

No menu is complete without the big three of breakfast—Bacon, Ham & Breakfast Sausage.



They're breakfast staples customers love. They're also the starting point for many other meals throughout the day. They're Bacon, Ham and Breakfast Sausage, and no menu is complete without them. With our extensive portfolio of proteins, Smithfield offers you everything you need to complete your menu for breakfast and beyond. Not only that, but we also provide the solutions and inspiration to make that menu a success.

BREAKFAST SAUSAGE

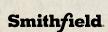
Sage Breakfast Sausage Sandwich with perfectly fried egg, cheddar and maple ketchup
Chive Buttermilk Biscuit and Gravy ~ Fluffy buttermilk biscuit studded with chives and covered in creamy sausage gravy, finished off with two over-easy eggs
Breakfast Burger ~ A 100% Pork Breakfast Sausage Patty seared to perfection, over-easy egg basted in butter, maple aioli, crispy shredded lettuce
Skillet-Baked Sausage Dip ~ Calabrian chilies, Romano cheese, garlic crostini
Sausage Corn Dogs ~ Spicy mustard dipping sauce
Stromboli Sliders ~ Crumbled sausage, fire-roasted bell peppers, provolone cheese, sourdough
Smithfield Breakfast Sausage Roulade stuffed with jalapeño-blueberry cornbread muffin stuffing glazed with coffee-infused maple syrup
Smithfield Breakfast Sausage Quiche with rosemary hash brown potato crust, Irish cheddar, caramelized onions, sweet bell peppers
Breakfast Sausage in a Hearty Tomato Stew ~ Stewed tomatoes, fresh herbs and mirepoix, all to go over creamy Parmesan polenta
*Breakfast Sausage Burrito ~ Link sausage, scrambled egg, pico de gallo and avocado with salsa verde

BACON

Cornbread Smithfield Bacon Waffle topped with bourbon maple syrup, poblano jelly
Nashville Hot Country-fried Smithfield Bacon with fermented fresno chili pepper honey
Spicy Tomato & Bacon Flatbread ~ Frenched onions, Asiago cheese and arugula
Pan-Roasted Sea Scallops ~ bacon and sweet corn succotash, pickled heirloom cauliflower
Smoked Pork Belly Bahn Mi ~ XO sauce, aioli, crispy pickled vegetables and fresh herb salad. Textures, hot, cold ~ this sandwich has it all.
Bacon and Beef Smash Burger ~ Using bacon bits to add saltiness and crunch to ground beef patties dressed in homemade pickles and comeback sauce
Bacon-wrapped Pork Tenderloin ~ Pork tenderloin wrapped in bacon lacquered in bacon-infused maple syrup. As a delicious pork option on a wintry evening, pair it with smashed sweet potatoes and Brussels sprouts.
Pastrami-spiced Smithfield Bacon-wrapped Pickles served with creamy charred scallion dipping sauce
BLT quinoa-avocado bowl
*Bacon-wrapped Pork Loin served with polenta cakes, charred radicchio and a Dijon vinaigrette











HAM

- ☐ Slow-roasted Ham Steak, glazed in whiskey and brown sugar served with cheddar grits and shaved celery
- Fried Ham Cup ~ Sweet ham baked with fresh eggs covered in a spicy jalapeño hollandaise
- ☐ Breaded Ham Cutlet Sandwich Served with spicy pickles, covered in tangy mustard aioli and sweet caramelized onions
- Skillet-Baked Mac & Cheese ~ Cavatappi pasta, Mornay sauce, smoked ham, fontina cheese
- Ravioli Basilico ~ Burrata cheese-filled ravioli, diced ham, asparagus, basil pesto
- ☐ Ham & Cheese Pinwheels ~ Puff pastry, Dijon mustard, shredded sharp cheddar
- Smithfield Ham & Gruyère on everythingspiced croissant with Dijonnaise
- New Orleans-style Red Beans and Rice, slowsimmered with ham, onions, spices and ale, topped with crispy garlic
- Ricotta-filled Torellini with crispy Smithfield Ham, fresh peas and roasted garlic cream sauce
- *Scrambled Egg and Ham Quesadillas with creamy avocado salsa