

# Featured

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## **Wagyu Beef Pastrami** (Wagyu) **READY FRI.**

**\$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.

## **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.

## **Korean-Style Chicken Legs** (Plum Creek Farms)

**\$5 per lb.** Local Plum Creek Farms chicken legs seasoned with a traditional Korean marinade. Ready in 20 minutes on the grill or under the broiler.

## **Korean Pork Spare Ribs** (Berkshire-Mangalitsa) **READY SAT.**

**\$7 per lb.** Heritage breed pork spare ribs seasoned with a traditional Korean marinade. Ready in 20 minutes on the grill or under the broiler.

## **Korean Beef Short Ribs** (Prime Black Angus) **READY SAT.**

**\$9 per lb.** Boneless short ribs from Local prime Black Angus beef with a traditional Korean marinade. Ready in 10 minutes on the grill or under the broiler.

## **Marrow Bones**

**\$2.95 per lb. or \$1.95 per lb for 10 lbs. or more**

# B A C O N S

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## **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.

## **Beef Bacon** (Piedmontese beef)

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

## **Black Pepper Berkshire Bacon** (Berkshire)

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

## **Garlic Bacon** (Duroc)

**\$8 per lb. (sliced)** Dry-cured Duroc pork belly coated with garlic and smoked over real wood fire.

## **Hungarian Bacon** (Duroc) **READY FRI. AFTERNOON**

**\$8 per lb. (sliced)** Dry-cured Duroc pork belly smothered with paprika and garlic and heavily smoked over a real wood fire of oak and fruitwoods.

## **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

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## **Dry-Cured Ham** (Berkshire-Kunekune-Mangalitsa)

**\$9 per lb** Local Berkshire-Kunekune-Mangalitsa pork dry-cured for weeks and then cold smoked over oak and fruitwoods. Ready to eat. Can be enjoyed cold or hot.

## **Dry-Cured Ham** (Berkshire)

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

## **Ham Hocks & Shanks** (Berkshire and Mangalitsa)

**\$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)

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## **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.

## **Breakfast Sausage** (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.

## **Farmer John Sausage** (Berkshire & Duroc)

**\$6 per lb. (4 pieces per pack)** Simple but delicious cured and smoked pork sausage. Use as a breakfast sausage or grill as a brat.

## **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

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

**Berkshire -**

**Mangalitsa -**

**Kunekune**

Loin Chop \$8 per lb.

Shoulder Steak \$7 per lb.

Denver Steak \$7 per lb.

Tenderloin \$10 per lb.

Skirt \$6 per lb.

Spare Ribs \$6 per lb.

**Berkshire**

Cheeks \$5 per lb.

Spare Ribs \$5 per lb.

**Duroc**

Pork Belly (fresh)

\$5 per lb. pieces

\$4.25 per lb. whole belly

Fresh Hock (skin)

\$4 per lb.

Every 2 weeks, we get 2 pigs TD Niche Pork in Elk Creek, NE. Reserve any regular or specialty cut you like. Or purchase a ½ or whole pig and have it custom processed by us just to your liking.

Text Chad at 402-999-1075 to reserve or ask questions. For more information on whole pigs and processing, visit our website at [www.curecooking.com](http://www.curecooking.com) and click "Whole Pigs".

# Wagyu Beef

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*All the Wagyu beef is local and all-natural 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.

## **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.

## **Marrow Bones**

**\$2.95 per lb. or \$1.95 per lb for 10 lbs. or more**

## **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**

**(2 available or 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.

# Pâté & Spreads

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## **Beef Carbonnade Rilette**

**\$5 per 8 oz** Inspired by one of the best beef stews in the world: Belgium Beef Carbonnade. 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. Pureed into a tender rich spread.

## **Smoked Mushroom & Walnut Pâté **READY FRI.****

(Local Shitake & Foraged Oysters)

**\$8 per 8 oz** Rich savory vegetarian pate made with local wood-grown shitakes and locally-foraged oysters.

## **Chicken Liver & Bacon Pâté **READY FRI.****

**\$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.

## **Smoked Chicken & Bacon Rilette**

**\$5 per 8 oz** Pecan-smoked whole birds from Plum Creek Farms slowly braised with bacon. Meat is then pulled and pureed with heavy cream, walnuts, lemon zest, parsley and more.

## **Ham Salad**

**\$5 per 8 oz.** Classic spreadable ham salad made with our traditional dry-cured ham, dill pickles and mayonnaise. Make a sandwich or use like a pâté.

# Charcuterie

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## **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 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.

## **Amish-Style Souse (Headcheese)**

**\$8 per lb.** Traditional Amish-style meaty headcheese with a nice tang from chopped gherkin pickles.

## **Cajun-Style Souse **ONE LEFT****

**\$8 per lb.** A spicy and tangy souse (headcheese-like) filled with pickled pig feet, cured Wagyu beef, dry-cured bacon and pulled pork. Slice and enjoy with crusty bread and sweet mustard or as part of a cheese and meat tray.

## **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.

# Cheese

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**Nolt Dairy** *Newville, PA*

*Aged Raw Milk Cheeses from Pasture-Raised Jersey Cows*

**5-Year Cheddar (extra-extra sharp)**

**\$13.95 per lb.** Not for the faint of heart. This is an extremely sharp cheddar aged for 5 years.

**9-month Cheddar (mild & buttery)**

**\$9.95 per lb.** A beautiful buttery mild cheddar made from the best milk of the year at the peak of spring.

# Pantry

## **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.