RESTAURANT & TAVERN
Smithfield Inn
BED & BREAKFAST

Appetizers

Vidalia Onion & Sausage Pinwheels
Sautéed vidalia onion and pork sausage wrapped in puff pastry served on top of a bechamel sauce with vidalia onion relish | 14

Seafood Fritter
Smithfield Inn's fritters made with seasonal seafood fried and complemented by a sweet chili aioli | 13

Southern Indulgence
House-made pimento cheese topped with fried green tomato and cajun shrimp with crispy country ham | 15

Crustini's with Pimento Cheese
Featuring our house-made pimento cheese | 8

Southern Style Artichoke
Lightly battered served with citrus remoulade | 14

Crab Dip
Creamy cheese, lump crab meat and scallions, topped with provolone cheese served with fried corn tortillas | 22

Smithfield Inn Ham Biscuits
½ Dozen 15 | Dozen 25

Blackberry Oysters Your Way
Enjoy a half or full dozen of fresh local oysters any way you like them!
Raw, Fried, or Rockefeller - Market Price

Soups and Salads

She Crab Soup
Cup 10

Brunswick Stew
Cup 5 | Bowl 8

Chicken Caesar
Crisp romaine lettuce tossed in our house-made dressing with parmesan cheese and croutons topped with grilled chicken | 17

Greek Salad
Kalamata olives, marinated artichokes, cucumbers, red onions, cherry tomatoes, tossed with a traditional blend of Mediterranean spices and olive oil, topped with feta cheese | 13
Add Grilled Shrimp + 6

Smoked Duck Salad
Slices of smoked duck, dried cranberries, goat cheese, mixed greens, red onion, candied almonds, tossed in sour cherry vinaigrette | 18

Pear and Fried Ricotta
Sliced pear and fried ricotta cheese, fresh mixed greens, candied almonds, red onion, tossed in honey lavender vinaigrette | 16

The House
Fresh mixed greens, cherry tomatoes, cucumbers, red onion, carrots and croutons | 11

These items are served raw or undercooked. Consuming Raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.

Entrees

All entrees include a Smithfield Inn House Salad.

Grilled Salmon Combination Dinner

A three-course meal, starting with a house salad, an entree of grilled salmon topped with pineapple mango basil relish served with oven roasted fingerling potatoes and vegetable of the day, and for dessert, bread pudding topped with whiskey sauce | 35

Stuffed Flounder

Filet of flounder topped with crab stuffing and jumbo shrimp with a white wine lemon butter sauce served with saffron rice and vegetable | 28

Greek Pasta

Linguini pasta with kalamata olives, spinach, seasonal vegetables, red onion, garlic with a white wine beurre blanc sauce | 22
Add Grilled Shrimp + 6

Smoked Duck

Smoked duck served with a sour cherry glaze, fingerling potatoes and vegetable | 35

Shrimp and Grits

Sautéed shrimp in a creamy cajun cheese sauce served over a fried grit cake | 26

Pan Seared Sea Bass

Seared sea bass topped with a citrus berblanc parmesan and mushroom risotto and vegetable of the day | 40

Crab Cake Dinner

Two (4 oz) lump crab cakes broiled and finished with lemon butter white wine sauce served with oven roasted potatoes and seasonal vegetable | 36

Chicken Piccata

Boneless breasts of chicken sautéed with capers and butter in a white wine sauce served over linguini pasta | 27

Stuffed Pork Ribeye

Ribeye of pork stuffed with a cornbread sausage stuffing with fire roasted apples | 30

The Inn's Ribeye

Twelve ounce house cut ribeye seasoned and grilled to perfection with our house-made steak sauce served with oven roasted potatoes vegetables | 38

Land and Sea

(6 oz) Filet mignon seasoned and grilled with sun dried tomato compote butter with (4 oz) crab cake finished with a rosemary and red wine reduction with a risotto cake and vegetable of the day - Market Price