Taste of Smithfield®

Our Hometown Roots

Taste of Smithfield is the flagship restaurant and Ham Shoppe of Smithfield Foods, a company with roots dating back to its founder Joseph W. Luter in 1936. Built on hard work and dedication, the business is committed to maintaining the highest quality and standards for our customers. At Taste of Smithfield, we proudly offer signature pork dishes that highlight the unique flavors of our town's rich heritage. We're honored to share our tradition and bring you an authentic "Taste" that can only come from Smithfield.

Starters

COUNTRY HAM BISCUITS 3 sweet potato biscuits, apple butter, country ham, molasses $12

BBQ NACHOS Pulled pork, roasted corn, black beans, pico, jalapeños, queso, BBQ sauce $12

BAKED CRAB DIP Topped with panko breadcrumbs & bacon crumble, served with pita $18

FRIED GREEN TOMATOES Cornmeal battered tomatoes, pimento cheese, green goddess $12

POTATO SKINS Cheddar cheese, Smithfield bacon, chives served with sour cream $12

SOUTHERN FRIED PORK BITES Served with bacon aioli $15

TASTE FRIES Truffle oil, bacon, scallions, parmesan cheese $15

HOG FRIES Smoked pulled pork, bacon, pickled onions, queso $15

PORK WINGS Six pork shanks tossed in your choice of house made sauce $16

SMOKED CHICKEN WINGS Ten crispy smoked wings tossed in your choice of sauce $18

HOUSE SAUCES: Maple Buffalo, Garlic Parmesan, BBQ, Sesame Gochujang, Sweet Chili

Soups & Salads

TOMATO BASIL SOUP Tomatoes, cream, basil CUP $6 | BOWL $12

HAM CHOWDER Spiral and country ham, potatoes, corn, thyme CUP $6 | BOWL $12

GREEK Mixed greens, red onion, cucumber, tomatoes, chick peas, kalmata olives, feta $18

HOUSE Mixed greens, tomatoes, radish, avocado $12

CHIPOTLE CAESAR Romaine tossed with chipotle Caesar, parmesan, croutons $13

BACON & BOURBON Mixed greens, bourbon cranberries, bacon, pecans, pepper jack $14

Salad Proteins

Chicken Salad $7 Pulled Pork $7 Grilled Chicken $8 Pork Loin* $7 Salmon* $9
Smoked Chicken $8 Blackened Shrimp* (6) $12 Crab Cake $16 Hanger Steak*$18
Black Bean Burger $8 **Proteins above available ala cart for additional $3*

House Dressings

Balsamic Vinaigrette, Basil Wine Vinaigrette, Charred Ranch, Bacon Honey Mustard, Green Goddess, Chipotle Caesar, Bleu Cheese

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Bowls

Hearty bowls, topped with crisp lettuce, cotija, roasted corn, black beans, pickled red onion, pico de gallo, and avocado crema served with rice and your choice of protein. (Add Queso and/or Avocado $2)

CARNITAS, SMOKED PORK, SMOKED CHICKEN, OR VEGGIES & MUSHROOMS **$16**
BLACKENED SALMON* or BLACKENED SHRIMP* **$19**

Sandwiches

Served with chips or choice of side. All sandwiches can be made into a wrap
No side included with Soup & Half

SMOKED HOG Smoked BBQ pulled pork, slaw on brioche	$15
THE VIRGINIAN Country ham, lettuce, tomato, Duke's mayo on white	$16
SOPRANO Salami, capicola, LTO, olives, mozzarella, basil wine vin, mayo, pepper relish	$15
CHICKEN CORDON BLEU Blackened chicken, ham, lettuce, tomato, Swiss, garlic aioli on brioche	$17
SOUTHERN GENT Fried pork, pimento cheese, bourbon berry relish on brioche	$16
BAY FIDDLER Panko crusted crab cake, lettuce, tomato, citrus aioli on brioche	$20
ST. LUKE'S REUBEN Corned Beef, sauerkraut, Swiss, house dressing on rye	$17
SHANE'S PHILLY Shaved pork, onions, peppers, lettuce, tomato, American, bacon, house dressing	$16
PAGAN CUBAN BBQ Black Forest ham, pickles, Swiss, bacon honey mustard on Italian	$16
REDNECK Thick cut bologna, pepperjack, BBQ aioli, crispy onions, jalapeños on brioche	$16
PIMENTO BLT Bacon, pimento cheese, lettuce, fried green tomato, green goddess on Italian	$16
CLUB Smithfield Ham, turkey, bacon, cheddar, lettuce, tomato, Duke's mayo on white	$16
CHICKEN SALAD With lettuce and tomato on white	$15
SOUP & SANDWICH Choice of Half Chicken Salad, Ham, Turkey, or Grilled Cheese on white	$15
NATHAN'S DOGS 2 hot dogs with choice of slaw, relish, and onion on buttered split top bun	$14
GRILLED CHEESE Cheddar and American served on white	$15
FRENCH DIP Shaved prime rib, Swiss, caramelized onions, horseradish aioli on a baguette with Au Jus for dipping	$18

