

The Smithfield Inn

Dining Room

APPETIZERS

Vidalia Onion & Sausage Pinwheels Shrimp Cocktail

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

Seasoned Shrimp served with our house-made cocktail sauce.
\$13.00

Crab Dip

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

Conch Fritters

Back from the Islands. A tradition in the Bahamas served with cocktail sauce.
\$10.00

Oysters Your Way

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

SOUPS AND SALADS

She Crab Soup Cup **\$9.50**

Brunswick Stew Cup **\$5** Bowl **\$8**
With Roasted Chicken Leg Quarters **\$13**

Blackberry and Goat Cheese

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

\$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.

Chicken Cordon Bleu Combination Dinner

A three-course meal, Starting with a Blackberry and Goat Cheese Salad, an Entree of Chicken Cordon Bleu served with Roasted Potatoes and Vegetable of the Day, 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.

\$26

Surf and Turf

One of our famous Crab Cakes and a Delmonico Steak with Herbed Butter served with Roasted Potatoes and Vegetable of the day..

\$ Market Price

Honey Almond Rockfish

Crispy Fried Rockfish covered with a Honey-Bourbon Reduction served with Seasonal Vegetable and Roasted Potatoes

\$29

Crab Cake Dinner

A Half Pound Crab Cake served with Roasted Potatoes and Seasonal Vegetable.

\$32

Hunters Pye

Duck, Rabbit and Venison served with Seasonal Root Vegetables and a Hearty Hunter's Sauce, In a Savory Pie Crust, Topped with Black Currant Jelly.

\$32

Pork & Apples

Tender Pork Loin cooked in a Pecan Glaze served with Fire Roasted Apples and Vegetables.

\$26

Steakhouse Burger

Half Pound Angus Burger topped with Applewood Smoked Bacon and Onion Rings on a Brioche Bun served with Steak Fries.

\$24

Pasta Primavera

Fettuccine Pasta served with Fresh Vegetables, this is a true American Classic..

\$24

