

SMITHFIELD



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.

BRUNCH MENU

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

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

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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