

# Featured

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## **Char Sui Pork (“char shoo”)** (Duroc pork)

**\$10 per lb.** This classic Chinese meat is made from strips of Duroc pork shoulder cured and marinated for several days in a mix of honey, Shaoxing wine, soy sauce, hoisin, fresh garlic, our house-made Chinese 5-spice and more. Hot smoked. Enjoy like jerky or slice & use in sandwiches, ramen, salads etc.

## **Grass-fed Grass-finished Ground Beef** (Plum Creek Farms)

**\$7 per lb. or \$6.50 per lb. for pre-orders of 10 lbs. or more**

The trusted family farm that raises the best chicken around, is now offering local grass-fed grass-finished ground beef. This lean 90/10 whole-animal grind has great flavor from coming from a 4-year old Black Angus.

## **Pulled Pork** (Berkshire)

**\$8 per lb.** Whole local Berkshire pork shoulders rubbed with salt and pepper for 2-3 days. Cold-smoked for 8-12 hours over a real wood fire of oak and fruitwoods. Then roasted very low and very slow in an oven overnight.

## **Bavarian-Style Sauerkraut** (Local cabbage)

**\$4 per 1 lb. bag** Same naturally-fermented kraut as above, but with caraway seeds, apples and onions.

## **Kimchi**

**\$6 per 1 lb. container** Naturally-fermented kim chi made from the dark green outer leaves and cores from the cabbage we picked and shredded for the sauerkraut. Spicy, but not overwhelming.

# B A C O N S

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## **Country Bacon** (Duroc)

**\$8 per lb. (sliced)** Traditional dry-cured bacon smoked over a real wood fire of pecan and cherry.

## **Black Crowe 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.

## **Garlic Bacon** (Duroc)

**\$9 per lb. (sliced)** Dry-cured Duroc pork belly coated with garlic and smoked over real wood fire.

## **Ventrèche Fumée (French Pancetta)**

**\$12 per lb. (unsliced)** The best bellies from the Berkshire-Mangalitsa pigs are dry-cured with salt (no sugar) and black pepper and rolled tightly like Italian pancetta. After curing for 2-3 weeks, they are cold-smoked over oak. Can be used like pancetta, but it **MUST BE COOKED**. Great for salads, pasta etc.

## **Bacon Ends** (Duroc Pork)

**\$5 per lb. (unsliced)** Ends from bacon slabs after slicing. Perfect for cooking with pasta, chili, pizza, eggs, etc.

## **Ground Bacon** (Duroc Pork)

**\$5 per lb. (unsliced)** Ground from mixed ends of all our bacons. Great for blending into burgers, meatloaf, meatballs, tacos etc.

# H a m s

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## **Dry-Cured Ham**

(Berkshire - Mangalitsa)

**\$8 per lb** Local Berkshire - Mangalitsa pork dry-cured for weeks then cold smoked over pecan and cherry. Ready to eat.

## **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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## Palermo-Style Italian Sausage

(Berkshire-Mangalitsa Pork & Wagyu Beef)

**\$9 per lb. (coils)**

A traditional course-ground Sicilian sausage from Palermo. Features fennel like most Sicilian sausage, but has much more depth & flavor from sundried tomatoes, pecorino Romano cheese and fresh greens (this batch has arugula).

## Argentinian Chorizo (Wagyu Beef & Duroc Pork)

**\$8 per lb. (links)** A traditional grilling sausage from Argentina. A spicy sausage, but more emphasis on flavor than heat. Great grilled and served with chimichurri sauce.

## Garlic Grillers (Berkshire & Duroc Pork)

**\$7 per lb. (links)** A brat-style sausage loaded with fresh garlic that is poached in white wine and then lightly roasted. Seasoned with marjoram, white pepper and white wine. Great for the grill.

## Mexican Chorizo (Berkshire Pork)

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

## Berkshire Breakfast Sausage

with sage & bacon (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.

## Italian Sausage (Berkshire pork & Wagyu beef)

**\$6 per lb. (bulk)** Classic Sicilian-style sausage made with local Berkshire pork, 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.*

## Red Wattle – Duroc

Loin Chop \$8 per lb

Secreto \$8 per lb

Flank \$9 per lb

Tenderloin \$10 per lb

## Idaho

### Pasture Pig

Loin Chop \$8 per lb

Secreto \$9 per lb

Flank \$9 per lb

Tenderloin \$10 per lb

## Berkshire

Shoulder Steak \$7 per lb

Ground Pork \$5 per lb.

## Duroc

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

# Wagyu Beef

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*Local all-natural Wagyu (F1-cross) from Imperial Wagyu.*

**Prime Ribeye (BMS Grade 6-7 Equivalent)**

\$21.95 per lb.

**Top Sirloin Steaks (BMS Grade 8+ Equivalent)**

\$13.95 per lb.

**Sirloin Filets (BMS Grade 8+ Equivalent)**

\$15.95 per lb.

**Sirloin Kebab Cubes (BMS Grade 8+ Equivalent)**

\$9.95 per lb.

