

# The Smithfield Inn

## Lunch

### APPETIZERS

#### Vidalia Onion & Sausage Pinwheels

Sauteed Vidalia Onion and Pork Sausage wrapped in Puff Pastry served on Top of a Bechamel Sauce with Vidalia Onion Relish.  
\$14

#### Zucchini Fries

Freshly Cut Zucchini Breaded and Fried served with Chipotle Ranch.  
\$8

#### Bruschetta

Fresh Garden Tomato Bruschetta Mix on top of Crustini finished with Balsamic Glaze and Extra Virgin Olive Oil.  
\$10

#### Marinated Mushrooms

Marinated Mushrooms and Assorted Olives with hard Parmesan Cheese.  
\$12

#### Smithfield Inn Ham Biscuits

#### Southern Indulgence

House-made Pimento Cheese topped with Fried Green Tomato and Cajun Shrimp with Crispy Country Ham.  
\$15

#### Coastal Clams

Little Neck Clams Sauteed in a White Wine, Butter, Shallots, Garlic and Crushed Red Pepper.  
\$14

#### Crab Dip

Creamy Cheese, Lump Crab Meat and Scallions, Topped with Cheddar Cheese Served with Fried Corn Tortillas.  
\$20

#### Crustinis with Pimento Cheese

\$8

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, Southern or Rockefeller ----Market Price

### SOUPS AND SALADS

She Crab Soup Cup \$10

Brunswick Stew Cup \$5 Bowl \$8

#### The Caesar

Crisp Romaine Lettuce Tossed in our house made dressing with Parmesan Cheese and Croutons.  
\$9.00

#### Chef's

Fresh Mixed Greens with Grilled Chicken, Country Ham, Mozzarella and Cheddar Cheese, Cherry Tomato, Red Onion, Cucumber, Hard Boiled Egg, and choice of dressing.  
\$16

#### Vermicelli and Pork Cold Noodle Salad

Vermicelli Noodles, Chopped Cucumber, Cilantro, Carrots, Romaine Peanuts, Fried Pork Egg Rolls with Asian Dressing.  
\$14

#### Strawberry and Mozzarella

Fresh Strawberries, Mozzarella Cheese, Mixed Greens, Red Onion, Candied Almonds, tossed in Balsamic Vinaigrette.  
\$13

#### The Asian

Fresh Mixed Greens, Cherry Tomato, Cucumbers, Mandarin Oranges, Red Onion, Carrots and Water Chestnuts tossed in Sesame Ginger Dressing.  
\$13

#### The House

Fresh Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion, Carrots and Croutons.  
\$11

# ENTREES

## Ham and Cheddar Cheese Sandwich

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

**\$14.50**

## The Classic Burger

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

**Add cheese \$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 Brunswick  
Stew.*

**Substitute She Crab soup  
for \$2.**

**\$16**

## Fried Catfish Sandwich

*Fried Catfish Served on a  
Hoagie Roll with House Made  
Tartar Sauce, Lettuce and  
Tomato with a side of choice.*

**\$14.50**

## 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.*

**\$18.00**

## Chicken Pot Pie

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

**\$14**

## Shrimp and Grits

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

**\$16**

## Fried Green Tomato BLT

*A Hoagie Roll stuffed with  
House-Made Pimento  
Cheese, Applewood Smoked  
Bacon, Lettuce, and Fried  
Green Tomatoes with one  
side of choice.*

**\$14.50**

## Good Ole Philly

*Shaved Prime Rib of Beef  
with Onions, Mushrooms and  
Peppers with Mozzarella  
Cheese on a Hoagie Roll and  
side of choice.*

**\$15.50**

## Chicken Salad Sandwich

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

**\$14**

## Oyster Rockefeller Po Boy

*Fried Select Oysters served  
on a Hoagie Roll with  
Rockefeller Sauce, Lettuce,  
Tomato, 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**

**Ask your Server about our Historic Favorite!**

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