

Featured

Local Black Walnut Syrup

\$8 per 11 oz bottle Farmer John's taps local black walnut trees and reduces the sap to a delicious syrup that will make you think twice before reaching for the maple next time.

"B-ig" Dogs (Berkshire & Wagyu)

\$10 per lb. (4 per pack) Big coarse-ground hot dogs made from half Wagyu beef, "B", and half Berkshire pigs, "ig". Seasoned with caraway, Madagascar green peppercorns, our house-made 5-spice and Korean red pepper. This is a big kid hot dog. The tots can enjoy something else.

Wagyu Beef Pastrami (Wagyu) **LAST OF THE SEASON**

\$10 per lb. (unsliced pieces) Wagyu beef bottom round dry-cured with our own mix of herbs, spices and brown sugar. Dry-cured for 2-3 weeks, slowly steamed until tender and finally smoked over a real wood fire.

Smoked Sandwich Steak (Prime Black Angus)

\$9.95 per lb. Perfect for steak sandwiches or country fried steak. Cut from Prime strip loins that were wet-aged for 50 days and then cold-smoked over pecan wood and dried a couple of days. Steaks are unsalted and unseasoned.

Wagyu Beef "Winter" Sausage (Wagyu Beef)

\$10 per lb. An all-Wagyu-beef smoked sausage featuring Madagascar green peppercorns and toasted caraway seeds. Ready to eat. Slice and enjoy. Not truly a summer-style sausage because there is no sourness nor fermentation.

B A C O N S

Black Crowe Bacon (our house bacon) (Duroc)

\$9 per lb. Dry-cured double-smoked bacon seasoned with black pepper, coffee grounds, garlic and Ancho chili. Before smoking over oak and juniper woods. Named after Pat Crowe, a famous butcher/ outlaw from Omaha circa 1902.

Black Pepper Berkshire Bacon (Berkshire)

\$10 per lb. (sliced) Dry-cured Berkshire pork belly seasoned with black pepper and smoked over a real wood fire of pecan and birch.

Beef Bacon (Piedmontese beef)

\$9 per lb. (sliced) Grass-fed local Piedmontese beef belly dry-cured 10 days, coated with black pepper & smoked over oak.

Bacon Ends (Duroc Pork)

\$5 per lb. (unsliced) Ends from bacon slabs after slicing. Perfect for cooking with pasta, chili, pizza, eggs, etc.

Country Slab Bacon (Duroc Pork)

\$7 per lb. (unsliced) Traditional dry-cured bacon smoked over a real fire of oak and fruitwoods. Slab bacon is perfect for chopping up and cooking with pasta, salads, potatoes...

H a m s

Dry-Cured Ham

(Berkshire)

\$8 per lb Local Berkshire pork dry-cured for weeks then cold smoked over oak and fruitwoods. Ready to eat.

Black Pepper “Canadian” Ham

(Berkshire - Kunekune - Mangalitsa)

\$10 per lb A sugar-free ham. Loin from local Berkshire - Kunekune - Mangalitsa pork (our best pigs) dry-cured for weeks, coated with wild Madagascar black pepper, then cold smoked over apple. Intended for roasting as an Easter Ham.

Honey-Cured Picnic Ham **READY NEXT WEEK**

(Berkshire - Kunekune - Mangalitsa)

\$9 per lb Boneless shoulder from Berkshire - Kunekune - Mangalitsa pork (our best pig) is dry-cured for weeks with honey and then cold-smoked for 24 hours. These are fully cured and smoked, but NOT COOKED. They are intended for slow roasting as an Easter Ham.

Ham Hocks & Shanks (Berkshire and Mangalitsa) **READY FRI.**

\$5 per lb. Heritage breed hocks and shanks dry-cured and smoked. Perfect for soup and has enough meat to make a meal.

Sausages (fresh)

Scottish Square Sausage (Duroc pork & Wagyu beef)

\$6 per lb. (1 lb. pans) A classic sausage from Scotland. Meat is half pork and half beef and made tender with local sourdough bread. The subtle but distinct flavor is from coriander seeds and nutmeg.

Mexican Chorizo (Berkshire Pork)

\$6 per lb. (bulk) Flavorful and savory sausage with nice heat from toasted chilies. Perfect for tacos, eggs and more.

Chorizo Verde (Mexican) (Duroc pork & Wagyu Beef)

\$7 per lb. (links) Flavorful and savory sausage with nice heat from toasted chilies. Perfect for tacos, eggs and more.

Berkshire Breakfast Sausage

with sage & bacon (Berkshire & Wagyu)

\$6 per lb. (bulk) Great pork with salt, pepper a few herbs and spices and a touch of sage. Good and simple with no sugar.

Italian Sausage (Duroc pork & Wagyu beef)

\$6 per lb. (bulk) Classic Sicilian-style sausage made with all-natural Duroc pork shoulder, fresh garlic, fennel and wine.

Fresh Heritage Pork

Think of heritage breed pork as heirloom vegetables with hooves. They are older breeds of pigs with darker well-marbled meat.

