

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 mixed vegetables 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 vegetable du jour 25

Shrimp & Grits

Sautéed shrimp in our signature Cajun cream & cheddar cheese sauce served on top of a deep fried stone mill grit cake with Smithfield ham 19

The Inn's Famous Crab Cakes

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

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 asparagus 18

Lollipop Lamb Chops * **

Broiled 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

Casual Choices

Pork & Pinot Wrap

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

Crab Cake Sandwich

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

Inn House Burger *

USDA certified Angus ground beef on a challah roll with lettuce, tomato, & onion 10

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

Fish & Chips

Lightly breaded fillets with french fries and southern coleslaw 17

Coconut Shrimp

Tender shrimp fried in our sweet coconut batter 17

Fried Green Tomato BLT

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

Choice of: French Fries, Sweet Potato Fries, Southern Coleslaw, Potato Salad, Onion Rings -or- choose from: Fresh Fruit, Truffled Fries, Asparagus, Caramelized Apples, Fried Grit Cake, Sautéed Spinach, Vegetable du Jour, or Small House or Caesar Salad 2

*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*

The historic home of Southern hospitality since 1752



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Starters, Small Plates, & Salads

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 Aoili 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

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

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 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

Watermelon and Feta Salad

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

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.

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