

Featured

3-Bean Bacon Chili

\$10 per quart Rich and flavorful chili with pinto, black and navy beans and loaded with bacon ends. Not too spicy.

Shrimp

\$19.50 per lb. Local farm-raised shrimp from Rock Creek Farm in Diller, NE. #20-22. Whole raw shrimp so clean no need to de-vein.

Bacon Onion Jam

\$10 per pint A savory and smoky sweet jam made from local sweet onions, our dry-cured bacon, raw sugar (non-GMO) and wild Madagascar black pepper.

Bacon Tomato Jam

\$10 per pint A savory and smoky sweet jam made from local sweet tomatoes, our dry-cured bacon, and sugar with hints of citrus and black pepper.

Smoked Candied Peanuts

\$4 per ½ lb. pack Sweet, crunchy and just a touch of heat.

Smoked Garlic Pickles (Fermented Local Cucumbers)

\$3 per large pickle These are traditional deli-style pickles made with local cucumbers, garlic and smoked salt brine. They are naturally-fermented and contain no vinegar.

BACON

Hungarian Bacon (Mangalitsa)

\$11 per lb. (sliced) Dry-cured local Mangalitsa hybrid pork belly coated with Hungarian paprika and garlic double-smoked over cherry and oak.

Country Bacon (Duroc)

\$8 per lb. (sliced) Traditional dry-cured bacon smoked over a real fire of oak and fruitwoods.

English Bacon (Berkshire)

\$10 per lb. (sliced) Dry-cured back bacon smoked over real wood fire. Pork is cut from the loin and top of the ribs instead of the belly.

Black Pepper Berkshire Bacon (Berkshire)

\$10 per lb. (sliced) Dry-cured local Berkshire pork belly coated with black pepper and smoked over oak and cherry fire.

Garlic Bacon (Duroc) LIMITED

\$8 per lb. (sliced) Traditional dry-cured bacon coated with a healthy amount of garlic powder and smoked over a real fire of oak and fruitwoods. Makes great BLTs.

Dry-Aged Bacon (Mangalitsa hybrid)

\$5 per 2 oz pack (sliced) Dry-cured with sea salt and wild Madagascar black pepper. Then cold smoked over oak and cherry before dry-ageing for 3 months. Think of it like fattier prosciutto. 2016 Good Foods Award winner.

Sirloin Bacon (Berkshire)

\$8 per lb. (sliced) Dry-cured back bacon smoked over real wood fire. Pork is cut from the very back of the loin and the top of the ham. It is lean meat with a nice piece of fat along the top.

Maple Jowl Bacon (Duroc)

\$8 per lb. (sliced) \$6 per lb. (pieces) Succulent jowl bacon cured in a maple brine for a week then smoked over oak and cherry.

Wagyu Beef Bacon (Wagyu beef belly)

\$10 per lb. (sliced) All-natural Wagyu beef belly dry-cured for 10 days, coated with black pepper and smoked over apple wood.

Tesa (flat pancetta) (Duroc)

\$10 per lb. (small slabs) Thinner slabs of pork belly dry-cured and then dry-aged like pancetta. Perfect for Italian pasta recipes.

Country Slab Bacon (Duroc)

\$7 per lb. (small slabs) Dry-cured all-natural pork belly smoked over real wood fire for at least 8 hours. Perfect for braising as a whole slab or dicing/chopping for pasta etc.

Sausages

Hungarian-Style Kielbasa (Mangalitsa Pork & Wagyu Beef)

\$8 per lb. (4-5 pieces per pack) Traditional Hungarian-style kielbasa with paprika, garlic, caraway seeds, black pepper and a touch of beer. Made from the best pork and beef around.

Berkshire Breakfast Sausage (Berkshire Pork)

\$6 per lb. (bulk) Great pork with salt, pepper a few herbs and spices and a touch of sage. Good and simple.

Mexican Chorizo (Berkshire Pork)

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

Italian Sausage (Berkshire Pork)

\$6 per lb. (bulk) Just enough fennel, garlic, herbs, spices and a touch of red wine.

Wagyu Beef Hot Dogs (Wagyu)

\$8 per lb. Made with 100% all-natural Wagyu beef. These are not made in-house, because we don't have the proper (and expensive) equipment needed to get the proper texture of a great hot dog. They are awfully darn good though and I am pretty picky about hot dogs.

H a m S

Black Forest Ham (Berkshire)

\$14 per lb (whole) Local Berkshire pork dry-cured with a rub of sea salt, garlic, Madagascar peppercorns, coriander, and juniper berries. Cures and ages for 3-4 weeks before being smoked and aged for an additional 2-3 weeks over traditional woods of maple and juniper. The closest thing around to the real German delight.

Dry-Cured Ham (Berkshire)

\$8 per lb Local Berkshire pork dry-cured for weeks, glazed with brown sugar and smoked over oak and fruitwoods. Ready to eat. Can be enjoyed cold or hot.

Proscuitto-style Ham (Mangalitsa hybrid)

\$7 for 2 oz (thin sliced) \$30 per lb. for whole unsliced pieces
Local mangalitsa-hybrid pork dry-cured and aged for 3 months with just a touch of cold smoke. Cuts available from the loin (lomo) and the ham (culatello).

