

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 – \$10

BOAR SAUSAGE PINWHEELS

Delicious wild boar sausage wrapped in puffy pastry served with Vidalia onion relish – \$12

CRAB DIP

Creamy, cheesy spiced dip loaded with lump crab meat served with a variety of breads – \$14

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*

ENTRÉES

Each entrée is served with fresh bread and your choice of a blackberry goat cheese or house salad

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** – \$30

PORK & APPLES

Tender pork shank cooked in pecan glaze served with fire roasted apples and vegetable du jour. – \$25

LOBSTER RISOTTO

Creamy risotto loaded with fresh lobster and spices. – \$28

SHRIMP & GRITS

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

CRAB CAKE DINNER

Lump crab cakes served with grilled corn and pimento mac and cheese. – \$30

WATERMAN'S SUPPER

Shrimp, oysters, fish and crab hush puppies served with grilled corn, fried okra and fennel slaw. – \$36

HONEY ALMOND ROCKFISH

Crispy fried rockfish covered in our honey-bourbon reduction served with butter beans and garlic roasted mash potatoes. – \$25

FILET MIGNON

Bacon wrapped filet topped with béarnaise served with butter beans and twice baked steak fries. – \$36

PORTOBELLO MUSHROOM BURGER

Marinated portobello mushroom caps on a brioche bun served with house-made sweet potato fries. – \$20

SURF & TURF BURGER

½ pound Angus burger topped with crab dip on a brioche bun served with twice baked steak fries. – \$24