

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.

Ground Beef

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

NY Strip **ONLY 1**

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

Top Sirloin **ONLY 1**

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

Top Round Steak (London Broil) **ONLY 2**

\$20 per lb. about .75 lbs.

Chuck Steak **ONLY 3**

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

Short Rib (bone-in) **ONLY 8**

\$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.

Osso Buco (beef shank)

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

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.

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.

Menu for week of May 1st

FEATURED

Ramp Pesto

\$12 per ½ lb. container Locally-foraged ramps with olive oil, parmesan, walnuts, roasted sunflower seeds and fresh lemon juice. Very strong garlic flavor & a little goes a long way.

Ramp & Charcuterie Butter

\$8 per ½ lb. container Locally-foraged ramps simmered with butter, local Fullblood Wagyu Tallow, and, for extra umami & depth, ground ends from our various dry-aged charcuterie. Brightened up with white wine & lemon juice. Great to top a hot steak, make a quick pan sauce, dress pasta, fry an egg, or just smear on good bread.

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 1 LBS. SLICED BACON PER CUSTOMER.

Double-Smoked Country Bacon **ONLY 4**

(Local Acorn-finished Forest-raised Idaho Pasture Pig)

\$6.50 per ½ lb. pack

Our best bellies from remarkable Idaho Pasture Pigs born & raised in the forest just minutes from the shop. Dry-cured and cold-smoked for twice as long as our regular bacon over a fire of oak and maple.

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 ½ lb. pack (unsliced) Ends from bacon slabs after slicing. Perfect for cooking with pasta, chili, pizza, eggs, etc.

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Ham Hocks (skinless)

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

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

Sausages

Palermo-Style Italian

(Local Forest-raised Pork & Local American Wagyu)

\$12 per lb. (coils & links about 1.25 - 1.5 lb. per pack)

A traditional course-ground Sicilian sausage from Palermo. Features toasted fennel like most Sicilian sausage, but has much more depth & flavor from sundried tomatoes, Pecorino-Romano cheese, roasted garlic, red wine, and loads of fresh Swiss chard, kale, & spinach.

Andouille (Local Forest-raised Pork)

\$14 per lb. (2 link per pack, about .5 lb.)

Classic Louisiana-style Andouille seasoned with roasted garlic, thyme, black pepper, onion and cayenne. Spicy coarser ground sausage poached then cold-smoked for hours over oak. Normally used as a seasoning sausage perfect for Cajon or Creole dishes. (Not really meant for grilling up like a brat on a bun, but that is not to say it isn't excellent grilled as a "hot sausage".)

Sicilian-style Italian Sausage

(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.

Breakfast Sausage with sage & bacon

(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

Forest-Raised Idaho Pasture

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

Rib Chop (bone-in) **ONLY 2**

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

Spare Ribs

\$7 per lb. about 3 lbs. each

Duroc

Jon's Naturals (Truebridge Farms)

1/2 Butt (bone-in)

\$5.75 per lb. about 4 lbs. each

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

Berkshire

*Local outdoor-raised Berkshire Pork
raised by Alberts Swine & Cattle*

Rib Chop (bone-in)

\$11 per lb. about .5 lb. each

Loin Chop (bone-in)

\$9 per lb. about .5 lb. each

Shoulder Steak (boneless)

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

Tenderloin ONLY 3

\$13 per lb. about 1 lb. each

Spare Ribs

\$7 per lb. about 3 lbs. each

American

Wagyu Beef

Local all-natural Wagyu - Angus from Imperial Wagyu.

Prime Ribeye (BMS Grade 6-7 Equivalent)

\$28.95 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

Top Round Steak (London Broil)

(BMS Grade 5+ Equivalent)

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

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.

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.

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.

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)

\$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.

Wings

\$5 per lb. for pack of 6

Thighs

\$4.75 per lb. for pack of 4

Legs

\$3.25 per lb. for pack of 6

Feet

\$4 per lb. about 1 lb. packs

Hearts

\$6 per lb. about 1 lb. packs

Livers

\$4 per lb. about 1 lb. packs

Salmon

Fresh Salmon Filets (Faroe Island Salmon, Denmark) **ONLY 6**

\$23.95 per lb. about 8 oz. each

Smoked Salmon Belly

(Faroe Island Salmon, Denmark)

\$30 per lb. about 6 – 8 oz each. Rich salmon bellies with sea salt, raw cane sugar & black pepper. Smoked over oak.

Fig & Balsamic Smoked Salmon ONLY 3

(Superior Fresh Salmon, WI)

\$34 per lb. about 4 oz. each piece Our 2022 Good Food Award winning salmon. We cure it with sea salt and raw sugar before marinating in a house-made Dried Fig & Balsamic glaze with local raw honey. Smoked over oak.

Bones & Stock

Tonkotsu-style Ramen Broth

(Local Acorn-finished Forest-raised Pork)

\$10 per quart Rich succulent broth simmered 24 hours with roasted bones & Shitakes, scallions, ginger, shallots, garlic, carrots, & fatty smoked hocks.

Blended Bone Broth ONLY 2

(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).

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

Tyrolean Schinkenspeck

(Local Acorn & Walnut-finished Idaho Pasture Pig)

\$8 per 2 oz. pack of paper-thin slices Prosciutto-like dry-cured dry-aged ham from Tyrol region. Sirloins seasoned & dry-cured for weeks, before cold-smoking over maple on & off for days then dry-aged for months.

Fullblood Wagyu Bresaola

(Local Long-fed Fullblood Wagyu)

\$9 per 2 oz. pack of paper-thin slices Local long-fed full blood Wagyu soaked red wine before dry-cured with salt & pepper for 2 weeks and finally dry-aging for 2 months. Melts in the mouth.

Capocollo (aka coppa, capicola, gabagool) (Berkshire)

\$8 per 2 oz. pack of paper-thin slices

Local Berkshire shoulder dry-cured & seasoned with our house-made Sicilian-style rub & dry-aged for 2-3 months and matured for at least another 6.

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 1/2 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.

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Ramp & Charcuterie Butter

\$8 per ½ lb. container Locally-foraged ramps simmered with butter, local Fullblood Wagyu Tallow, and, for extra umami & depth, ground ends from our various dry-aged charcuterie. Brightened up with white wine & lemon juice. Great to top a hot steak, make a quick pan sauce, dress pasta, fry an egg, or just smear on good bread.

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.

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.

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.

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.

“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.