

The Smithfield Inn

Appetizers

Vidalia Onion & Sausage Pinwheels | 14
Sauteed Vidalia Onion and Pork Sausage wrapped in Puff Pastry served on Top of a Bechamel Sauce with Vidalia Onion Relish.

Southern Indulgence | 15
House-made Pimento Cheese topped with Fried Green Tomato and Cajun Shrimp with Crispy Country Ham.

Onion Rings | 10
Beer Batter Onion Rings Fried and served with Chipotle Ranch.

Crostinis with Pimento Cheese | 8
Featuring our House Made Pimento Cheese

Southern Style Artichoke | 16
Lightly Battered served with Citrus Remoulade.

Fried Avocado | 13
Served with Pico De Gallo, Goat Cheese and Sweet Chili Aioli

Crab Dip | 20
Creamy Cheese, Lump Crab Meat and Scallions, Topped with Provolone Cheese Served with Crostinis.

Smithfield Inn Ham Rolls Each 2.50 ½ Dozen 15 Dozen 25

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 Bowl 16 **Brunswick Stew** Cup 5 Bowl 8

The Caesar | 9
Crisp Romaine Lettuce Tossed in our house made dressing with Parmesan Cheese & Croutons.

Greek | 13
Kalamata Olives, Artichokes, Cucumbers, Red Onions, Cherry Tomatoes, Tossed with a blend of Mediterranean Spices and Olive Oil, topped with Feta cheese. Add Grilled Shrimp for | 6

Smithfield Inn House Salad | 11
Fresh Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion, Carrots and Croutons.

Smoked Duck | 19
Slices of Smoked Duck Breast, Dried Cranberries, Goat Cheese, Mixed Greens, Red Onion, Candied Almonds, tossed in Sour Cherry Vinaigrette.

Pear and Brie Cheese | 16
Sliced Pear and Brie Cheese, Fresh Mixed, Greens, Candied Almonds, Red Onion, Tossed in Honey Lavender Vinaigrette Dressing.

Favorites

Chicken Pot Pie | 14
Hearty filling of Chicken and Vegetables under a Crispy Puff Pastry served with a House Salad

Shrimp and Grits | 21
Sauteed Shrimp in a Creamy Creole Cheese Sauce served over a Fried Grit Cake

Half and Half | 16
*Chicken Salad on half of Toasted Buttery Croissant or Two Ham Rolls with Fresh Fruit and a cup of Brunswick Stew. **Substitute She Crab soup for \$2.***

*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.

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Sandwiches

All sandwiches served with steak fries or sweet potato fries

Chicken Salad Sandwich | 14

Chicken Salad made In House served on a Toasted Buttery Croissant

Crab Cake Sandwich | 20

Our House Made Crab Cake with a Brioche Bun with Remoulade Lettuce and Tomato

Shrimp Po Boy | 16

Fried Shrimp served on a Hoagie Roll with Remoulade Sauce, Lettuce and Tomato

Fried Green Tomato BLT | 15

A Hoagie Roll stuffed Pimento Cheese, Smoked Bacon, Lettuce, and Fried Green Tomatoes

Fried Flounder Sandwich | 17

Fried Flounder served on a Hoagie Roll with House Made Tartar Sauce, Lettuce and Tomato

The Classic | 15

Angus Beef with Lettuce, Tomato, Red Onion, Pickle with Beer Battered Onion Rings.

Add cheese \$1.50

Entrees

Available after 4:30 pm

All entrees served with house salad

The Inn's Ribeye | 40 *

Ribeye Grilled with our House Made Compound Butter with Scalloped Potatoes and Vegetables

Grilled Salmon | 26

Grilled Salmon topped with Pineapple Mango Basil Relish served with Rice and Vegetables.

Stuffed Flounder | 29

Filet of Flounder with Crab Stuffing, Shrimp with a White Wine Sauce with Rice and Vegetables.

Crab Cakes | 35

Two Lump Crab Cakes Broiled and finished with Lemon Butter White Wine Sauce served with Scalloped Potatoes and Vegetables.

Pork Ribeye and Apples | 30 *

Ribeye of Pork topped with Pecan Bourbon Sauce with Fire Roasted Apples and Scalloped Potatoes.

Grilled Duck Breast | 33 *

Grilled Duck Breast with Ginger Plum Sauce, Rice and Vegetables.

Chicken Marsala | 25

Breast of Chicken with a wine and mushroom sauce served with Linguini and Vegetables.

Greek Pasta | 18

Linguini Pasta with Kalamata Olives, Spinach, Vegetables, Red Onion, with a Garlic White Wine Sauce. Add Grilled Shrimp for | 6

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