

Fullblood Wagyu

Local long-fed 100% Wagyu. We only get this remarkable beef twice a year. Raised for 3 years in Craig, NE just 30 miles north of the shop by the Blackford Family.

Tenderloin Filets ONLY 4

\$80 per lb. about .5 lb. each

Top Sirloin ONLY 4

\$30 per lb. about .5 lb. each.

Top Round Steak (London Broil) ONLY 2

\$20 per lb. about .75 lbs.

Sirloin Filet Roast ONLY 1

\$35 per lb. about 2 lbs. Enjoy like a tenderloin...but tastier...and cheaper.

Chuck Steak ONLY 3

\$28 per lb. about .5 lb. each Treat like a ribeye...and save money.

Chuck Roast ONLY 2

\$24 per lb. about 2 lb. each Roast or smoke low and slow for incredible "Prime Rib" or sous vide then sear.

Ground Beef (about 75/25)

\$13 per 1 lb. pack Remarkable flavor and fat. Best for skillet or flat top. Fat has too low a melting point for grilling.

Knuckle Minute Steaks

\$18 per lb. about .75 lb. each Tenderized extra thin slices of top round. Perfect for a hard very quick sear. Enjoy as an excellent rare steak, or sliced up for a steak sandwich, or country fried steak.

Arm Steaks

\$20 per lb. about .5 lb. each A personal favorite as a flavorful barely cooked rare steak. Tenderized thin slices of arm roast. Perfect for a hard very quick sear. Enjoy as an excellent rare steak, or sliced up for a steak sandwich, or country fried steak.

Lifter Steaks **ONLY 2**

\$20 per lb. about 1 lb. each Remarkably marbled flat steaks sit above the ribeye and can be used like a fattier flank steak.

Short Rib (bone-in) **ONLY 10**

\$24 per lb. about .75 lb. each

Fattier Short Ribs (bone-in)

\$14 per lb. each pack has 1 rib about ½ lb. Excellent for roasting and using for pasta sauces, etc.

Neck Roast **ONLY 1**

\$20 per lb. about 2 lbs. One of the most flavorful cuts there is. Roast or smoke low & slow for incredible “Prime Rib” or sous vide then sear or low & slow smoke like “Brisket”.

Fajita Steaks

\$18 per lb. about 1 lb. packs Thin ½ in. thick flat “steaks” trimmed from various primals perfect for a hard very quick sear to rare or medium rare. Enjoy as “steaks”, or seared then sliced thinly for tacos, fajitas, steak sandwiches, or steak salad, etc.

Steak Tips

\$22 per 1 lb. pack Small $\frac{1}{2}$ in. pieces trimmed from various steaks and the more tender cuts.

Stew Meat

\$14 per lb. each pack about 1 lb. 1 in. pieces trimmed from trimmed from various roasts and cuts. Not as tender as steak tips, but can be used as stew meat or for kebabs.

Osso Buco (beef shank)

\$15 per lb. about .75 - 1 lb. each

Chuck Tender **ONLY 1**

\$22 per lb. about 2 lb. Perfect for a good had sear or quick hot smoke then sliced up rare or medium rare.

Marrow Bone (canoe cut) **ONLY 3**

\$10 per piece

Stock Bones etc.

\$3 per lb. each pack about 5 lb. Perfect for roasting and making your own stock. Includes bones, tendons, connective tissue etc.

Menu for week of April 17th

FEATURED

Local Ramps

\$30 per lb. Each pack about .5 lb. Fresh local & just-dug. Search internet for more about these funky garlic/leek cousins.

Sea Scallops (frozen)

\$25 per lb. Each pack about .75 lb. Fresh dry-packed sea scallops from Maine. They are 10/20 size and there are about 10-12 in each .75 lb. bag.

Sweet & Spicy Pork Belly Burnt Ends

(Local Forest-raised Idaho Pasture Pork)

\$12 per lb. Each pack about 1 lb. Pork belly seasoned with salt and garlic cooked sous vide 24 hours until perfectly tender. Then packed with a sweet & spicy blend of our Bacon & Onion Jam and our Hot Pepper Jam and some of our fermented Habanada & Habanero Hot Sauce. Ready for a quick sear with a grill, broiler or skillet. Enjoy as an appetizer or on a sandwich with slaw or whatever your clogging heart desires.

