

Bar Bites at The Inn

The historic home of Southern hospitality since 1752

Small Plates & Starters

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 Aioli 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

Housemade Chips

A shareworthy bowl of yummy crisps. You'll never look at chips by the bag the same way 5

Piggly Stix

Housemade pimento cheese and shredded country ham in a crisp spring roll served with blueberry reduction dipping sauce 9

Crab Hush Puppies

Perfectly paired with either a citrus remoulade or our sweet chili dipping sauces 7

Chicken Wings

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

Bavarian Pretzels

Two warm, bavarian pretzels served with whole grain mustard or beer cheese 7

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 assorted crackers 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

Salad Trio

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



Soups

She Crab Soup Cup 8 / Bowl 10

Brunswick Stew ** Cup 5 / Bowl 8

Soup Du Jour *ask server for details*

Salads

Watermelon and Feta Salad

Ripe watermelon chunks, feta cheese, and red onion dressed with a lemon & thyme vinaigrette 8

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

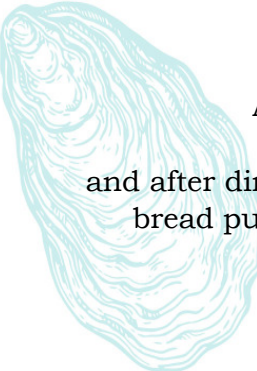
Mixed mesclun greens, grape tomatoes, shredded carrots, sliced cucumbers, red onions and fried croutons served with your choice of dressing 8

Dressings

House Honey Lavender Vinaigrette, Buttermilk Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Raspberry 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 throughout 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!

ask your server for details

