

The Smithfield Inn

Lunch

APPETIZERS

Vidalia Onion & Sausage Pinwheels

Vidalia Onion and Pork Sausage wrapped in Puff Pastry served with Vidalia Onion Relish
\$14

Onion Rings

A full plate of Crispy Onion Rings served with Wasabi Aioli Sauce.
\$7.50

Fried Pickled Okra

Pickled Okra fried and served with Ranch Dressing
\$10

Southern Indulgence

House-made Pimento Cheese topped with Fried Green Tomato and Cajun Shrimp with a bacon crumble.
\$15

Conch Fritters

Back from the Islands. A tradition in the Bahamas served with cocktail sauce.
\$12

Crab Dip

Cheesy and Creamy Dip loaded with Fresh Crabmeat **\$18**

Smithfield Inn Ham Biscuits

½ Dozen **\$15**

Dozen **\$25**

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**

Fried Chicken Ceasar

*Southern Fried Chicken
 Nestled in a Bed of Romaine Lettuce, Parmesan Cheese and Croutons*

\$13.50

Spinach and Bacon

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

\$11.50

East Indian Spice

Mandarin Oranges and Virginia Ham served with Romaine Lettuce, Celery Ribs, Chopped Pecans, Green Onion tossed with East Indian Dressing.

\$13

The Cobb

Mixed Greens with Grilled Chicken, Bacon, Tomato, Hard Boiled Eggs, Blue Cheese and Avocado.

\$16

Harvest Salad

Blackberries, Goat Cheese, Candied Pecans served on a Bed of Greens.

\$13

Lettuce Wedge

Iceberg Lettuce, Virginia Ham, Cherry Tomatoes, and a Blue Cheese Crumble

\$11

ENTREES

Grilled Ham and Cheese Sandwich

Edwards Ham and Cheddar Cheese grilled with Apple Butter on the side served with a side of choice.

\$13.50

The Classic Burger

Half Pound Angus Beef with Lettuce, Tomato, Red Onion, Dill Pickles, and mayonnaise served with House Made Onion Rings.

Add cheese for \$1.50.

\$14

Half and Half

Chicken Salad on half of Toasted Buttery Croissant or Two Ham Biscuits with Fresh Fruit and a cup of soup.

\$16

Fried Fish Sandwich

Tender and Flakey Fried Fish served on a Hoagie Roll with House Made Tartar Sauce with a side of choice.

\$13.50

Crab Cake Sandwich

Our House Made Crab Cake served on a Brioche Bun with Remoulade Sauce, Lettuce, and Tomato served with a side of choice.

\$16.50

Chicken Pot Pie

Hearty filling of Chicken and Vegetables under a Crispy Puff Pastry served with a House Salad.

\$13

Fried Green Tomato BLT

Ciabatta Roll stuffed with House-Made Pimento Cheese, Peppered Bacon, Lettuce, and Fried Green Tomatoes with one side of choice.

\$13.50

Shrimp and Grits

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

\$20

Prime Rib of Beef French Dip

Thinly Shaved Prime Rib of Beef served on a Fresh Hoagie Roll with Au Jus and side of choice.

\$14.50

Chicken Salad Sandwich

Chicken Salad made In House served on a Toasted Buttery Croissant with one side of choice.

\$13

Oyster Rockefeller Po Boy

Fried Oysters served on a Fresh Hoagie Roll with Rockefeller Sauce, Lettuce, Tomato, and Dill Pickles with a side of choice.

\$14.50

The Southern Tasting

House-made Pimento Cheese, Fried Dill Pickles, (2) Ham Biscuits, Fried Pickled Okra, Deviled Eggs.

\$16

Sides: Pasta Salad, Potato Salad, Pimento Mac and Cheese, Steak Fries, Sweet Potato Fries, Cole Slaw and Vegetable of the Day.