Schmaltz (Rendered Chicken Fat)

\$8 per 1/2 pint Rendered in-house from local free-range chicken fat and skin. Classic schmaltz from chicken, onions, and a bit of salt.

Scrapple (Berkshire Pork)

\$10 per lb. Traditional Pennsylvania Dutch-style scrapple. A savory thick pate of heritage breed pork head, ham hock, bacon, liver, local corn meal, pork broth, black pepper and sage. Slice it, fry it up and enjoy with maple syrup, honey or eggs.

B A C O N S

LIMIT 2 LBS. SLICED BACON PER CUSTOMER.

Gammon Bacon (Forest-raised Idaho Pasture Pork)

\$6 per 1/2 lb. pack Lean traditional Irish-style bacon once common around Dublin. Dry-cured from the back leg & cold-smoked over real oak fire. Lean with a little cap of fat.

Sirloin Bacon (Forest-raised Idaho Pasture Pork)

\$6 per 1/2 lb. pack Dry-cured pork sirloin smoked over oak. Perfect ratio of fat and darker meat. Personal favorite

Ground Bacon (Duroc Pork)

\$8 per 1 lb. pack Ground in-house from ends of our dry-cured heritage breed pork bacon. Fry up as bacon bits for salad. Mix into meatballs, meatloaf or burgers. Make bacon onion jam.

Bacon Ends (Duroc & Berkshire Pork)

\$4 per 1/2 lb. pack (unsliced) Ends from bacon slabs after slicing. Perfect for cooking with pasta, chili, pizza, eggs, etc.

H a m

Sweetheart Picnic Hams

(Local Forest-raised Idaho Pasture Pig)

\$12 per lb. (about 1 ½ - 2 lbs. each) These perfect little personal hams are extra-sweet from raw cane sugar and are from our best pigs. Made from the petite clod muscles from the lower front shoulder (aka picnic).

Dry-cured Hams

(Local Forest-raised Idaho Pasture Pork)

\$10 per lb. each ham about 1 ½ - 3 lbs.

The best pork we have cured with dry-cured for weeks then smoked over a real wood fire of white oak.

Ham Hocks (skinless)

(Local Forest-raised Idaho Pasture Pork or Duroc pork)

\$5 per lb. Dry-cured and smoked over real oak fire.

Sausages

Toulouse Sausage (French)

(Local Forest-raised Idaho Pasture Pork)

\$11 per lb. (4 links per pack, about 1 lb.) Traditional sausage from the Toulouse region of southern France. This simple course-ground sausage is known for tasting of fresh pork and known most for its place in classic Toulouse-style Cassoulet, but is good for about anything. Grill or roast it and serve on a bun or alongside vegetables. Would even be a great for a smoker. Ours is made of local forest-raised Idaho Pasture Pork and made to the “Label Rouge” standards set by the “l'Association des Produits de Porcs du Sud-Ouest”.

Rosemary & Honey Breakfast

(Local Idaho Pasture Pork & Dry-cured Bacon)

\$12 per lb. (6 links per pack about 1 lb.)

Tender snappy breakfast links with rosemary, a touch of sweetness from local raw honey, and even a little bacon. Stuffed in sheep casings.

German Coburg Brats **READY FRI.**

(Local Idaho Pasture Pork & American Wagyu beef)

\$12 per lb. (4 links per pack, about 1 lb.) There are more than 40 traditional bratwurst styles in Germany. This distinct one is 500 years old and hails from Coburg in Northern Bavaria. Features 15% Wagyu beef along with the Berkshire pork. Seasonings include lemon zest, nutmeg, mace, and white pepper. To be truly authentic, you can even grill them over pine cones (not a joke).

Sicilian-style Italian Sausage **ONLY 2**

(Duroc pork & American Wagyu Beef)

\$9 per lb. (bulk 1 lb. packs) Classic Sicilian-style sausage from local Berkshire pork, local American Wagyu Beef, garlic, fennel & wine.

Mexican Chorizo (Duroc pork) **ONLY 6**

\$9 per lb. (bulk 1 lb. packs) Classic Mexican red chorizo with tons of flavorful and a little warmth (not spicy). Great depth from house-made adobo and just a touch of tang from traditional dash of vinegar. Perfect for tacos, eggs and more.

Breakfast Sausage with sage & bacon **ONLY 8, MORE FRI.**

(Forest-raised Idaho Pasture Pork)

\$9 per lb. (bulk 1 lb. packs) Great pork with salt, sage, pepper, a few herbs and a little smokiness from our dry-cured bacon ends. Good and simple and NO SUGAR. Also makes a great burger.

Hot Dogs

\$10 per lb. (5 links) Savory, snappy hot dog made from local all-natural American Wagyu beef.

Fresh Heritage Pork

Acorn-Finished Forest-Raised

*Local Idaho Pasture Pigs from 5 minutes
up the road at Little Mountain Ranch*

Rib Chop (bone-in)

\$12 per lb. about .5 lb. each

Loin Chop (bone-in)

\$10 per lb. about .5 lb. each

Shoulder Steak (boneless)

\$8 per lb. about .4 lb. each

Tenderloin

\$14 per lb. about 1 lb. each

Spare Ribs

\$7 per lb. about 3 lbs. each

Duroc

Jon's Naturals (Truebridge Farms)

Butt (bone-in)

\$5.75 per lb. about 8 lbs. each

St. Louis Ribs

\$7.25 per lb.

about 2.5 lbs. each (peeled)

Fresh Belly (skinless)

\$8 per lb. for 1.5 lb. pieces

American

Wagyu Beef

Local all-natural Wagyu - Angus from Imperial Wagyu.

Prime Ribeye (BMS Grade 6-7 Equivalent)

(Note price will be increasing next week to \$28.95 per lb.)

\$24.95 per lb. about 1.5 lbs. each

NY Strip (BMS Grade 5+ Equivalent)

\$22.95 per lb. about .75 lbs. each

Prime + Picanha Steak

(BMS Grade 8+ Equivalent)

\$20.95 per lb. about .75 lbs. each

Prime + Picanha (whole)

(BMS Grade 8+ Equivalent)

\$15.95 per lb. about 2 lbs. each

Prime + Top Sirloin

(BMS Grade 8+ Equivalent)

\$15.95 per lb. about .75 lbs. each

Prime + Top Sirloin Filet

(BMS Grade 8+ Equivalent)

\$18.95 per lb. about .5 lbs. each

Prime Denver Steak ONLY 1

(BMS Grade 6-7 Equivalent)

\$18.95 per lb. about .5 lbs. each

Top Round Steak (London Broil)

(BMS Grade 5+ Equivalent)

\$10.95 per lb. about .75 - 1 lb. each

Prime American Wagyu Chuck Roast ONLY 1

(BMS Grade 6-7 Equivalent)

\$8.50 per lb. About 2-3 lbs. each Local American Wagyu.

Comes unseasoned & unsalted, but trimmed and tied. Excellent for the smoker or oven or sous vide.

Steak Tips

(BMS Grade 5 - 8+ Equivalent)

\$12 per lb. about 1 lb. packs Trimmed from New York strip, Ribeye, Picanha and Sirloin. Cut smaller than stew meat and much more tender. Can be stir fried or seared on the grill to medium rare.

Prime + Tri-tip (whole) (BMS Grade 8+ Equivalent)

\$15.95 per lb. about 2 lbs. each Whole, trimmed and ready to cook. Classic cut for California-style Santa Maria BBQ.

Prime + Bottom Round Stew Meat

(BMS Grade 8+ Equivalent)

\$12 per 1.5 lb. pack Beyond USDA Prime.

Prime Chuck Stew Meat (BMS Grade 6-7 Equivalent)

\$13.50 per 1.5 lb. pack USDA Prime and excellent for Beef Bourguignon

Prime + “Brisket Cut” Bottom Round

\$7.50 per lb. about 4 - 5 lbs. each (BMS Grade 8+ Equivalent)

Beyond USDA Prime. Treat like a small brisket since they are so well marbled. Trimmed and ready to season and smoke.

Prime + Bottom Round Roast

\$7.50 per lb. about 1.75 - 2 lbs. each (BMS Grade 8+ Equivalent)

Beyond USDA Prime. Great for smoked/roasted beef, pot roast or even treated like a small brisket since they are so well marbled.