Berkshire

Denver Steak \$7 per lb.

Butcher's cut from front shoulder.

Fresh Belly \$7 per lb.

Rich side-pork for braising, stir fry...

Tenderloin \$10 per lb.

Flank \$6 per lb. Great for fajitas and grilling.

Spare Ribs \$5 per lb.

Whole slabs.

Cheeks \$6 per lb. Perfect for braising or sous vide.

Ground Pork 75/25
\$5 per lb.

Bones \$3-4 each Fresh un-smoked, un-cured bones.

Berkshire - Kunekune Mangalitsa

Ribeye Chop \$9 per lb.

Rich & marbled chop from front of loin.

Loin Chop \$8 per lb.

Classic bone-in chop.

Shoulder Steak \$7 per lb.

Great for sous vide.

Tenderloin \$10 per lb.

"Secreto" \$9 per lb.

Flank \$6 per lb. Great for fajitas and grilling.

Spare Ribs \$6 per lb.

Whole slabs.

Wagyu Beef

Local all-natural Wagyu (F1-cross) from Imperial Wagyu.

Ribeye (grade 5)

\$15.95 per lb. Grade 5 steaks (boneless and bone-in).

Top Sirloin Steaks

\$13.95 per lb. Cut from grade 8+ sirloin.

Sirloin Filets

\$15.95 per lb. Cut from grade 8+ sirloin.

Lifter Steaks

\$6.50 per lb. (.75 – 1 lb. packs) Think of this as a secret skirt steak. It is a long-grained and beefy flat steak that can be used just like skirt, flank or hanger. Grade 5 and up.

Ground Beef 80/20

\$5.95 per 1 lb. pack Ground from grade 6-8 sirloin, lifter and bottom round.

Burgers

\$6.50 per per 1 lb. pack (8 oz patties) Frozen ground Wagyu patties.

Wagyu Hot Dogs (Wagyu)

\$8 per lb. (5 links) Savory, snappy hot dog made from local all-natural Wagyu beef.

Wagyu Beef Liver

\$2.50 per lb. Cut into inch-thick “steaks”.

Brisket (1 available or Pre-order)

\$6.60 per lb. for Grade 5-7

\$6.99 per lb. for Grade 8+ Whole briskets average 14-18 lbs. Must pick up week it arrives and pay with cash or check.

7-Rib Ribeye Rack (Pre-Order)

\$12.50 per lb. for Grade 5 or \$18.27 per lb. for Grade 6-7

Whole 7-rib rack. Must buy entire rack. Range 18-22 lbs. Must pick up week it arrives and pay with cash or check.

Whole Top Sirloin Roasts (Pre-Order)

\$10.47 per lb. Grade 8+ Wagyu. Whole roast but without the coulotte. Each is about 8 lbs. Must pick up week it arrives and pay with cash or check.

Wagyu Beef Tallow (Local and all-natural)

\$8 per pint Rendered in-house from ribeye fat, this tallow is an incredible way to fry potatoes or pretty much anything.

Fresh Chicken

Chicken from Plum Creek Farms (NE)

Whole Birds

\$3.75 per lb.

Thighs

\$3.50 per lb. for pack of 6

Wings

\$3.50 per lb. for pack of 6

Legs

\$2.95 per lb. for pack of 6

Backs / Feet

\$1.95 per lb.

Liver

\$2.95 per lb.

Gizzards (cleaned)

\$5.95 per lb.

Salmon

Ocean-farmed Atlantic Salmon from the fjords of the Faroe Islands. Bakkafrost farm meets ASC sustainability standards and is recommended by Monterey Bay Aquarium's Seafood Watch.

Fresh Salmon Filet

\$16.95 per lb. Skin-on filets.

Smoked Salmon

\$25 per lb. Dry-cured salmon filets smoked seasoned with black pepper, fennel, house 5-spice, brown sugar, ginger and more. Slowly cold smoked over birch with a final hot smoke for a good color and flakiness.

Jerky-Like

Kippered Wagyu Beef (Wagyu)

\$15 per lb. for small slabs

Better, softer version of jerky. Wagyu beef lifter steaks (grade 8+) dry-cured and glazed with molasses, chilis, garlic and more. Smoked over oak and fruit woods.

Char Sui (“char shoo”) (Duroc pork) **LIMITED**

\$10 per lb. This classic Chinese meat is made from strips of Duroc pork shoulder cured and marinated for several days in a mix of honey, Shaoxing wine, soy sauce, hoisin, fresh garlic, our house-made Chinese 5-spice and more. Hot smoked. Enjoy like jerky or slice & use in sandwiches, ramen, salads etc

Pâté & Spreads

Smoked Pork Rillette

\$5 per 8 oz A tender smoky potted meat spread. We use our long-smoked Berkshire pulled pork and puree it with white wine, Dijon, black pepper and more.

