

Bar Bites at The Inn

The historic home of Southern hospitality since 1752

Small Plates & Starters

General Tso's Cauliflower

Batter-dipped cauliflower florets in a savory sesame sauce, dressed with green onion 8

Buffalo Chicken Livers

Country-fried chicken livers tossed in a housemade buffalo sauce 8

Cheesy Garlic Bread

French bread, butter, garlic, mozzarella, and provolone with marinara sauce for dipping 8

Shrimp with Honey Lime Sriracha

Tempura fried shrimp tossed in a honey lime sriracha sauce 9

Calamari

Tender calamari, lightly breaded tossed with parmesan, garlic, parsley and served with House Aoili 12

Crab Dip

Lump crab meat with cream cheese and our secret blend of spices, served with pita chips 15 or cauliflower chips^{GF} 16

Onion Rings

Buttermilk marinated onion rings, batter dipped and crisp fried, served with our wasabi mayonnaise for dipping 7

Housemade Chips

A shareworthy bowl of crisps. Salt & pepper, mesquite BBQ, or fajita 5

Chicken Wings

Half dozen wings with your choice of Daytona, mild, teriyaki, hot, or fire sauce and ranch or bleu cheese dressing 6

Oysters Rockefeller

Half dozen Virginia oysters baked with sautéed spinach, bacon, red onion and a parmesan cream sauce 13

Oysters on the Half Shell *^{GF}

Your choice of raw or steamed by the half dozen 10 / by the dozen 16

Smithfield Inn Ham Rolls

A staple of the Smithfield Inn, a choice of yeast or sweet potato rolls filled with thinly sliced country ham 1.50 each / half dozen 7 / dozen 13.50

Salad Trio

A serving of our chicken salad, potato salad, and pimento cheese with assorted crackers 9

Items marked * may be cooked to desired temperature or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase risk of foodborne illness particularly if you have certain medical conditions.

Items marked ^{GF} indicate gluten free options



Soups

She Crab Soup Cup 8 / Bowl 10

Brunswick Stew Cup 5 / Bowl 8

Soup Du Jour ^{**}ask server for details

Tasting Plates & Samplers

Classic Southern Tasting

Fried green tomatoes, pimento cheese, devilled eggs, bread & butter pickles with baked crostini 10 or cauliflower chips 11

Southern Italian

Chef selection of Italian cured meats and cheeses, olives, dried fruits, and nuts served with olive oil and crostini 14 or cauliflower chips^{GF} 15

Greek Isles

Feta cheese, kalamata olives, hummus, roasted peppers, cucumbers, a mint yogurt dipping sauce pita chips 12 or cauliflower chips^{GF} 13

Salads

Goat Cheese and Blackberries with Mixed Greens

Sweet, tart blackberries and creamy goat cheese with mixed spring greens, dressed with toasted pecans and our house made honey lavender vinaigrette 13

Southern Caesar

Chopped Romaine lettuce tossed in southern Caesar dressing, then garnished with grated parmesan, grape tomatoes and fried croutons 10

Spinach & Bacon Salad

Tossed with balsamic vinaigrette and topped with boiled egg, diced bacon, red onion, mushrooms, and shredded carrot 11

House Salad

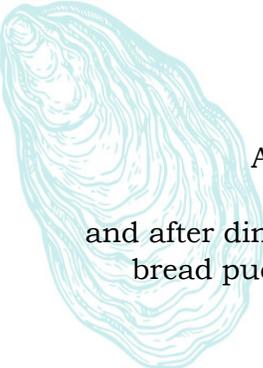
Mixed mesclun greens, grape tomatoes, shredded carrots, sliced cucumbers, red onions, and fried croutons served with your choice of dressing 8

Dressings

House Honey Lavender Vinaigrette, Buttermilk Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette

Each salad may be made gluten free with croutons removed. Please ask your server.

Desserts



A selection of our treats perfect your sweet tooth are available throughtout the day and after dinner service. House favorites like our seasonal fruit cobbler, bread pudding, and selection of pies and cheesecakes will delight whether you're choosing coffee or a cocktail!

Please ask your server for details.

