

# SPECIALS

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## Local Morel Mushrooms

**\$25 per lb.** Locally-foraged.

## Local Wood-Grown Shitake Mushrooms

**\$25 per lb.** Locally-grown on whole oak (not sawdust) by Farmer John right in Omaha.

## Local Free-Range Duck Eggs

**\$8 per lb.** Large, rich local duck eggs.

## Smoked Berkshire Pulled Pork (Berkshire)

~~\$7~~ **\$6 per lb. (about 4 sandwiches)** Berkshire pork shoulder dry-rubbed and smoked for more than 8 hours and then roasted very low and slow in the oven for another 8-12 hours to perfect tenderness. Just heat and eat.

## Local Maple Syrup

**\$15 per pint** Locally tapped and locally made right in Crescent, IA at Hickory Hill Land and Livestock.

## Local Fresh Ground Horseradish

**\$5 for 4 oz.** Locally-grown and ground by Farmer John in Omaha.

## Scrapple (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 .

# B A C O N S

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## **Hungarian Bacon** (Mangalitsa Pork)

READY APRIL 22nd

**\$11 per lb. (extra-thick slices)** Dry-cured with imported Hungarian paprika and loads of garlic powder. Made with local Mangalitsa-hybrid pork from TD Niche Pork.

## **Wagyu Beef Bacon** (Wagyu beef belly)

**\$10 per lb. (sliced)** All-natural Wagyu beef belly dry-cured for 10 days, smoked over cherry wood for 8 hours then aged for 5 days. Yes, there is fat, but oh what fat.

## **Sugar-Free Country Bacon** (Duroc Pork)

**\$8 per lb.** Thick cut traditional dry-cured bacon smoked over a real fire of oak and fruitwoods. Cured with sea salt and contains no sugar or sugar substitutes.

## **Nitrite-Free Country Bacon** (Duroc Pork)

**\$8 per lb.** Thick cut dry-cured bacon smoked over real wood fire of oak and fruitwoods. Cured with sea salt and organic sugar. Is truly nitrite free. We don't cheat and use celery or cherry powder like other "nitrite-free" bacons (those powders contain a significant amount of nitrite).

## **Berkshire Slab Bacon** (Berkshire)

**\$8 per lb. (1 slab left)** Dry-cured all-natural pork belly smoked over real wood fire for at least 8 hours. Perfect for dicing or chopping for pasta etc.

## **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.

## **Various Bacon Ends** (Various Heritage Breeds)

**\$5 per 1 lb. (small pieces)** Dry-cured pork belly smoked over real wood fire for at least 8 hours. Great for soup, pasta, chili etc.

# H a m s

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## **Virginia-Style Ham Steaks** (Duroc Pork)

**\$8 per lb.** Cut from our Virginia-style whole hams. They are cold smoked and aged 3 months. Steaks are packed with a dusting of brown sugar and wild Madagascar Black Pepper.

## **Virginia-Style Ham** (Duroc Pork)

**\$6 per lb. (Only 1 left)** A boneless ham cut from a whole bone-in (skinless) Duroc pork leg dry-cured for 5-6 weeks, cold smoked over oak and fruit woods and aged for 3 months. Think of it like a young prosciutto ham.

## **Tasso Ham** (Berkshire)

**\$7 per lb. (small .5 - 1 lb slices)** Heavily seasoned and smoked just like this traditional Cajon style ham should be.

## **Smoked Pulled Ham** (Berkshire Pork)

~~\$7~~ **\$5 per lb. (about 4 sandwiches)** Local Berkshire pork shoulder brined with sea salt and maple syrup for a week, smoked over 8 hours and then roasted low and slow in oven for 12 hours.

## **Ham Bones** (Berkshire and Mangalitsa Pork)

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

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

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

# Sausages

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## **Berkshire Breakfast Sausage** (Berkshire Pork)

**\$6 per lb.** Great pork with salt, pepper a few herbs and spices and a touch of maple syrup.

## **Wagyu Beef Lebanon Bologna** (Wagyu Beef)

**\$8 per lb.** Not really a bologna, but that is what the Amish call it where I grew up in Pennsylvania. This is a tangy and sweet ready-to-eat summer sausage made 100% with local Wagyu beef.

## **Smoked Summer Sausage** (Duroc Pork)

READY APRIL 22nd

**\$7 per lb.** Smoked summer sausage. Nothing fancy. Just good.

## **Jalapeno & Cheddar Summer Sausage** (Duroc Pork)

READY APRIL 22nd

**\$7 per lb.** Smoked savory summer sausage with roasted fresh jalapenos and real aged cheddar cheese. No canned peppers and no high temp. cheese product found in almost all “cheese” sausages.