Pork Head & Cracklin' Rillette

\$6 per 8 oz My personal favorite rillette reproducing the flavor of a fantastic pâté we used to buy in Madagascar that is seasoned with Madagascar green peppercorns. A tender and hearty spread with a little extra depth from caramelized lard cracklin's.

Beef Carbonnade Rillette

\$5 per 8 oz Wagyu beef sirloin and local Black Angus beef tongue are simmered for hours with sweet onions, Belgium ale, our house-fermented apple cider vinegar, butter, wild Madagascar black pepper, fresh bay leaves and thyme.

Chicken Liver & Bacon Pâté

\$6 per 8 oz Classic chicken liver pate with a little smokiness from our dry-cured bacon. Topped with a layer of seasoned chicken fat & butter.

Puddin' Meat (Berkshire & Mangalitsa)

\$4 per 8 fl. Oz. A savory spread of head meat, heart, fat and broth flavored with black pepper and a touch of allspice. In Pennsylvania where I grew up it is spread on pancakes or toast.

Charcuterie

Coppa (Berkshire - Mangalitsa)

\$25 per lb. (unsliced pieces) Local Berkshire-Mangalitsa pork shoulder (coppa muscle) dry-cured & dry-aged for 2 months with a house mix of Sicilian spices.

香腸 (Sichuan Salami) (Mangalitsa-cross)

\$24 per lb. (about \$6-9 per piece) Traditional sweet and spicy Sichuan dry-aged sausage with local Sichuan peppercorns and chili peppers.

Salami Cotto (Berkshire pork & Wagyu beef)

\$12 per lb. A traditional cooked salami common in the Piedmont area of Northern Italy. A rich salami flavored with fennel, garlic and wild Madagascar black peppercorns. Instead of dry-aging like nearly all salamis, it is poached in salted water and then smoked.

Saucisson Sec (French Salami) (Mangalitsa-cross)

\$24 per lb. (about \$6-9 per piece) Traditional French salami focuses on the taste of heritage breed pork. It is flavored only with fresh garlic, wild Madagascar black pepper and white wine. Dry-aged over 6 weeks. Great for cheese and meat boards.

Spanish Chorizo (dry-aged) (Berkshire-Kunekune-Mangalitsa)

\$24 per lb. (about \$6-9 per piece) Traditional dry-aged Spanish chorizo flavored with smoked paprika, smoked fresh garlic, chilis, and red wine. Dry-aged over 4 weeks. Rich and slightly spicy.

Wagyu Pepperoni (dry-aged) (Wagyu Beef)

\$24 per lb. (about \$6-9 per piece) Italian-American dry-aged salami flavored with fennel, smoked paprika, smoked fresh garlic, chilis, and red wine. Dry-aged over 4 weeks. Rich and slightly spicy.

Lomo (Berkshire - Mangalitsa)

\$28 per lb. (unsliced pieces) Local Berkshire-Mangalitsa pork loin dry-cured and dry-aged for 6 weeks with just a touch of wild Madagascar black pepper.

Bresaola (grass-fed Piedmontese)

\$24 per lb. (small unsliced pieces) Local grass-fed Piedmontese beef eye rounds soaked in red wine overnight, dry-cured with our house mix of herbs and spices for 3 weeks and then dry-aged 2-3 weeks.

Italian Lardo (Berkshire - Mangalitsa)

\$10 per lb. (unsliced pieces) Traditional Italian Lardo from the pork belly fat or fat back. Seasoned with Madagascar pink peppercorns, fennel and garlic. After a month of dry-curing and pressing, it is dry-aged for weeks. Think of it as fatty pancetta.

Pancetta (Berkshire - Mangalitsa)

\$16 per lb. (about ½ lb. unsliced pieces) Traditional pancetta dry-cured and aged 2 months. Seasoned with just salt and wild Madagascar black pepper.

Tesa (flat pancetta) (Berkshire - Mangalitsa)

\$14 per lb. (small slabs) Small slabs of pork belly seasoned with, thyme and wild Madagascar black pepper, dry-cured and then dry-aged like pancetta. Use just like pancetta...just not rolled up.

Scrapple (Berkshire & Mangalitsa)

\$5 per lb. Traditional scrapple. A savory thick pate of heritage breed pork, corn meal, pork broth and black pepper. Slice it, fry it up and enjoy with maple syrup.

Scottish Black Pudding

\$8 per lb. Traditional blood pudding from Scotland thickened with milk-cooked oats and seasoned with bacon ends, sage and allspice. Ready for a fry up.

Pantry

Fresh Eggs

\$4 per dozen Local free-range eggs from a family farm in Elk Creek, NE.

Madagascar Peppercorns

\$5 for 1 oz Distinct & flavorful peppercorns we bring back from Madagascar. Wild black, domestic green and white, even pink (actually in the cashew family but still peppery & delicious).

Pork Leaf Lard

\$6 per pint Rendered in-house from local Mangalitsa and Berkshire leaf fat. Best lard for baking.

Horseradish

\$4 per 8 oz. jar Amish-raised horseradish we bring back from Pennsylvania. It is fresh ground and mixed with just a little salt and vinegar.