

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

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

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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-crusted chicken skewers with a "white lightning" Jack Daniel's whiskey glaze

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

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

EXTRAS \$5

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

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.