

The Smithfield Inn

DINING ROOM

Appetizers

Smoked Salmon Dip **

Fresh smoked salmon mixed with spices in a creamy spread served with a variety of breads and fruits

Crab Dip **

Creamy, cheesy spiced dip loaded with lump crab meat served with a variety of breads

Boar Sausage Pinwheels **

Delicious wild boar sausage and aged cheddar wrapped in puff pastry

Goat Cheese Bites **

Goat cheese in a crispy coating, fried to perfection with a honey drizzle

Oysters your way

Enjoy a half or full dozen fresh, local oysters any way you like them! Raw, steamed or Rockellar Market Price

Soups and Salads

Blackberry Goat Cheese **

Mixed spring greens tossed with house-made honey lavender dressing topped with sweet blackberries, creamy goat cheese, and toasted pecans

Bacon-Spinach **

Fresh baby spinach tossed with house-made balsamic vinaigrette topped with bacon, red onion, mushrooms, carrots, and hard-boiled egg

House **

Mixed spring greens topped with cherry tomatoes, carrots, cucumbers, red onions and house-made croutons

Brunswick Stew **

Our famous, delicious Brunswick stew served with roasted chicken leg quarters

Soup

She Crab cup \$8/ bowl \$10

Du Jour *see server*

Entrées

Each entrée is served with fresh bread and a house salad

- Pork & Apples** **
Pecan crusted pork served with fire roasted apples and vegetable du jour
- Lobster Risotto** **
Creamy risotto loaded with fresh lobster
- Shrimp & Grits** **
Sautéed shrimp in creamy sauce over top a fried grit cake
- Crab Cake Dinner** **
Grilled crab cakes served with grilled corn and pimento mac and cheese
- Honey Almond Rockfish** **
Crispy fried rockfish served with fennel slaw and butter beans
- Filet Mignon** **
Bacon wrapped filet topped with bearnaise served with fried okra and twice baked steak fries
- Portobello Mushroom Burger** **
Marinated portobello mushroom caps on a brioche bun served with house-made sweet potato fries
- Surf & Turf Burger** **
Angus burger topped with crab dip on brioche bun served with twice baked steak fries
- Watermen's Supper** **
Shrimp, oysters, fish and crab hush puppies served with grilled corn, fried okra and fennel slaw
- Combo Dinner** **
Three course dinner starting with a salad and fresh bread, followed by a fried chicken dinner served with two sides of your choice, finished with a dessert of chef's choice
***no substitutions**