100% Grass-fed Mature Beef

Local 100% Grass-fed Beef from Little Mountain Ranch just up the road from the shop.

Ground Beef

\$11 per 1 lb. pack (about 90/10)

Grass-fed Tallow (100% Grass-fed)

\$10 per pint Rendered in-house from local 100% Grass-fed beef. Great for frying, but not good for baking.

Grass-fed Liver (100% Grass-fed) **ONLY 2**

\$10 per lb. each pack about 1 lb. Thin slices perfect for frying.

Ground Meat

Local 100% Wagyu Beef (about 75/25)

\$13 per 1 lb. pack Remarkable flavor and fat. Best for skillet or flat top. Fat has too low a melting point for grilling.

American Wagyu Ground Beef

\$9 per 1 lb. pack (about 80/20) Ground from trim from the various steaks, roasts and cuts we carry of local American Wagyu. Trim has a little age to it before grinding, so has great depth and beefiness.

American Wagyu Burger Patties (about 80/20)

\$9 per 1 lb. pack of 2, 8-oz. patties

\$9 per 1 lb. pack of 4, 4-oz. patties

Frozen patties by Imperial Wagyu from local American Wagyu.

Local 100% Grass-fed Ground Beef

\$11 per 1 lb. pack (about 90/10) Local 100% Grass-fed Beef from right up the road at Little Mountain Ranch.

Ground Bison (about 90/10)

\$11 per 1 lb. pack Local Bison from Central Nebraska Buffalo.

Ground Pork (about 80/20) **READY FRI.**

\$8 per 1 lb. pack Local forest-raised Idaho Pasture Pork.

Ground Bacon (Duroc Pork)

\$8 per 1 lb. pack Ground in-house from ends of our dry-cured heritage breed pork bacon. Fry up as bacon bits for salad. Mix into meatballs, meatloaf or burgers. Make bacon onion jam.

Fresh Poultry

Local Free-Range Poultry from Plum Creek Farms (NE)

Whole Chickens

\$4.25 per lb. About 4-5 lbs.

Breasts (boneless)

\$10 per lb. for pack of 2.

About 1 lb. total.

Chicken Wings

\$5 per lb. for pack of 6

Chicken Thighs

\$4.75 per lb. for pack of 4

Chicken Legs

\$3.25 per lb. for pack of 6

Chicken Feet

\$4 per lb. about 1 lb. packs

Chicken Hearts

\$6 per lb. about 1 lb. packs

Chicken Livers

\$4 per lb. about 1 lb. packs

Bones & Stock

Blended Bone Broth

(Local Acorn-finished Pork, Local Free-range Chicken, local American Wagyu)

\$8 per quart Rich, gelatinous bone broth made from long-simmered local acorn-finished pork, local free-range chicken, local American Wagyu and even a little local Bison. Everything is lightly roasted and seasoned with carrots, celery, parsley, onion, bay, etc. Simmered 24 hours. Though rich, it is on the lighter side of broth and good for drinking or cooking.

American Wagyu Brown Stock (Local American Wagyu)

\$10 per quart Rich brown stock made of roasted local American Wagyu bones and bits, roasted vegetables, seared tomato paste, red wine, bay leaves, black pepper, etc. Simmered 24 hours.

Pork Femur for Dogs (Local Idaho Pasture Pork)

\$3 each Fresh unroasted bone great for dogs (not recommended for extra large breeds).

Pork Humerus for Dogs (Local Idaho Pasture Pork)

\$3 each Fresh unroasted bone great for dogs (not recommended for extra large breeds).

Beef Rib for Dogs (Fullblood Wagyu)

\$3.50 each Raw bone great for dogs (not recommended for extra large breeds).

Fullblood Wagyu Beef Stock Bones etc.

\$3 per lb. each pack about 5 lb. Perfect for roasting and making your own stock. Includes bones, tendons, connective tissue etc.

Charcuterie

Coppa Cotta (Local Forest-raised Idaho Pasture Pork)

\$18 per lb. for 1/2 lb“ish” pieces Essentially a dry-cured smoked Italian shoulder ham made from the well-marbled front shoulder (coppa) and spiced akin to pepperoni. Cold-smoked over oak then roasted. Slice up for a sandwich, meat & cheese board or pasta, etc.

