

# SMITHFIELD



## BRUNCH MENU

**Yogurt Parfait** ..... \$10  
Granola, Berries, Greek Yogurt

### PANCAKES

**Buttermilk Pancakes** ..... \$10  
Pure maple syrup

**Wild Main Blueberry Pancakes** ..... \$12  
Warm maple butter

**Vanilla Bean Pancakes** ..... \$12  
Caramelized maple walnut raisins

**Brioche French Toast** ..... \$12  
Caramelized banana & warm maple butter

**Truffle Scramble** ..... \$13  
Soft scrambled eggs with shaved black truffles & apple wood smoked bacon, served with with mixed field greens

### BENEDICTS

**Classic Benedict** ..... \$10  
Canadian bacon & hollandaise sauce

**Elegant Benedict** ..... \$14  
Lobster, asparagus & hollandaise sauce

### EGGS

**Two Eggs Any Style** ..... \$9  
Served with mixed berry cocktail

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. We use 100% peanut oil. Please alert your server of any food or nut allergies.

### MAINS

**Custom Blend Burger** ..... \$10  
30-day dry-aged prime beef (brisket, short rib, sirloin)  
or  
All natural turkey breast ground with fresh herbs  
*Served with hand cut French fries on a soft bun*

**Chicken & Waffles** ..... \$12  
Buttermilk fried chicken with Belgian waffles & warm Maple butter

**Tuscan Steak & Eggs** ..... \$17  
Grilled hangar steak, sunny side up eggs with crispy polenta

### SMITHFIELD FRITTATA ..... \$12

**Open-faced herbed omelet with your choice of two toppings served with field greens:**  
Gruyere - Cheddar - Goat cheese - American Brie - Tomatoes - Mushrooms - Ham - Bacon  
Caramelized onion - Fire roasted peppers  
SHAVED BLACK TRUFFLE

**HAYMARKET FRIES** ..... \$7  
Large kettle of fresh cut russet potatoes with rosemary & roasted garlic aioli

### ACCOMPANIMENTS

**Apple-wood Smoked Bacon** ..... \$5

**Grilled Sugar Cured Ham Steak** ..... \$5

**Crispy Polenta** ..... \$5

**Chicken Apple Sausage** ..... \$5

**Toast & Jam** ..... \$3

Smithfield  
215 West 28th Street  
New York, NY 10001

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### MUNCHIES

**Shrimp Buns** ..... \$8  
Steamed buns filled with lightly battered coconut crusted shrimp with chili remoulade & Fuji apple slaw

**Potato & Goat Cheese Pierogies** ..... \$10  
Classic house-made pierogies with caramelized onion & sour cream

**Pecan Chicken Sate** ..... \$10  
Pecan crusted chicken skewers with a *White Lightning* Jack Daniel's whiskey glaze

**Lobster Mac & Cheese** ..... \$10  
Sweet Main lobster, three cheese macaroni souffle

### SALADS

Add Chicken .....\$3      Add Shrimp .....\$5

**Smithfield's Chop Salad** ..... \$10  
Coach Farms goat cheese, diced organic greens, diced tomato, red onion, Kalamata olives, dates, pine nuts, pecorino romano, and oregano vinaigrette dressing

**Caesar Salad** ..... \$9  
Crisp romaine hearts, shaved parmesan, crunchy croutons, caesar dressing

**Mozzarella & Vine Ripened Tomatoes** ..... \$10  
Candied balsamic vinegar & basil oil

**Baby Organic Mixed Green Salad** ..... \$8  
Aged sherry and extra virgin olive oil dressing

### BRUNCH DRINKS

**Smithfield Bloody Mary** ..... \$5

**Smithfield Bellini** ..... \$5

**Classic Mimosa** ..... \$5

**Market Driver** ..... \$6

**Magners Pear Cider** ..... \$6

# SMITHFIELD



## LUNCH MENU

### SANDWICHES

All served with Mixed Greens

- Croque Monsieur** ..... \$10  
Ham & melted gruyere served on grilled country bread
- Steak Sandwich** ..... \$13  
Prime-aged grass-fed hanger steak with wilted garlic spinach served on a warm baguette
- Crispy Chicken Paillard** ..... \$11  
Buttermilk fried chicken, fresh basil, mozzarella, and tomato served on ciabatta
- Prosciutto & Mozzarella** ..... \$10  
With wild mushroom ragu & basil oil on ciabatta
- Croque Madame** ..... \$11  
Ham & melted gruyere with a fried egg served on grilled country bread