## **Jalapeno & Cheddar Brat** (Duroc Pork)

READY APRIL 22nd

**\$6 per lb.** Classic German-style brat with the addition of roasted fresh jalapenos and real aged cheddar cheese. No canned peppers and definitely not the high temp. cheese product found in almost all “cheese” sausages.

## **Mexican Chorizo** (Duroc Pork)

READY APRIL 22nd

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

## **Italian Sausage** (Duroc Pork)

READY APRIL 22nd

**\$6 per lb. (bulk)** Good pork with just enough herbs, spices and even some red wine.

## **Hungarian-Style Kielbasa** (Mangalitsa Pork)

READY APRIL 22nd

**\$8 per lb. pack (4 pieces)** Traditional Hungarian-style kielbasa with paprika, garlic, caraway seeds, Madagascar wild black pepper and a touch of beer. Fully-smoked and cooked, so takes just a few minutes to warm up and enjoy.

## **Farmer John Pork Sausage** (Duroc Pork)

READY APRIL 26th

**\$6 per lb. pack (links)** Simple but delicious cured and smoked pork sausage. Can be fried or baked as a breakfast sausage or grilled as a brat. Fully-smoked and cooked, so takes just a few minutes to warm up and enjoy.

## **Hungarian Salami** (Mangalitsa Pork)

READY APRIL 22nd

**\$18 per lb. (about \$4-5 per piece)** Traditional aged Hungarian salami with paprika, garlic, caraway seeds, Madagascar wild black pepper and a touch of beer. Cold-smoked over cherry wood and then aged for 2 months.

# Fresh Beef

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*The Wagyu beef sells out fast. It is recommended you text or call to check on current availability or to reserve ahead. All the Wagyu beef is local and all-natural from Imperial Wagyu Omaha.*

## **Wagyu Beef Ribeye** (Local and all-natural)

**\$17.95 per lb.** This is remarkably well-marbled steak from local all-natural Wagyu beef from Imperial Wagyu Beef farms. Grade 8 on the Wagyu scale (above USDA Prime).

## **Whole 7-Rib Wagyu Beef Ribeye Rack**

### **Reserve Ahead of Time**

**\$11.95 per lb.** Whole rack of grade 6 ribeye. Comes cryovac packed and must buy entire rack. Racks range in size from 18-22 lbs. Also must pick up the week it arrives at shop and pay with cash or check.

## **Pasture-Raised Ground Beef**

**\$7 \$6 per lb.** Local beef from Hickory Hill Land and Livestock, a certified Organic farm in Crescent, IA.

# 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 Spare Ribs**

\$15 per whole rack

## **Berkshire Rib Tips**

\$5 per lb.

## **Berkshire Loin Chops (Bone-in)**

\$10 per lb. A leaner but still succulent chop from the middle of the loin.

## **Berkshire Tenderloin**

\$13 per lb. Lean and tender.

## **Mangalitsa Spare Ribs**

\$7 per lb. Seasoned with salt and a blend of ground Madagascar peppercorns: green, pink and wild black.

## **Mangalitsa Loin and Sirloin Roasts (Bone-In)**

\$9 per lb. Seasoned with salt and a blend of ground Madagascar peppercorns: green, pink and wild black.

## **Duroc Pork Belly (un-cured and skinless)**

\$5 per lb. for pieces or \$4.25 per lb. for whole belly.  
Fresh, un-cured belly.

# This and That

## **Wild Madagascar Black Peppercorns**

**\$7 for 1 oz** One of the rarest and most flavorful black peppers in the world. We bring these back from Madagascar.

## **Madagascar Green Peppercorns**

**\$6 for 1 oz** Distinct and flavorful pepper we bring back from ourselves from Madagascar.

## **Madagascar Pink Peppercorns**

**\$6 for 1 oz** Distinct and flavorful pepper we bring back from ourselves from Madagascar.

## **Mangalitsa Leaf Lard**

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

## **Mangalitsa Lard**

**\$6 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.

## **Smoked Green Chili & Apple Hot Sauce**

**\$5 for 8 oz.** Naturally-fermented hot sauce using a mixture of smoked green chilies (mild-medium) and local apples.

## **Fresh Ground Horseradish Sauce**

**\$5 for 4 oz.** Locally-grown and ground by Farmer John in Omaha.