

# ***The Smithfield Inn***

## ***Dining Room***

### **APPETIZERS**

#### **Vidalia Onion & Sausage Pinwheels**

Vidalia Onion and Pork Sausage wrapped in Puff Pastry served with Vidalia Onion Relish  
**\$12**

#### **Goat Cheese Bites**

Goat Cheese Fried to perfection with a Crispy Pecan Coating, topped with a Honey Drizzle  
**\$9**

#### **Crab Dip**

Cheesy and Creamy Dip loaded with Fresh Lump Crabmeat **\$15**

#### **Crab Fritters**

Crispy, Tender Hush Puppies loaded with Crabmeat. **\$10**

### **Oysters Your Way**

Enjoy a half or full dozen of fresh local oysters any way you like them! Raw, steamed  
Chargrilled or Rockefeller ----**Market Price**

### **SOUPS AND SALADS**

**She Crab Soup** Cup **\$8** Bowl **\$12**

**Brunswick Stew** Cup **\$5** Bowl **\$8**  
With roasted chicken leg quarters **\$13**

#### **Harvest Salad**

Mixed salad Greens Dressed with our Famous Honey-Lavender Dressing topped with Fresh Poached Pears, Toasted Pecans, and Fried Goat Cheese Bites.

**\$15**

#### **Spinach and Bacon**

Fresh Baby Spinach tossed with House-Made Balsamic Vinaigrette topped with Bacon, Red Onion, Mushrooms, Carrots, and Hard Boiled Egg.

**\$14**

#### **Smithfield Inn House**

Mixed Greens topped with Cherry Tomatoes, Carrots, Cucumbers, Red Onions, House-Made Croutons and Choice of Dressing.

**\$12**

# ENTREES

All entrees include a choice of a Harvest or Smithfield Inn House Salad.

## Southern Fried Chicken Combination Dinner

*A three-course meal, Starting with a Harvest Salad, an Entree of Southern Fried Chicken served with two sides of your choice, and for Dessert, Bread Pudding topped with Whiskey Sauce.*

**\$30**

### Shrimp and Grits

*Sauteed Shrimp in a Creamy Sauce served over a Fried Grit Cake.*

**\$25**

### Filet Mignon

*Bacon-Wrapped Filet topped with Red Wine and Shallot Butter served with Cream Spinach and Steak Fries.*

**\$36**

### Honey Almond Rockfish

*Crispy Fried Rockfish covered with a Honey-Bourbon Reduction served with Succotash and Garlic Roasted Mash Potatoes.*

**\$27**

### Crab Cake Dinner

*Two of our famous jumbo lump Crab Cakes served with Seasonal Succotash and Pimento Mac & Cheese.*

**\$30**

### Waterman's Supper

*Shrimp, Oysters, and Rockfish with Crab Fritters. Succotash, Fried Okra, and Fennel Slaw. Offered Fried or Broiled.*

**\$36**

### Pork & Apples

*Tender Pork Shank cooked in a Pecan Glaze served with Fire Roasted Apples and Vegetable.*

**\$25**

### Surf & Turf Burger

*Half Pound Angus Burger topped with Creamy Crab Dip on a Brioche Bun served with Steak Fries.*

**\$24**

### Portobello Mushroom Burger

*Marinated Grilled Portobello Mushrooms on a Brioche Bun served with Sweet Potato Fries.*

**\$18**