### SALADS

- Add Chicken .....\$3      Add Shrimp .....\$5
- Smithfield's Chop Salad** ..... \$10  
Coach Farms goat cheese, diced organic greens, diced tomato, red onion, Kalamata olives, dates, pine nuts, pecorino romano, and oregano vinaigrette dressing
- Caesar Salad** ..... \$9  
Crisp romaine hearts, shaved parmesan, crunchy croutons, caesar dressing
- Mozzarella & Vine Ripened Tomatoes** ..... \$10  
Candied balsamic vinegar & basil oil
- Baby Organic Mixed Green Salad** ..... \$8  
Aged sherry and extra virgin olive oil dressing

### CHEF'S BURGERS

All served with hand cut french fries on a soft bun

- Custom Blend Burger** ..... \$9  
30-day dry-aged prime beef (brisket, short rib, sirloin)
- Black & Blue Burger** ..... \$10  
The very best grass-fed beef, pickled red onion & Maytag blue cheese

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### SMITHFIELD BURGER

- Angus beef, candied foie gras, shaved truffles, 100 year aged balsamic reduction
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- Surf & Turf Burger** ..... \$14  
Ground Black Angus, sweet Maine lobster, poached asparagus
- Organic Turkey Burger** ..... \$10  
All natural turkey breast ground with fresh herbs

- BLT Burger** ..... \$11  
Maple-glazed bacon, lettuce, tomato

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*We are committed to the use of local produce, and draw inspiration from the season's freshest green market ingredients. Our goal is to offer guests only the finest sustainable humanely produced local foods.*

**Paul Garey**  
Executive Chef

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### MUNCHIES

- Maple-Glazed Bacon** ..... \$9  
Double thick Heritage Farm bacon
- Mozzarella en Carozza** ..... \$9  
Batter-dipped mozzarella-stuffed brioche with heirloom tomato jam
- Jameson Wings** ..... \$10  
Crispy coated & tossed in our signature spiced Jameson whiskey & amber honey sauce
- Shrimp Buns** ..... \$9  
Steamed buns filled with lightly battered coconut shrimp, chili remoulade, Fuji apple slaw
- Potato Leek Soup** ..... \$7  
Brie crouton
- Pecan Chicken Sate** ..... \$8  
Pecan-crust chicken skewers with a "white lightning" Jack Daniel's whiskey glaze
- Fried Calamari** ..... \$10  
Semolina & parmesan coated calamari, cognac aioli

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- HAYMARKET FRIES** ..... \$7  
Large kettle of fresh cut russet potatoes with rosemary & roasted garlic aioli

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- EXTRAS** ..... \$5

Haricot verts, Wilted spinach,  
Rosemary French fries, Polenta  
Onion rings, Asparagus

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# SMITHFIELD



## DINNER MENU

### MUNCHIES

**Maple-Glazed Bacon** ..... \$9  
Double thick Heritage Farm bacon

**Mozzarella en Carozza** ..... \$9  
Batter-dipped mozzarella-stuffed brioche & heirloom tomato jam

**Jameson Wings** ..... \$10  
Crispy coated & tossed in our signature spiced Jameson whiskey & amber honey sauce

**Shrimp Buns** ..... \$9  
Steamed buns filled with lightly battered coconut shrimp, chili remoulade & Fuji apple slaw

**HAYMARKET FRIES** ..... \$7  
Large kettle of fresh cut russet potatoes with rosemary & roasted garlic aioli

**Potato Leek Soup** ..... \$7  
Brie crouton

**Pecan Chicken Sate** ..... \$8  
Pecan-crust chicken skewers with a "white lightning" Jack Daniel's whiskey glaze

**Fried Calamari** ..... \$10  
Semolina & parmesan coated calamari, cognac aioli

### DAILY SPECIALS

Monday ————— **Lobster**  
Tuesday ————— **Chicken**  
Wednesday ————— **Chopped Steak**  
Thursday ————— **Short Rib**  
Friday ————— **Red Snapper**  
Saturday ————— **Clams**  
Sunday ————— **Jumbo Shrimp**

A service charge of 18% will be added to parties of 6 or more

### CHEF'S BURGERS

*All served with hand cut french fries on a soft bun*

**Custom Blend Burger** ..... \$9  
30-day dry-aged prime beef (brisket, short rib, sirloin)

**Black & Blue Burger** ..... \$10  
The very best grass-fed beef, pickled red onion & Maytag blue cheese

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**SMITHFIELD BURGER** ..... \$14  
Angus beef, candied foie gras, shaved truffles, 100 year aged balsamic reduction

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**Surf & Turf Burger** ..... \$14  
Ground Black Angus, sweet Maine lobster, poached asparagus

