

Menu for week of Jan. 25th

FEATURED

Bird Suet (Local Fullblood Wagyu & Local Grain/Seeds)

\$5 per lb. (pieces about 1- 1.25 lb. each) Truly for the birds (not people). Keep your chickens or backyard birds fat & happy this winter. We use local grain & seeds from Miller Dohrmann farm just down the road and rendered tallow from local Fullblood Wagyu beef.

“Nada” Hot as you Think Pepper Jam

\$7 per 1/2 lb. container A new jam made from lightly fermented 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.

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.

Pâté en Croûte (Local Acorn-finished Pork & Local Free-range Chicken)

\$24 per lb. (pieces about .5 - .75 lb. each) Our classic country Pâté (see below) but with a touch of thyme & tarragon and baked inside a house-made French pastry crust. Two versions available: one has a layer of dried cranberries and the other a sweet dollop of dried plums in the middle. Enjoy as part of a charcuterie board or on its own as a snack or appetizer.

Honey-Brined Smoked Pork Chops

(Local Berkshire Pork)

\$14 per lb. 1 per pack about 1 lb. per pack

1-inch thick boneless loin chops from local Berkshire pigs brined with sea salt and local raw honey for 3 days before cold-smoking over a real oak fire.

B A C O N S

LIMIT 2 LBS. SLICED BACON PER PERSON.

Country Bacon (Duroc) **READY FRI.**

\$11 per 1 lb. pack (sliced) Traditional dry-cured bacon smoked over real wood fire of oak.

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

\$11 per lb. (sliced) Dry-cured pork belly with heaps of paprika & garlic as well as a little caraway and coriander. Savory bacon good for breakfast or dinner.

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.

H a m s

SORRY, MORE HAMS NEXT WEEK.

Ham Hocks (skinless)

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

Sausages

Breakfast Sausage with sage & bacon (Berkshire)

\$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.

Mexican Chorizo (Duroc & Berkshire pork)

\$9 per lb. (bulk 1 lb. packs) Classic Mexican red chorizo with tons of flavor 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.

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.

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

Sirloin Steak

(boneless)

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

Tenderloin

(bone-in)

\$14 per lb. about .75 lb. each

Loin Roast (boneless)

\$10 per lb. about 3 lb. each

Spare Ribs

\$7 per lb. about 3 lbs. each

Duroc

Jon's Naturals (Truebridge Farms)

St. Louis Ribs

\$7.25 per lb.

about 2.5 lbs. each (peeled)

Fresh Belly

\$7 per lb. for pieces 1.25 lbs.

American Wagyu Beef

Local all-natural Wagyu - Angus from Imperial Wagyu.

Prime Ribeye

(BMS Grade 6-7 Equivalent)

\$24.95 per lb. about 1.5 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

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.

Bottom Round Stew Meat

(BMS Grade 8+ Equivalent)

\$12 per 1.5 lb. pack

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. Cubed, it also makes excellent stew meat.

“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.

Ground Meat

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) Ground from local 100% grass-fed beef raised by Little Mountain Ranch just up the road from the shop.

Ground Bison (about 90/10)

\$11 per 1 lb. (each pack about 1.25 lbs.) Local grass-fed, grain-finished bison raised by Central Nebraska Buffalo in Hordville, NE.

Fresh Poultry

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

Whole Chickens

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

Chicken Thighs

\$4.75 per lb. for pack of 6

Breasts (boneless)

\$10 per lb. for pack of 2

Chicken Legs

\$3.25 per lb. for pack of 6

Chicken Wings

\$5 per lb. for pack of 6

Chicken Backs

\$3.75 per lb.

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

Tonkotsu-style Ramen Broth

(Local Acorn-finished Forest-raised Pork)

\$10 per quart Rich succulent broth simmered 2 full days with fresh roasted Berkshire heads & bones & Shitakes, scallions, ginger, shallots, garlic, carrots, & fatty smoked Berkshire bacon.