Burgers

***HALF POUND ANGUS BURGER** $16 **BLACK BEAN CHIPOTLE BURGER** $14

Topped with lettuce, tomato and red onion on brioche

MAKE IT YOUR OWN

Cheddar | American | Swiss | Bleu Cheese | Pepper Jack | Queso
Mozzarella | Mushrooms | Grilled Onions | Fried Green Tomato — $1

Bacon | Pulled Pork | Honey Ham | Country Ham
Black Forest Ham | Avacado | Pimento Cheese — $2

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Entrees

HAND CUT CHOP* Grilled 10oz bone-in pork chop, fire-roasted apples, roasted root veggies $24

CARVER HAM Honey glazed and grilled ham slices, white cheddar mac, roasted apples $19

COUNTRY FRIED DINNER Fried pork loin or chicken breast, mashed potatoes, green beans, gravy $24

PORK TENDERLOIN* Balsamic Glazed, rainbow carrots, collards $22

JAMBALAYA Sausage, shrimp, roasted peppers & onions, rice $28

BBQ GLAZED SALMON* Brussels, mashed potatoes $24

CRAB CAKE Panko crusted lump crab, white cheddar mac, green beans $28

STEAK FRITES* Crispy shoestring French fries, vibrant chimichurri and garlic aioli $28

Sides $5

Collards
Sidewinder Fries
White Cheddar Mac
Bacon Vinaigrette Brussels
Mashed Potatoes
Roasted Apples
Sweet Potato Fries
Creole Rice
Green Beans with Onions & Bacon
House or Caesar Side Salad $6

Desserts $10

Banana Pudding
Seasonal Nightengale Ice Cream Sandwich
Brownie Sundae

Allergen Info: Naturally Gluten Free: BBQ Nachos, Pork Wings, Chicken Wings, All Soups, All Salads (except Caesar), All Protein, Add-Ons, All Dressings, All Bowls, Hand Cut Chop, Salmon, All sides except: Mac n Cheese. All Dishes Shellfish are free and safe except Crab Dip, and Crab Cake. All dishes are Nut Free except Bacon Bourbon. All Dishes are Fish free except Salmon Entree.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions

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Spirits

Bourbon

Bulleit 10 Year	13
Four Roses Single Barrel	12
Basil Hayden's	11
Michter's Small Batch	11
Reservoir Wheat	11
Maker's Mark 46	10
Maker's Mark	10
Woodfood Reserve	10
Russels	10
Bulleit	9
Knob Creek	8
Wild Turkey 101	7
Seagram 7	6
Jim Beam	6

Whiskey

Whistle Pig Rye	20
Redbreast 12 Year	16
Catoctin Rye	12
Copper Fox Single Malt	12
Michter's Rye	11
Templeton Rye	10
Jameson	10
Crown Royal	10
Bulleit Rye	9
Knob Creek Rye	8
Jack Daniels	7
Jim Beam Rye	7

Vodka

Belvedere	8
Grey Goose	8
Ketel One	8
Tito's	8
Absolut	7
Absolut Citron	7
Stoli	7
Stoil Ohranj	7
Stoli Vanilla	7
Svedka	6

Rum

Diplomatica Reserve	12
Pusser's	7
Bacardi Superior	7
Captain Morgan	7
Gosling's BlackSeal	7
Kopper KettleChai	7
Malibu Coconut	6
Myer's Dark	7
Kraken Spiced	7

Gin

Hendrick's	9
Plymouth	9
Tanqueray	8
Bombay Sapphire	7
Beefeater	7

Scotch

Johnnie Walker Blue	50
Lagavulin Single Malt	25
Oban	20
Balvenie Dw 12 Year	17
Macallan 12 Year	17
Talisker Single Malt	15
Glenfiddich 14 Year	15
Glenlivet 12 Year	13
Johnnie Walker Black	13
Dewar's White Label	7

Tequila

Don Julio Anejo	17
Casamigos Anejo	16
Don Julio Reposado	16
Don Julio Blanco	16
Casamigos Reposado	15
Herradura Anejo	14
Patron Silver	14
Casamigos Blanco	13
Herradura Reposado	12
Cabo Wabo Anejo	12
Herradura Silver	12
Cabo Wabo Reposado	11
Cabo Wabo Blanco	9
Espolon Anejo	9
Espolon Reposado	8
Espolon Blanco	8
Monte Alban Mezcal	7
Jose Cuervo	7
Sauza HornitosRep.	6
Two Fingers	6

A COMMITMENT TO QUALITY

All our brands include a few simple, high quality ingredients in every bite - great taste, reasonable prices, and a trustworthy reputation. It's why millions of people all over the world serve and enjoy then everyday.

Nathan's Famous · Eckrich · Kreischmer · Farmer John · Curly's · Cook's · Margherita · Armour · Carando · John Morrell · Gwaltney · Farmland