**Organic Turkey Burger** ..... \$10  
All-natural turkey breast ground with fresh herbs

**BLT Burger** ..... \$11  
Maple-glazed bacon, lettuce & tomato

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### HOT PLATES

**Lobster Mac & Cheese** ..... \$14  
Sweet Maine lobster in a three cheese-macaroni casserole with garlic and herbs

**Crispy Polenta** ..... \$14  
Short rib ragu, roasted wild mushroom confit

**Chicken & Waffles** ..... \$12  
Buttermilk fried chicken paillard, Belgian waffles with warm maple butter

**Steak Frites** ..... \$18  
Prime aged grass fed hangar steak, hand-cut fries & garlic hotel butter

**Mussels Frites** ..... \$14  
Prince Edward Island mussels in a Pernod-Dijon cream sauce, hand-cut fries

### SALADS

Add Chicken .....\$3      Add Shrimp .....\$5

**Smithfield's Chop Salad** ..... \$10  
Coach Farms goat cheese, diced organic greens, diced tomato, red onion, Kalamata olives, dates, pine nuts, pecorino romano, and oregano vinaigrette dressing

**Caesar Salad** ..... \$9  
Crisp romaine hearts, shaved parmesan, crunchy croutons, caesar dressing

**Mozzarella & Vine Ripened Tomatoes** ..... \$10  
Candied balsamic vinegar & basil oil

**Baby Organic Mixed Green Salad** ..... \$8  
Aged sherry and extra virgin olive oil dressing

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**EXTRAS** ..... \$5

Haricot verts, Wilted spinach,  
Rosemary French fries, Polenta  
Onion rings, Asparagus

# SMITHFIELD

## TAVERN DRAUGHT LIST

### Sixpoint Sweet Action

American Cream Ale 6.2% ABV - Van Dyke St. Brooklyn, New York City

### Brooklyn Lager

American Amber Lager 5.2% ABV - N. 11th St. Brooklyn, New York City

### Brooklyn Summer Ale

English Pale Ale 5% ABV - N. 11th St. Brooklyn, New York City

### Captain Lawrence Liquid Gold

Belgian Pale Ale 6.5% ABV - Westchester County, New York

### Ommegang Hennepin

Farmhouse Saison 7.7% ABV - Cooperstown, Otsego County, New York

### Greenport Harbour Black Duck Porter

Porter/Black Ale 4.7% ABV - Greenport, Suffolk County, New York

### Blue Point Toasted Lager

Vienna/Toasted Lager 5.5% ABV - Patchogue, Suffolk County, New York

### Magic Hat No. 9

American Pale Ale with Apricot 5.1% ABV - South Burlington, Vermont

### Troges Dreamweaver Wheat Ale

Hefeweizen 4.8% ABV - Hershey, Pennsylvania

### Lagunitas I.P.A.

American IPA 6.2% ABV - Petaluma, California

### Bud Light

Light Lager 4.2% ABV - St. Louis, Missouri

### Guinness

Irish Dry Stout 4.2% ABV - St. James Gate, Dublin, Ireland

### Spaten Dunkel

Munich Dunkel Lager 5.5% ABV - Munich, Germany

### Carlsberg

Pilsner, 5% ABV - Copenhagen, Denmark

### Stella Artois

Pale Lager 5% ABV - Leuven, Belgium

### Staropramen

Czech Pilsner 5% ABV - Prague, Czech Republic

### Heineken

Pale Lager 5% ABV - Zouterwoude, Netherlands

### Hoegaarden

Witbier/White Ale 4.9% ABV - Hoegaarden, Belgium

### Newcastle Brown Ale

English Brown Ale 4.7% ABV - Tadcaster, England

## THE MARKET BAR DRAUGHT LIST

### Sixpoint Righteous Rye

Rye Beer 6.4% ABV - Van Dyke St. Brooklyn, New York City

### Empire Cream Ale

Cream Ale 5.2% ABV - Syracuse, Onondaga County, New York

### Troges Dreamweaver Wheat Ale

Hefeweizen 4.8% ABV - Hershey, Pennsylvania

### Goose Island I.P.A.

English India Pale Ale 5.9% ABV - Chicago, Illinois

### Guinness

Irish Dry Stout 4.2% ABV - St. James Gate, Dublin, Ireland

### Innis & Gunn Original

Barrel Aged Scottish Ale 6.6% ABV - Edinburgh, Scotland

### Duvel Single

Belgian Pale Ale, 6.8% ABV - Breendonk-Puurs, Belgium

### Stella Artois

Pale Lager 5% ABV - Leuven, Belgium

### Pilsner Urquell

Czech Pilsner 4.4% ABV - Plzen, Czech Republic

### Hoegaarden

Witbier/White Ale 4.9% ABV - Hoegaarden, Belgium

## BOTTLES

### Heineken

### Budweiser

### Negra Modelo

### Estrella

### Corona

### Amstel Light

### Heineken Light

### Bud Light

### Coors light

### Miller Lite

### Magner's Cider

### Magner's Pear Cider

### Estrella Dauro (Gluten Free)

### Beck's (Non-Alcoholic)

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

NEW YORK CITY