

The Smithfield Inn

Lunch Menu

APPETIZERS

Vidalia Onion & Sausage Pinwheels | 14

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

Onion Rings | 10

Beer Batter Onion Rings Fried and served with Chipotle Ranch.

Southern Style Artichoke | 16

Lightly Battered served with Citrus Remoulade.

Smithfield Inn Ham Rolls

Each 2.50 ½ Dozen 15 Dozen 25

Southern Indulgence | 15

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

\$15

Crostinis with Pimento Cheese | 8

Featuring our House Made Pimento Cheese

Roasted Red Pepper Hummus | 13

House made Hummus served with Cucumber Chips, Rainbow Carrots, Sweet Peppers and Naan Bread.

Crab Dip | 18

Creamy Cheese, Lump Crab Meat and Scallions, Topped with Provolone Cheese Served with Crostinis.

- **Oysters Your Way**

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

SOUPS AND SALADS

She Crab Soup Cup 8

Brunswick Stew Cup 5 Bowl 8

The Caesar | 9

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

Smoked Duck | 19

Slices of Smoked Duck Breast, Dried Cranberries, Goat Cheese, Mixed Greens, Red Onion, Candied Almonds, tossed in Sour Cherry Vinaigrette.

Pear and Brie Cheese | 16

Sliced Pear and Brie Cheese, Fresh Mixed Greens, Candied Almonds, Red Onion, Tossed in Honey Lavender Vinaigrette Dressing.

Greek | 13

Kalamata Olives, Artichokes, Cucumbers, Red Onions, Cherry Tomatoes, Tossed with a Traditional blend of Mediterranean Spices and Olive Oil, topped with Feta cheese.

Add Grilled Shrimp for | 16

Smithfield Inn**House Salad | 11**

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

- 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

French Dip | 17

Prime Rib of Beef with Provolone Cheese on a Hoagie Roll with Au Jus and side of choice.

Half and Half | 16

*Chicken Salad on half of Toasted Buttery Croissant or Two Ham Rolls with Fresh Fruit and a cup of Brunswick Stew.
Substitute She Crab soup for \$2.*

Chicken Pot Pie | 14

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

Veggie Wrap | 15

Garlic Herb Wrap with Roasted Red Pepper Hummus, Fresh Spinach, Grilled Squash and Zucchini, and Pickled Red Onion with one side of choice.

Chicken Salad Sandwich | 14

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

Seasonal Fried Fish Sandwich | 17

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

Crab Cake Sandwich | 18

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

Oyster Rockefeller Po Boy | 16

Fried Select Oysters served on a Hoagie Roll with Rockefeller Sauce, Lettuce, Tomato, with a side of choice.

Fried Green Tomato BLT | 15

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

Shrimp and Grits | 18

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

Burgers

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| <p>The Classic <i>Half Pound Angus Beef with Lettuce, Tomato, Red Onion, Pickle and served with Beer Battered Onion Rings.</i> Add cheese \$1.50 15</p> | <p>Mushroom Swiss <i>Half Pound Angus Beef with Wild Mushrooms and Swiss Cheese Lettuce, Tomato, Red Onion, Pickle and served with Steak Fries.</i> 16</p> | <p>BBQ <i>Half Pound Angus Beef with Candied Bacon, Cheddar Cheese and Onion Rings, Lettuce, Tomato, Red Onion, Pickle and served with Steak Fries.</i> 17</p> |
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Sides: Pasta Salad, Potato Salad, Pimento Mac and Cheese, Steak Fries, Sweet Potato Fries, Cole Slaw and Vegetable of the Day.