

# The Smithfield Inn

## Dining Room

### 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, 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**

- These items are served raw or undercooked. Consuming Raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.

# 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 Panko Crusted Chicken Breast Finished with a Bechamel Sauce with Crispy Country Ham served with Oven Roasted Potatoes and Vegetable of the Day, and for Dessert, Bread Pudding topped with Whiskey Sauce.*

**\$30**

## Stuffed Flounder

*Filet of Flounder Topped with Crab Stuffing and Jumbo Shrimp with a White Wine Lemon Butter Sauce served with Jasmine Rice and Vegetable.*

**\$28**

## Asian Salmon

*Fresh Salmon Filet Encrusted in Rice Paper served with House-Made Sweet and sour Sauce with Jasmine Rice and Vegetable of the Evening.*

**\$30**

## Cajun Gumbo

*Sauteed Jumbo Shrimp, Chicken Breast and Andouille Sausage Slow Simmered and Steeped in Our Spices and Vegetables Served with Jasmine Rice*

**\$24**

## Chicken Tortellini

*Grilled Chicken over Sauteed Garlic, Roasted Red Peppers, mushrooms, Sun Dried Tomato Pesto Cream Sauce topped with Parmesan Cheese and Fresh Basil .*

**\$25**

## Shrimp and Grits

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

**\$26**

## Pork & Apples

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

**\$26**

## The Inn's Ribeye

*Twelve ounce House Cut Ribeye Seasoned and Grilled to Perfection With our House Made Steak Sauce served with Oven Roasted Potatoes vegetables.*

**\$35**

## Land and Sea

*(8oz) Filet Mignon Seasoned and Grilled with Sun Dried Tomato Compote Butter with (6 )Jumbo Shrimp finished with a Rosemary and Chili Oil served with Oven Roasted Potatoes and Vegetables of the day..*

**\$ Market Price**

## Linguine Vongole

*Sauteed Ocean Clams, Little Neck clams, shallots, Garlic, Crushed Red Pepper, Fresh Basil with a Vongole Sauce over a Bed of Linguine.*

**\$24**

## Mediterranean Pasta

*Sauteed Garlic, Shallots, Sun Dried Tomato, Fresh Basil, White Wine and Penne Pasta with Feta Cheese*

**\$21**

## Pork Scallopini

*Pork Tenderloin Breaded with Parmesan and Panko then Pan Roasted finished with a Lemon, White Wine, Cream Caper Sauce.*

**\$28**

## Crab Cake Dinner

*Two (4oz) Lump Crab Cakes Broiled and finished with Lemon Butter White wine sauce served with Oven Roasted Potatoes and Seasonal Vegetable.*

**\$34**

## Oyster Pye

*Nearly a Pound of Select Oysters, Mushrooms, Garlic and Herbs Stewed to perfection topped with a Crispy Buttery Puff Pastry.*

**\$25**

## Chicken Piccata

*Boneless Breasts of Chicken Sauteed with Capers and Butter in a White Wine Sauce served over Linguini Pasta.*

**\$24**

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