



*The historic home
of Southern hospitality since 1752*
Dinner

Small Plates & Starters

Shrimp with Honey Lime Sriracha

Tempura fried shrimp tossed in a honey lime sriracha sauce 9

Calamari

Tender calamari, lightly breaded and tossed with parmesan, garlic, parsley and served with house made marinara sauce 12

Crab Dip

Lump crab meat with cream cheese and our secret blend of spices, served with pita chips 15

Onion Rings

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

Buffalo Chicken Livers

Country-fried chicken livers tossed in a house made buffalo sauce 8

Cheesy Garlic Bread

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

Housemade Chips

A shareworthy bowl of yummy crisps. Salt & pepper, mesquite BBQ, fajita, or honey lime sriracha seasoned. You'll never look at chips by the bag the same way 5

Oysters Rockefeller

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

Oysters on the Half Shell * **

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

Southern Tasting

Fried green tomatoes, pimento cheese, devilled eggs, bread & butter pickles with baked crustini 10

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

Harvest Salad

Apple and candied pecans tossed with mixed greens, dressed with a housemade cranberry orange vinaigrette, and topped with fried brie 12

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

Parmesan & Peppercorn

Romaine Lettuce, cherry tomatoes, red onion, and crisp won-ton strips dressed with creamy house made Parmesan & Peppercorn dressing, finished with Shaved Parmesan 10

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.

Add one of the following blackened or grilled options: Chicken 6, Shrimp 7, or Salmon 9
-or- Chicken Salad 7, Crab Cake 9

Entrees

Rib-Eye * **

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

Seared Sea Scallops * **

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 25

Shrimp & Grits

Sautéed shrimp in our signature Cajun cream & cheddar sauce top 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

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 18

Chicken Marsala **

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, served over fire roasted apples and vegetable du jour 18

Lollipop Lamb Chops * **

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

The Not So Po' Boy

Our twist on a classic features lobster meat flash-fried in tempura batter, shredded lettuce, and tomato finished with a citrus remoulade 20

Lobster Mac & Cheese

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

Buttons & Bow Ties

The comfort and creaminess of a Stroganoff with chunks of rib-eye beef, sauteed garlic, button mushrooms, and bow tie pasta finished with parmesan and chive oil 18

Casual Choices

Pork & Pinot Wrap

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

Chicken Pot Pie

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

Crab Cake Sandwich

Our delicious grilled crab cake served with remoulade on a toasted brioche roll 15

Fish & Chips

Lightly breaded fillet with french fries and southern coleslaw 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

Coconut Shrimp

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

Fried Green Tomato BLT

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

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, Vegetable du Jour, Small House or Caesar Salad

*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 with ** indicate gluten free*