



The historic home of Southern hospitality since 1752

Lunch

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

Lightly breaded calamari, tossed with parmesan, garlic, and parsley, served with house made marinara sauce 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 made to order 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

All salads may be prepared gluten free by omitting croutons. Please ask your server.

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

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

Dressings:

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

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^{GF} 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

 *Pressed for time? Items with the stopwatch are our quickest meals and sandwiches for dine in or take out.*

Sandwiches & Wraps

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

Chicken Salad Sandwich

Fresh house-made chicken salad with lettuce and tomato on a buttery, toasted croissant 11

The Inn's Turkey Reuben

A combination of turkey, coleslaw, pimento cheese on grilled sourdough 12

Half & Half

Chicken salad on half of a buttery croissant, served with fresh fruit
and a cup of Brunswick Stew, She Crab Soup, or Soup du Jour 12

Fried Green Tomato BLT

Fried green tomatoes, peppered bacon, green leaf lettuce
and house made pimento cheese on a ciabatta roll 12

Ahi Tuna Wrap *

Sushi grade tuna grilled to temp, wrapped with jasmine rice, field greens, marinated
cucumber, and pickled daikon radish and ginger in a wasabi-infused aioli 14

Smithfield Club

Turkey, country ham, bacon, sliced Swiss & cheddar, lettuce,
tomato, and mayonnaise on either sourdough or wheat bread 13

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

"CAB" Sandwich

Herb-grilled chicken breast with fresh avocado, peppered bacon, melted gouda,
and sliced tomato on a ciabatta roll 13

Sandwiches, wraps, and burgers served with choice of:

French Fries, Sweet Potato Fries, Southern Coleslaw, Chips, Potato Salad
- or - choose from following for additional \$2:

Onion Rings, Fresh Fruit, Truffled Fries, Caramelized Apples, Fried Grit Cake,
Cauliflower Chips, Vegetable du Jour, Small House or Caesar Salad

House Favorites

Chicken Pot Pie

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

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 Cake

A grilled crab cake topped with whole grain mustard-beurre blanc,
southern coleslaw, and french fries or sweet potato fries 18, additional crab cake 9

Smithfield Pork and Apple

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

Fish & Chips

Lightly breaded filets with french fries and southern coleslaw 17

*Items marked with * may be cooked to your 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

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