

SPECIALS

Aged Cheddar & Pepper Summer Sausage (Duroc)

\$8 per lb. Savory summer sausage with 4-year old aged smoked cheddar cheese, roasted fresh jalapenos, ancho powder and a touch of cayenne. Just a little bite; not too spicy.

Pork Rilette (Berkshire pork)

\$5 per ½ pint jar Rilette is just fancy French for “potted meat”. Pork head pressure cooked with apples & onions. Meat is then minced and mixed with Dijon mustard, white wine, peppercorns, etc. Fantastic on crusty bread.

Smoked Salmon Rilette (wild caught)

\$10 per ½ pint jar Basically, this is just spreadable smoked salmon. We dry-cure the salmon, smoked it over cherry wood and then puree it with Dijon mustard, white wine, fresh herbs and some Wagyu beef tallow for richness.

Chicken Liver & Bacon Pate

\$6 \$5 per ½ pint jar Fresh liver from local pasture-raised chickens (Plum Creek Farms) poached with heritage breed bacon ends, shallots, thyme, garlic and Dijon mustard. Finished by pureeing with some browned butter.

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

Black Pepper Berkshire Bacon (Berkshire) **Ready Fri. Night**
\$10 per lb. (sliced) