

# THE SMITHFIELD INN

## *BRUNCH*

### STARTERS

#### ONION RINGS

A full plate of crispy, house-made onion rings served with wasabi aioli dipping sauce. – \$7

#### JALAPENO FRIES

Thin cut jalapenos lightly fried in a crispy batter and served with house-made ranch dipping sauce. – \$8

#### CRAB FRITTERS

Crispy, tender hush puppies loaded with lump crab meat. – \$10

#### GOAT CHEESE BITES

Goat cheese fried to perfection in our crispy pecan coating, topped with our honey drizzle. – \$9

#### OYSTERS YOUR WAY

Enjoy a half or full dozen of fresh local oysters any way you like them! Raw, steamed or Rockefeller. – 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. – \$13

#### BACON-SPINACH

Fresh baby spinach tossed with house-made balsamic vinaigrette topped with bacon, red onion, mushrooms, carrots, and hard-boiled egg. – \$11

#### HOUSE

Mixed spring greens topped with cherry tomatoes, carrots, cucumbers, red onions and house-made croutons. – \$9

#### BRUNSWICK STEW

Our famous, delicious Brunswick stew served with roasted chicken leg quarters. – \$13

#### SOUP

She Crab cup \$8/ bowl \$10  
Du Jour \*see server\*

# BRUNCH

## CHICKEN & WAFFLES

Golden brown fried chicken on top of a delicious waffle served with warm maple syrup. – \$13

## POTATO WAFFLE

Crispy hash browns topped with chopped bacon, cheddar cheese, and sour cream. – \$11

## CRAB OMELET

Egg white omelet stuffed with lump crab meat and Parmesan cheese topped with avocado and served with home fries or grits. – \$17

## CRABBY BENNY

Toasted English muffin topped with our signature crab cake, poached egg and hollandaise served with home fries or grits. – \$16

## CHICKEN SALAD SANDWICH

Chicken salad made in house daily served on a buttery croissant served with one side of your choice. – \$13

## FRIED GREEN TOMATO BLT

Ciabatta roll stuffed with house-made pimento cheese, peppered bacon, lettuce and fried green tomatoes served with one side of your choice. – \$13

## THE CLASSIC

½ pound of Angus beef piled high with lettuce, tomato, red onion, dill pickles, and mayo served with freshly made onion rings. \*\*\*Add cheese +\$1.50 – \$13

## WAFFLE OF THE DAY

Delicious, fluffy waffle topped with the fruit compote of the day. – \$10

## FULL COUNTRY BREAKFAST

Two eggs anyway you like 'em, choice of Virginia ham, bacon or sausage, home fries or grits, and choice of biscuit or toast. – \$10

## DENVER OMELET

Stuffed with ham, onions, green peppers, and cheddar cheese served with home fries or grits. – \$12

## EGGS BENEDICT

Toasted English muffin topped with Virginia ham, poached eggs and hollandaise served with home fries or grits. – \$13

## CHICKEN POT PIE

Hearty filling of chicken and vegetables under crispy puff pastry served with a side house salad. – \$13

## SHRIMP & GRITS

Sautéed shrimp in a creamy sauce over our signature fried grit cake. – \$17

## CLASSIC SOUTHERN TASTING

Fried green tomatoes, house-made pimento cheese, deviled eggs, bread & butter pickles and ham rolls served with fresh baked crostini. – \$12