



The historic home of Southern hospitality since 1752

Dinner

Small Plates & Starters

General Tso's Cauliflower

Batter-dipped cauliflower florets
in a savory sesame sauce,
dressed with green onion 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, and parsley, served
with house made marinara 12

Cheesy Garlic Bread

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

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 dipping sauce 7

Buffalo Chicken Livers

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

Housemade Chips

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

Oysters on the Half Shell

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

Oysters Rockefeller

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

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

Soups

She Crab Soup Cup 8 / Bowl 10 Brunswick Stew Cup 5 / Bowl 8
Soup Du Jour *ask server for details*

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
Caesar dressing, garnished with grated
parmesan, grape tomatoes and 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, Honey Mustard,
Balsamic Vinaigrette, Bleu Cheese.
Salads may be made gluten free with
croutons removed. Please ask your server.

Add one of the following
blackened or grilled options:
Chicken 6, Shrimp 7, or Salmon 9
or chicken salad 6

Tasting Plates & Samplers

Perfect for sharing, enjoying as a light meal, or pairing with wine

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

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Entrees

Lobster & Crab en Croûte

Buttery puff pastry filled with tender lobster & crab and a tomato beurre blanc 23

Rib-Eye * GF

A 14 ounce ribeye served with the Inn's Southern mash and the vegetable du jour 32

Asian Salmon*

Filet of salmon encrusted in crisped rice paper served with vegetable du jour sauteed in a housemade sweet chili sauce served over rice 23

Pasta Primavera

A medley of seasonal vegetables, sauteed in white wine, garlic, butter, and lemon, finished with grated parmesan 15 *May be prepared with grilled chicken 21 or sauteed shrimp 22*

Seared Sea Scallops * GF

Seared sea scallops with a lemon aioli, topped with black-peppercorn bacon crumbles, served with the Inn's Southern mash and the vegetable du jour 26

Honey Almond Rock Fish

Rock Fish fillet encrusted with almond and panko, finished with a honey bourbon sauce Served with the Inn's Southern mash, and the vegetable du jour 19

Shrimp & Grits

Sautéed shrimp in a Cajun cream sauce served on top of a deep fried stone mill grit cake 19

The Inn's Famous Crab Cakes

Two grilled crab cakes topped with whole grain mustard-beurre blanc served with the Inn's Southern mash and the vegetable du jour 28

Chicken Marsala GF

Sauteed chicken breast in a marsala reduction with button mushrooms. Served with the Inn's Southern mash, and the vegetable du jour 18

Smithfield Pork and Apple

Braised pork shanks topped with demi-glace, over fire roasted apples with vegetable du jour 18

Lollipop Lamb Chops * GF

Grilled with mint-butter, served with the Inn's Southern mash, and the vegetable du jour 30

Surf & Turf at the Inn *

Our 14 ounce ribeye paired with scallops, shrimp, or our famous crab cake. Served with the Inn's Southern mash, and the vegetable du jour 42

Elevated Classics

The Magnificent Main*

The most decadent burger on Main Street features grilled Angus Beef topped with house made mac & cheese, lobster meat, pepper bacon, lettuce, tomato, and red onion served with truffled fries 25

Lobster Mac & Cheese

Sautéed lobster in white truffle oil tossed with cavatappi pasta, fresh herbs and a decadent cheese sauce 25

Casual Choices

Pork & Pinot Wrap

Smoked pork, blueberry & pinot reduction, tomatoes, spinach, candied pecans, caramelized onions, and provolone 12

Crab Cake Sandwich

Our delicious grilled crab cake topped with remoulade, lettuce, & tomato on toasted brioche 15

Chicken Pot Pie

Chicken and mixed vegetables in a creamy, hearty filling topped with pastry crust, and served with a house side salad 12

Fish & Chips

Lightly breaded fillets with french fries and southern coleslaw 17

Coconut Shrimp

Tender shrimp fried in our sweet coconut batter with cole slaw and french fries 17

Inn House Burger *

USDA certified Angus ground beef on a brioche roll with lettuce, tomato, and onion 10

Personalize your burger with choice of: Cheddar, Provolone, Pimento, Smoked Gouda, Swiss, or American cheese, sautéed mushrooms, country ham, or caramelized onion for an additional 1.50 ea
Add applewood bacon for 2

Sandwiches & burgers served with choice of: French Fries, Sweet Potato Fries, Southern Coleslaw, Chips, Potato Salad
- or - for additional \$2: Onion Rings, Fruit, Truffled Fries, Caramelized Apples, Fried Grit Cake, Cauliflower Chips, Vegetable du Jour, Small House or Caesar Salad

*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