

**RESTAURANT WEEK  
DINNER MENU**

Choice of 1 Appetizer, 1 Entrée and  
1 Dessert - \$30.08

Appetizer

Winter Field Greens Salad  
mixed greens/ carrot/ cucumber vinaigrette /tomato

Fried Tomato Tower

green tomato/ frissée salad/ cilantro puree

Crabquette

Maryland lump crab/ corn coulis/ potato crisps

Entrée

Lemon-Pepper Catfish

battered & deep fried/ collard greens/ macaroni & cheese

BBQ Fried Chicken

green tea BBQ sauce/ potato salad/ green salad garnish

Lamb Chops

sweet potato puree/ apricot/ cranberry gastrique

Dessert

Bourbon St. Bread Pudding

Strawberry Shortcake

Additional Sides - \$5.00

Macaroni & Cheese

Mashed Potatoes

Collard Greens

Mashed Sweet Potatoes

Saffron Rice

Cheese Grits

Executive Chef - James G. Paige II  
No split plates & no substitutions, please.

**RESTAURANT WEEK  
LUNCH MENU**

Choice of 1 Appetizer, 1 Entrée and  
1 Dessert - \$20.08

Appetizer

Winter Field Greens Salad  
mixed greens/ carrot/ cucumber vinaigrette /tomato

Fried Tomato Tower

green tomato/ frissée salad/ cilantro puree

Truffle Chicken Melt

chicken confit/ broche toast/ truffle aioli/ sweet potato 280°

Entrée

Flash Steak & Artichoke Salad

pailarde of NY strip/ shaved artichoke/ mache/ grape tomato/ lemon vinaigrette

Shrimp & Grits

crispy seared prawn/ smoked cheddar/ white grits/ gumbo ragout

Lemon-Pepper Catfish

battered & deep fried/ collard greens/ macaroni & cheese

Dessert

Bourbon St. Bread Pudding

Strawberry Shortcake

Additional Sides - \$5.00

Macaroni & Cheese

Mashed Potatoes

Collard Greens

Mashed Sweet Potatoes

Saffron Rice

Cheese Grits

Executive Chef - James G. Paige II  
No split plates & no substitutions, please.

*B. Smith's*  
RESTAURANT

and

WASHINGTON



Convention & Tourism  
CORPORATION

present:

WASHINGTON, DC  
RESTAURANT  
WEEK

Monday, January 14th

Thru

Sunday, January 20th\*

\* Sunday lunch & dinner menus  
to be determined