**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 use just like skirt, flank or hanger. Grade 5 and up.

**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.

**Ground Beef 80/20**

\$6 per 1 lb. pack Ground from lifter steaks, sirloin and bottom round trim.

## **Wagyu Beef Liver**

**\$2.50 per lb.** Cut into inch-thick “steaks”

## **Brisket (3 available or Pre-order)**

**\$6.60 per lb. (BMS Grade 6-7 Equivalent)**

Whole briskets average 14-18 lbs. Must pick up week it arrives and pay with cash or check please.

## **7-Rib Ribeye Rack (Pre-Order)**

**\$14.80 per lb. (BMS Grade 5 Equivalent)**

**\$18.27 per lb. (BMS Grade 6-7 Equivalent)**

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 (Pre-Order)**

**\$10.47 per lb.** Grade 8+ Wagyu. Whole roast (without the coulotte and mouse muscles). Each is about 8 lbs. Must pick up week it arrives and pay with cash or check.

# Fresh Chicken

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*Chicken from Plum Creek Farms (NE)*

Buy 5 lb. packs and save 10% (pre-order is best)

Legs

\$2.95 per lb. for pack of 6

Thighs

\$3.50 per lb. for pack of 6

Wings

\$3.50 per lb. for pack of 6

Backs

\$1.99 per lb.

Liver

\$2.95 per lb.

# Seasoned Meat

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*Ready for the Grill or Oven*

## **Char Sui Chicken Legs**

**\$6 per lb.** Local free-range chicken legs from Plum Creek Farms marinated in our house-made Chinese Char Sui blend of honey, Shaoxing wine, soy sauce, hoisin, fresh garlic, fennel, our house-made Chinese 5-spice and more.

## **Korean Pork Spare Ribs**

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

## **Korean Chicken Thighs**

**\$6 per lb.** Heritage breed pork spare ribs seasoned with a traditional Korean marinade. Ready in 20 minutes on the grill or under broiler.

## **Korean Pork Tenderloin**

**\$6 per lb.** Berkshire and Berkshire-Mangalitsa pork tenderloins seasoned with a traditional Korean marinade. Ready in 15 minutes on hot grill or oven.

## **Korean Wagyu Lifter Steaks**

**\$9 per lb.** Wagyu lifter steaks (like a flank steak) salted and marinated with traditional Korean marinade. Grill hot and fast like a flank steak or do low and slow like a miniature brisket.

## **“Kippered” Chicken Wings**

**\$6 per lb.** Local free-range chicken wings from Plum Creek Farms marinated in the same glaze we make for our popular Kippered Wagyu beef. Great for the grill, smoker or just roasted in the oven.

# Salmon

*Ocean-farmed Atlantic Salmon from the fjords of the Faroe Islands. Bakkafrost farm meets ASC sustainability standards and is recommended by Monterey Bay Aquarium's Seafood Watch.*

## **Smoked Salmon**

**\$25 per lb.** Dry-cured salmon filets smoked seasoned with black pepper, fennel, house 5-spice, brown sugar, ginger and more. Slowly cold smoked over birch with a final hot smoke for a good color and flakiness.

## **Smoked Salmon Belly**

**\$25 per lb.** We use the fatty salmon bellies and dry-cure them exactly like our sweet black pepper bacon. Smoked over birch and glazed with brown sugar.

# Pâté & Spreads

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## **Pork Head & Cracklin' Rilette**

**\$6 per 8 oz** My personal favorite rilette reproducing the flavor of a fantastic pâté we used to buy in Madagascar that is seasoned with Madagascar green peppercorns. A tender and hearty spread with a little extra depth from caramelized lard cracklin's.

## **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.

## **Amish-Style Souse (Head Cheese)**

**\$10 per lb.** Traditional Amish-style meaty head cheese featuring local Berkshire pork, chopped pickles, wild Madagascar black pepper, and mustard seeds. .

# Charcuterie

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## **Lomo** (Berkshire - Mangalitsa)

**\$28 per lb. (unsliced pieces)** Local Berkshire-Mangalitsa pork loin dry-cured and dry-aged for 6 weeks with just a touch of wild Madagascar black pepper.

## **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.

# 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.

**6-Month Hot Pepper Cheese (Sharp & Spicy-ish)**

**\$9.95 per lb.** A soft and young *but* sharp cheese coated with smoked paprika and Korean red pepper. Great melting cheese.

# Pantry

## **Fresh Eggs**

**\$4 per dozen** Local free-range eggs Little Addie's Egg Farm in Burchard, NE and from TD Niche in Elk Creek, NE.

## **Traditional Lard & Tallow Soap**

**\$5 per bar** We give our rendered Berkshire pork lard and Wagyu beef tallow to local maker, Annie Rae Soaps, and she adds nothing but lye and distilled water to make traditional soap.

## **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 **BUY 2 GET 1 FREE****

**\$4 per 8 oz. jar or \$7 per 16 oz. jar** Amish-raised horseradish we bring back from Pennsylvania.