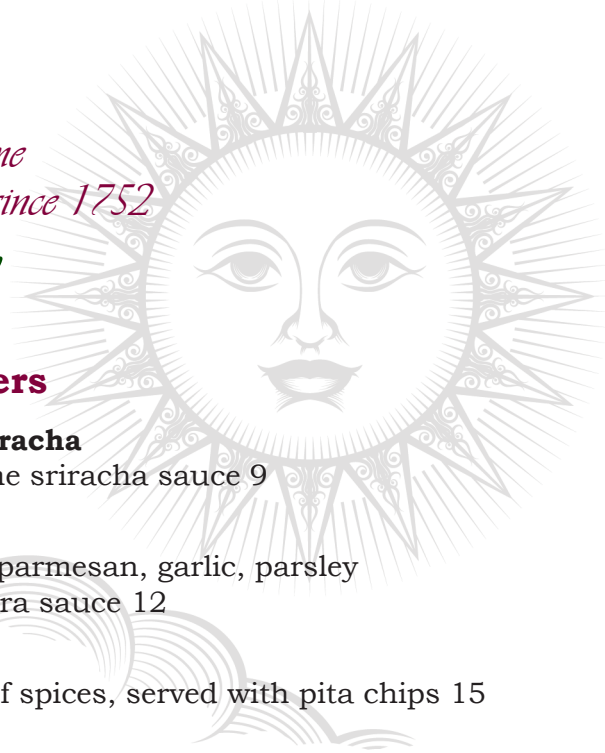




The historic home
of Southern hospitality since 1752
Lunch



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

Salads

Harvest Salad

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

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

Southern Caesar

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

House Salad

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

Spinach & Bacon Salad

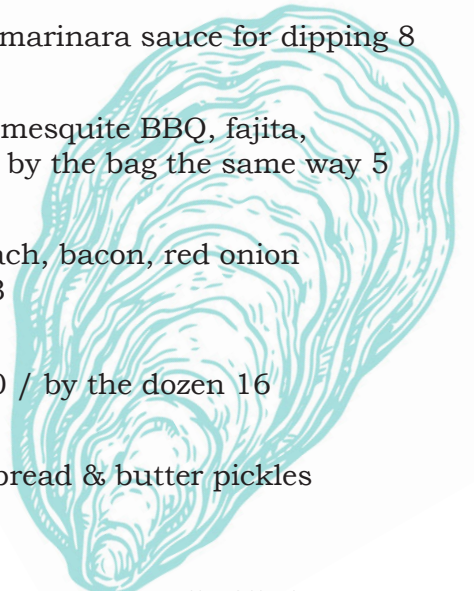
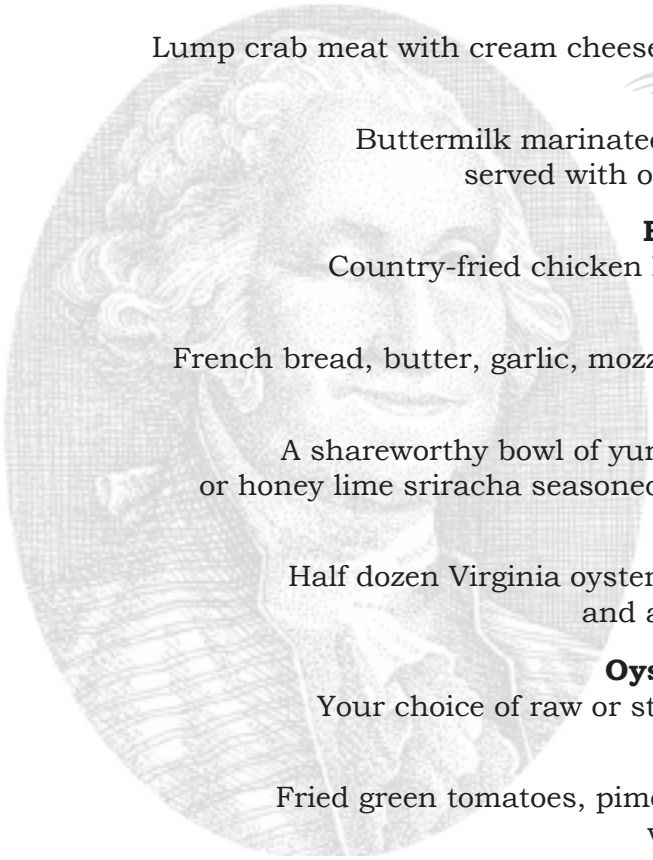
Tossed with balsamic vinaigrette and topped with boiled egg, diced bacon, red onion, mushrooms, and shredded carrot 11

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



Sandwiches & Wraps

Pork & Pinot Wrap

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

“CAB” Sandwich

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

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

Crab Cake Sandwich

Our delicious grilled crab cake topped with remoulade, lettuce, and tomato on a toasted brioche roll 15

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

Fried Green Tomato BLT

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

Chicken Salad Sandwich

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

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

Smithfield Club

Turkey, country ham, bacon, sliced Swiss & cheddar, lettuce, tomato, and mayonnaise on either sourdough or wheat bread 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, Vegetable du Jour, Small House or Caesar Salad

House Favorites

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, served over fire roasted apples with vegetable du jour 18

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

*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*

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