Cotto Salami

(Local Forest-raised Idaho Pasture Pork & Local American Wagyu Beef)

\$18 per lb. (each unsliced piece about ½ lb.) Traditional cooked salami common in the Piedmont area of Northern Italy. Rich sausage flavored with toasted fennel, fresh garlic, black pepper & wine. Great for charcuterie board or slice to punch up a sandwich or pizza.

Country Pâté (Local Acorn-finished Pork and Local Free-range Chicken)

\$22 per lb. (pieces about .5 - .75 lb. each) Classic country Pâté of pork and our dry-cured ham, dried cherries & cranberries and the perfect amount of free-range chicken livers from Plum Creek Farms. Slice and enjoy on crusty bread or on a charcuterie board.

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Schmaltz (Rendered Chicken Fat)

\$8 per 1/2 pint Rendered in-house from local free-range chicken fat and skin. Classic schmaltz from chicken, onions, and a bit of salt.

Forest-raised Leaf Lard

(Local forest-raised Idaho Pasture Pig)

\$10 per pint Rendered in-house from local pigs raised in the forest just 5 minutes up the road. Best lard for pie crusts & baking.

Berkshire Pork Leaf Lard

\$8 per pint Rendered in-house from local outdoor-raised Berkshire pork. Best lard for pie crusts & baking.

Fullblood Wagyu Beef Tallow (Local Fullblood Wagyu)

\$10 per pint Rendered in-house from a local Fullblood Wagyu. Softer and more “buttery” than regular tallow. Great for frying, but not good for baking.

Acorn-finished Frying Lard

(Local Acorn & Walnut-finished Idaho Pasture Pig)

\$8 per pint Rendered in-house from local acorn-finished raised in the forest just 5 minutes up the road. This is a softer fat and NOT GOOD FOR BAKING. It is excellent for frying though.

Pork Back Fat (Local Acorn & Walnut-finished Idaho Pasture Pig)

\$3 per lb. Great for grinding with venison and other wild game or can be rendered as lard for frying or soap making.

Grass-fed Tallow (100% Grass-fed)

\$10 per pint Rendered in-house from local 100% Grass-fed beef. Great for frying, but not good for baking.

Pantry etc.

Bavarian-style Sweet Mustard

\$5 per 8 oz container

Classic Bavarian-style mustard pairs perfectly w/sausage, pretzels, & cheeses. Brown slightly sweet mustard with local raw honey, local beer, pickled mustard seeds and juniper & allspice.

Hot Bavarian-style Sweet Mustard

\$6 per 8 oz container

Same as our classic Bavarian-style mustard (see above), but with a good lingering heat from local horseradish, Dijon and extra whole mustard seeds pickled in beer & apple cider vinegar.

Bacon Onion Jam

\$6 per 1/2 lb. container A savory & smoky sweet jam made from sweet onions, our dry-cured bacon, raw sugar and black pepper.

“Nada” Hot as you Think Pepper Jam

\$7 per 1/2 lb. container Jam made from lightly fermented local Habanada peppers (habaneros with NO HEAT). Sweetened with raw cane sugar, seasoned with ginger & black pepper, and just a little bit of heat from charred green Calabrian chilis. Got a little kick but not killer.

Lard & Tallow Soap

\$3 per 3 oz bar

Classic old-school soap made with just local Berkshire and Idaho Pasture Pork lard & local Fullblood Wagyu tallow and lye. We render the lard and tallow & make the soap in-house. No scent.

Local Raw Honey *from Fat Head Farms*

\$9 per 12 oz squeeze jar Raw honey from Clarkson, NE.

\$25 per 48 oz glass jar

Hominy Grits (Local Stone-ground)

from *Miller Dohrmann Farm*

\$6.50 per ½ lb. container Locally-grown and stone-ground.

Polenta (Local Stone-ground)

from *Miller Dohrmann Farm*

\$6 per ½ lb. container Locally-grown and stone-ground.

Whole Wheat Flour (Local Stone-ground)

from *Miller Dohrmann Farm*

\$14 per 2½ lb. bag Nebraska-grown and stone-ground.