

# ***The Smithfield Inn***

## ***Dining Room***

### **APPETIZERS**

#### **Vidalia Onion & Sausage Pinwheels    Shrimp Cocktail**

Vidalia Onion and Pork Sausage wrapped in Puff Pastry served with Vidalia Onion Relish  
**\$12**

Seasoned Shrimp served with our house-made cocktail sauce.  
**\$12.50**

#### **Crab Dip**

Cheesy and Creamy Dip loaded with Fresh Lump Crabmeat    **\$15**

#### **Crab Fritters**

Crispy, Tender Hush Puppies loaded with Crabmeat.    **\$11.50**

### **Oysters Your Way**

Enjoy a half or full dozen of fresh local oysters any way you like them! Raw, Steamed Fried, Chargrilled or Rockefeller ----**Market Price**

### **SOUPS AND SALADS**

**She Crab Soup**    Cup **\$8**    Bowl **\$14**

**Brunswick Stew**    Cup **\$5**    Bowl **\$8**  
With roasted chicken leg quarters    **\$13**

#### **Blackberry and Goat Cheese**

Mixed salad Greens Dressed with our Famous Honey-Lavender Dressing topped with Fresh Blackberries, Toasted Pecans, and Goat Cheese.

**\$15**

#### **Spinach and Bacon**

Fresh Baby Spinach tossed with House-Made Balsamic Vinaigrette topped with Bacon, Red Onion, Mushrooms, Carrots, and Hard Boiled Egg.

**\$14**

#### **Smithfield Inn House**

Mixed Greens topped with Cherry Tomatoes, Carrots, Cucumbers, Red Onions, House-Made Croutons and Choice of Dressing.

**\$12**

# ENTREES

All entrees include a choice of a Harvest or Smithfield Inn House Salad.

## Chicken Cordon Bleu Combination Dinner

*A three-course meal, Starting with a Blackberry and Goat Cheese Salad, an Entree of Chicken Cordon Bleu served with Roasted Potatoes and Vegetable of the Day, and for Dessert, Bread Pudding topped with Whiskey Sauce.*

**\$30**

## Shrimp and Grits

*Sauteed Shrimp in a Creamy Sauce served over a Fried Grit Cake.*

**\$25**

## Surf and Turf

*One of our famous Crab Cake and a Bacon-Wrapped Petite Filet Topped with Red Wine Shallot Butter served with Roasted Potatoes and Vegetable of the day..*

**\$40**

## Honey Almond Rockfish

*Crispy Fried Rockfish covered with a Honey-Bourbon Reduction served with Seasonal Vegetable and Roasted Potatoes*

**\$28**

## Crab Cake Dinner

*Two of our Famous Jumbo Lump Crab Cakes served with Roasted Potatoes and Seasonal Vegetable.*

**\$32**

## Waterman's Supper

*Bay Scallops, Shrimp, Oysters, and Rockfish with Crab Fritters. Succotash, Fried Okra, and ColeSlaw. Offered Fried or Broiled.*

**\$36**

## Pork & Apples

*Tender Pork Loin cooked in a Pecan Glaze served with Fire Roasted Apples and Vegetable.*

**\$25**

## Steakhouse Burger

*Half Pound Angus Burger topped with Applewood Smoked Bacon and Onion Rings on a Brioche Bun served with Steak Fries.*

**\$24**

## Pasta Primavera

*Fettuccine Pasta served with Fresh Vegetables, this is a true American Classic..*

**\$22**

