

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
HUMMUS Cucumbers, red onions, feta, tomato, and olives with pita	\$14
FRIED GREEN TOMATOES Cornmeal battered tomatoes, pimento cheese, green goddess	\$12
POTATO SKINS Pepperjack cheese, Smithfield bacon, chives served with sour cream	\$12
PORK WINGS Six pork shanks tossed in your choice of house made sauce	\$16
TASTE FRIES Truffle oil, bacon, scallions, parmesan	\$15
HOG FRIES Smoked pulled pork, bacon, pickled onions, queso	\$15
SMOKED CHICKEN WINGS Ten crispy smoked wings tossed in your choice of sauce	\$18
<i>HOUSE SAUCES: Maple Buffalo, Garlic Parmesan, BBQ, Sesame Gochujang, Sweet Chili</i>	

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
SMITHFIELD WEDGE Iceberg, bleu cheese , tomato, pancetta, red onion with bleu cheese dressing	\$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 PROTEIN ADDITIONS

Chicken Salad \$7 Pulled Pork \$7 Grilled Chicken \$8 Pork Loin* \$7 Smoked Chicken \$8 Salmon* \$9
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, parmesan, 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 one side (chips available) 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 bread	\$16
SOPRANO	Salami, pepperoni, LTO, olives, mozzarella, basil wine vin, mayo, on Italian	\$15
CHICKEN CORDON BLEU	Fried chicken, ham, lettuce, tomato, swiss, garlic aioli, 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, ToS sauce on rye	\$17
SHANE'S PHILLY	Shaved pork, caramelized onion, roasted peppers, lettuce, tomato, American, bacon, ToS sauce on Italian	\$16
PAGAN CUBAN	BBQ, Black Forest ham, pickles, Swiss, bacon honey mustard on Italian	\$16
REDNECK	Thick cut bologna, pepperjack, garlic aioli, crispy onions on brioche	\$16
PIMENTO BLT	Bacon, pimento cheese, lettuce, fried green tomato, green goddess on white wheat or rye	\$16
CLUB	Black Forest Ham, turkey, bacon, cheddar, lettuce, tomato, Duke's mayo, choice of white, wheat, or rye	\$16
CHICKEN SALAD	With lettuce and tomato on white, wheat, or rye	\$15
SOUP & SANDWICH	Choice of Half Chicken Salad, Ham, Turkey, or Grilled Cheese on white, wheat, or rye	\$15
NATHAN'S DOGS	2 hot dogs on buttered split top bun, choice of slaw/relish/onion	\$14
GRILLED CHEESE	Cheddar and American served on white, wheat, or rye	\$15

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*Half Pound Angus Burger \$16

Served on brioche with lettuce, tomato, red onion with sidewinder or sweet fries.

BLACK BEAN CHIPOTLE BURGER \$14

ADD FOR \$1 EACH

Cheddar, American, Swiss, Bleu Cheese, Pepper Jack, Mozzarella
Mushrooms, Grilled Onions, Fried Green Tomato, Queso

ADD FOR \$2 EACH

Bacon, Pulled Pork, Fried Egg, Honey Ham, Country Ham, Black Forest Ham, Avocado, Pimento Cheese

ENTREES



HAND CUT CHOP*	Grilled 10oz bone-in pork chop, fire-roasted apples, green beans, bacon jam	\$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, ham gravy	\$24
PORK TENDERLOIN*	Balsamic Glazed, rainbow carrots, succotash	\$22
ÉTOUFFÉE	Tomato based broth, blackened shrimp, sausage, served over rice	\$24
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

ALA CART SIDES \$5

- Collards
- Roasted Apples
- Sidewinder Fries
- Sweet Potato Fries
- White Cheddar Mac
- Creole Rice
- ToS Green Beans
- Bacon Vinaigrette Brussels
- Succotash

House or Caesar Side Salad \$6

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 MENU

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
Woodford 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	9
Bulleit Rye	8
Knob Creek Rye	7
Jack Daniels	7
Jim Beam Rye	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

VODKA

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

GIN

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

RUM

Diplomatica Reserve	12
Pusser's	7
Bacardi Superior	7
Captain Morgan	7
Gosling's Black Seal	7
Kopper Kettle Chai	7
Malibu Coconut	6
Myer's Dark	7
Kraken Spiced	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 Hornitos Rep.	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 them everyday.

