

The Smithfield Inn

Dining Room

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 Caesar

*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

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 House 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

Stuffed Flounder

Broiled Flounder Stuffed with Shrimp and Crabmeat served with Jasmine Rice and Vegetable.

\$26

Chicken Marsala

Boneless Breast of Chicken topped with a Creamy Mushroom Sauce served over Jasmine Rice.

\$22

Pork & Apples

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

\$26

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

Grilled Ribeye

Twelve ounce House Cut Ribeye served with Steak Fries and vegetables.

\$35

Cajun Gumbo

Shrimp, Chicken and Andouille Sausage Slow Simmered and Steeped in Spices on top of Rice

\$24

Oyster Pye

Oysters, Mushrooms and Herbs Stewed to perfection topped with a Crispy Puff Pastry.

\$25

Surf and Turf

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

\$ Market Price

Grilled Vegetable Platter

Chef's Choice of Vegetables grilled and sauteed.

\$22

Shrimp and Grits

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

\$26

Pasta Primavera

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

\$24