



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

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

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

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

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.

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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

EXTRAS \$5

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