Blended Bone Broth (Low Salt)

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

\$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 48 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, Madagascar black peppercorns, etc. Simmered 48 hours.

Pork Femur and Humerus for Dogs (Berkshire)

\$3 each Fresh unroasted bone great for dogs.

Charcuterie

Pâté en Croûte (Local Acorn-finished Pork & Local Free-range Chicken)

\$24 per lb. (pieces about .5 - .75 lb. each) Our classic country Pâté (see below) but with a touch of thyme & tarragon and baked inside a house-made French pastry crust. Two versions available: one has a layer of dried cranberries and the other a sweet dollop of dried plums in the middle. Enjoy as part of a charcuterie board or on its own as a snack or appetizer.

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.

Smoked Salmon Mousse

(Superior Fresh Farms, Wisconsin)

\$12 per per 8 oz. container Smoked salmon pureed with cream cheese & fresh lemon juice. Sustainable salmon from Superior Fresh in Wisconsin cured with sea salt and cold-smoked over a real oak fire before getting a glaze of local raw honey & black pepper & finishing with a brief broil for a bit of color & flavor.

Culatello (Local Berkshire) (2022 Good Food Award Winner)

\$8 per 2 oz. pack of paper-thin slices Local Berkshire soaked in with local hard cider for 10 days before being dry-cured and stuffed & sewn into a pig bladder. Hams dry-aged for 3 months and equalized at least another 6. Richer, softer, & slightly less salty version of prosciutto.

Lomo (Local Acorn & Walnut-finished Idaho Pasture Pig)

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

Loin dry-cured and dry-aged for 2-3 months before maturing for another 6. Lean meat with a beautiful cap of buttery fat.

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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 Leaf Lard

(Local Acorn & Walnut-finished Idaho Pasture Pig)

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

Sauces

Nothin' Rhymes with Orange Fermented Hot Sauce

(Heat about 4/10)

\$7 per 5 oz. jar Local Bulgarian Carrot Peppers from Little Mountain Ranch and local Muskmelon fermented over 2 months with garlic & sea salt. Finished up with more local muskmelon, rice vinegar, fresh garlic & a little fish sauce. Pureed smooth, medium heat & great depth without being too fruity. Excels on tacos & BBQ and pretty swell for Bloody Marys & cocktails.

Habanero-Muskmelon Fermented Hot Sauce

(Heat about 7/10)

\$7 per 5 oz. jar Aka "Nada" Problem Sauce. All local peppers & fruit. Highlights the "mango-y" flavor of Habaneros without the palate-killing heat. Mostly Haba"nadas" (habaneros without heat) and just enough Habaneros for a solid kick. Muskmelon & a little red onion add sweetness to feed months of fermentation & compliment the peppers without covering them up.

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.

“Nada” Hot as you Think Pepper Jam

\$7 per 1/2 lb. container A new jam made from lightly fermented 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.

Madagascar Pink Peppercorns (whole)

\$6 for 1 oz Though actually in the cashew family, Pink “Peppercorns” are packed with bright peppercorn flavor and really stand out with citrus and floral notes.

Wild Madagascar Black Peppercorns (ground)

\$8 for 1 oz Distinct & rare wild close relative of farmed black pepper. These truly wild peppercorns are foraged in Madagascar where we lived for years. We bring these back ourselves when we can. A bright and strong black pepper flavor along with some floral notes and a bit of the burn found in Sichuan pepper.

Local Salted Caramels

\$11 per 5 oz bag Incredible caramels made just a few miles south of the shop in Ponca Hills by Ali & Scott of The Perennial Homestead.

Lard Soap

\$3 per 3 oz bar

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

Sage & Juniper Tallow Soap *from Local Fullblood Wagyu*

\$3.50 per 3 oz bar

Traditional tallow soap “seasoned” with 2 of our favorite sausage spices. Made with local American Wagyu fat & lye. We render the fat and make the soap in-house. No scent.

Local Raw Honey *from Fat Head Farms*

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

\$25 per 48 oz jar

Grits and 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.