrambled eggs, cheddar cheese, bacon, sautéed potatoes, butter, jam  
*Option to removed bacon*

NUTELLA CROISSANT 8.5  
Toasted jumbo croissant, stuffed with Nutella

## Benedicts & Toasts

All benedicts, avocado toasts & bagels are served with roasted potatoes & mixed greens

SMASHED AVOCADO TOAST 18  
Smashed avocado, sweet basil, pomegranate, poached eggs

FETA MUSHROOM TOAST 🍴 23.5  
Feta cheese, smashed avocado, sautéed mushrooms, poached eggs

SMOKED SALMON BAGEL 🍴 25  
Smoked salmon, herbed cream cheese

BACON, EGG & CHEESE BAGEL 22  
Bacon, eggs, cheese served with butter or jam

### BENEDICTS

- Classic: Bacon, poached eggs & hollandaise 19
- Steak: Grilled steak, poached eggs & hollandaise 20
- Prawn: Grilled prawns, poached eggs & hollandaise 20.5
- Smoked Salmon: Smoked salmon, poached eggs & hollandaise 23.2

## Salads

FRENCH ONION SOUP 18.5  
French onion soup, melted cheese

BURRATA 45  
Burrata, berries, shaved parmesan, cherry tomatoes, balsamic, basil, pesto. add: Truffle +2

KALE SALAD 🍴🍴 26  
Kale, cranberries, quinoa, walnuts, sunflower seeds, feta cheese, croutons, onion, tomato, balsamic dressing. Option  
Grilled prawn 33 | Grilled Chicken 27 | Vegan Meat 35  
Salmon 37 | Halloumi 32

BLACKENED SALMON CAESAR SALAD 🍴 40  
Pan seared salmon, romaine lettuce, parmesan cheese, croutons, caesar dressing. Chicken Caesar Salad 27.5 | Prawn Caesar Salad 33.5

SPICY LOADED SALAD 🍴🍴🍴 21  
Mixed greens, roasted cashews, onions, tomatoes, cranberries, and goat cheese topped with our signature spicy house dressing.  
*Balsamic dressing available upon request.*

TROPICAL SALAD 🍴🍴 22  
Mixed greens, avocado, onions, tomatoes, mango salsa, balsamic dressing. Grilled Chicken 27 | Grilled Prawn 33  
*(mangos based on seasonal availability)*

**Dressings:** *Spicy house dressing | Honey balsamic dressing*

*Our spicy house dressing & honey balsamic are made with zero mayonnaise*🍷  
*(Spicy house dressing contains nuts)*

## Batters & Toasts

All batters & toasts are served with butter, whipped cream, maple syrup, eggs, bacon, sausage

- FLUFFY BUTTERMILK PANCAKES 19.5
- BELGIUM WAFFLES 19.5
- FRENCH TOAST BRIOCHE 19.5

### Choose your toppings

*Add signature toppings to any pancakes, waffles or french toast*

**Berry Bliss** signature vanilla dressing, berry sauce, mascarpone 🍴🍴

**Blueberry Cavier** hot blueberry compote 🍴🍴

**Fresh Berries** fresh strawberries, blueberries & blackberries

**Strawberry Nutella** sweet strawberries & luscious nutella chocolate spread

**Lemon Ricotta** lemon sauce & berries

**Banana Walnut Foster** caramelized bananas, toasted walnut 🍴🍴  
*in a rich buttery sauce*

## Breakfast Bowls

CHIA PUDDING 🍴🍴 15  
Chia seeds, mixed berries, coconut flakes, coconut milk

AÇAÍ BOWL 🍴🍴 17  
Açaí, chia seeds, strawberry, banana, coconut shavings

CRUNCH BOWL 🍴🍴 17  
Greek yogurt paired with homemade granola, fresh berries, & shaved coconut. *(Sweetened or unsweetened available upon request)*

## Sandwiches & Burgers

All sandwiches & burgers are served with french fries

TOASTED HERBED TUNA 🍴🍴 27  
Tuna, cheddar cheese, cranberries, herbs, chopped celery, minced onions, in pain brioche bread, served with fries

SPICY CHICKEN MELT🍴 35  
Sourdough bread topped with grilled chicken, chipotle sauce, basil, mozzarella cheese, and grilled onions.

SIGNATURE CHICKEN MELT 🍴🍴 32  
Sourdough bread stuffed with pulled chicken, celery, cranberries, house dressing, and herbs.

PESTO GRILLED CHEESE🍴🍴 26.5  
Thick, buttery Texas toast brushed with garlic butter, topped with basil leaves, tomatoes, melted cheese, and pesto. Served with a side salad.

BACON BOURBON BURGER 🍴🍴 34  
Smashed beef with bourbon bacon jam, cheddar cheese, lettuce, onions, tomatoes, jalapeño peppers, and Smith sauce on our homemade brioche bun. Served with coleslaw.  
*(Option to remove bourbon bacon jam.)*

CRANBERRY CHICKEN BRIOCHE 🍴🍴 27  
Shredded chicken, mayo, herbs, cheddar cheese, cranberries, chopped celery, minced onions, in pain brioche bread served with french fries

SALMON GLAZED BURGER🍴🍴 36  
Seared salmon, marinated cabbage, brioche bun, coleslaw

VEGAN BURGER🍴🍴🍴 36  
A plant-based patty topped with lettuce, onions, tomato, & served on a brioche bun with ketchup and mustard.  
*(Smith sauce available upon request; contains mayonnaise)*

## Sides

EGGS 4	CROISSANT 7
BACON 6	AVOCADO 5
CHICKEN SAUSAGE 4.8	ROASTED POTATOES 7.5
PORK SAUSAGE 6	PANCAKES 7.5
SMOKED SALMON 12	FRENCH TOAST 10
BUTTERMILK BISCUITS 7	WAFFLE 7

🍴- house favorites | 🍴- gluten free | 🍴- vegan | 🍴- nuts | 🍴- spicy

Please inform your server to any food allergies before you order or dietary restrictions as menu items contain ingredients that are not listed

Note: Due to the seasonal nature of the menu, some items are subject to availability  
All prices are in Naira, VAT & Lagos Consumption Tax excluded