Tasso Ham (Berkshire)

\$7 per lb A traditional style of ham from Louisiana. Slices of shoulder are dry-cured and heavily spiced with garlic, herbs, pepper etc. Hot smoked and full of flavor. Great in soups, stews, eggs etc.

Ham Bones (Berkshire)

\$4 each Heritage breed ham bones cured and smoked. Great for bone broth, soups or a treat for a lucky dog.

Ham Hocks (Berkshire)

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

Fresh Beef

All the Wagyu beef is local and all-natural from Imperial Wagyu.

Wagyu Beef Ribeye

\$13.95 per lb. Grade 6 steaks from local certified Wagyu beef.

\$19.95 per lb. Grade 8 steaks from local certified Wagyu beef.

Wagyu Beef Brisket (whole)

SPECIAL \$6.16 per lb. Whole briskets grade 6-8.

Whole 7-Rib Wagyu Beef Ribeye Rack

Reserve Ahead of Time

\$11.95 per lb. for Grade 6 or \$18.56 per lb. for Grade 8

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

Wagyu Beef Heart

\$3 per lb. Whole hearts from local all-natural Wagyu beef.

Fresh Chicken

Chicken from Plum Creek Farms (NE).

Thighs

\$3.25 per lb. Skin-on and bone-in

Breasts

\$9.75 per lb. Skinless and boneless

Whole Chickens (2 available or order ahead)

\$3.75 per lb. Skin-on and bone-in

Fresh Heritage Pork

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

Duroc

Pork Belly (un-cured and skinless)

\$5 per lb. for pieces or \$4.25 per lb. for whole belly.

Fresh, un-cured belly.

Berkshire

Ground Pork

\$5 per lb

Ribeye Chops

\$9 per lb

Tenderloin

\$13 per lb.

Loin Chops

\$8 per lb

Porterhouse

\$9 per lb

Cheeks (2)

\$6 per lb.

$\frac{1}{2}$ Head

\$6 each

Mangalitsa Hybrid

Flank Steak

\$7 per lb.

Tenderloin

\$13 per lb.

Loin Chops

\$8 per lb

Pâté & Spreads

Bacon Pâté (Berkshire) LIMITED

\$2.50 per 4 oz jar A creamy rich spread of bacon, cream, white wine, Dijon and Madagascar white peppercorns.

Headcheese (Berkshire)

\$5 per lb. Traditional German-style headcheese with minced pickles, black pepper and a touch of vinegar.

Chicken Liver & Bacon Pâté

\$5 per ½ pint jar Fresh liver from local pasture-raised chickens (Plum Creek Farms) poached with heritage breed bacon ends, shallots, thyme, garlic and Dijon mustard. Finished by pureeing with some browned butter.

BLT Terrine (Berkshire)

\$5 per lb. A sliceable ready-to-eat terrine flavored with lots of fresh local tomatoes and tomato jam, bacon and basil leaves. Great spread on crackers or crusty bread as part of a charcuterie board.

Smoked Salmon Rillette (wild caught)

\$10 per ½ pint jar Basically, this is just spreadable smoked salmon. We dry-cure the salmon, smoked it over cherry wood and then puree it with Dijon mustard, white wine, fresh herbs and some Wagyu beef tallow for richness.

Duck & Pork Rillette

\$5 per ½ pint jar Tender potted meat spread. Pressure cooker is loaded with a whole duck, a pork head, a smoked ham hock and apples & onions. Meat is then minced and mixed with Dijon mustard and wild Madagascar black pepper.

Pork Rillette (Berkshire pork)

\$5 per ½ pint jar Rillette is just fancy French for “potted meat”. Pork head pressure cooked with apples & onions then minced and mixed with Dijon mustard, white wine, peppercorns, etc. Fantastic on crusty bread.

Scapple (Berkshire Pork)

\$5 per 1 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.

This and That

Italian Lardo (Mangalitsa-hybrid)

\$5 for 2 oz (thin sliced) Traditional Italian Lardo from the pork belly fat. It is cured, pressed and aged. Comes sliced super thin and ready to be paired with fruit or roasted vegetables.

Bacon Onion Jam

\$10 per pint A savory and smoky sweet jam made from local sweet onions, our dry-cured bacon, raw sugar (non-GMO) and wild Madagascar black pepper.

Bacon Tomato Jam

\$10 per pint A savory and smoky sweet jam made from local tomatoes, our bacon and sugar with hints of citrus and black pepper.

Elderberry & Aronia Syrup (local)

\$10 per pint jar Fruity and sweet syrup with a hint of citrus.

Madagascar Peppercorns

\$5 for 1 oz Distinct and flavorful peppercorns we bring back from ourselves from Madagascar. We have wild black, domestic green and white, even pink which are really small berries from the cashew family but still peppery and delicious.

Madagascar Vanilla Beans

3 for \$10 Some of the best vanilla beans around. We bring them back ourselves from Madagascar, so they are not overly dried like almost all other beans.

Wagyu Tallow (Local and all-natural)

\$10 per pint Rendered by us from the trimmings of the Wagyu and bellies, this tallow is an incredible way to fry potatoes or pretty much anything.

Mangalitsa Leaf Lard

\$7 per pint Rendered in-house from local Mangalitsa pork fat.

Berkshire Leaf Lard

\$6 per pint Rendered in-house from local Mangalitsa pork fat.

Berkshire Lard

\$5 per pint Rendered in-house from local Berkshire pork fat.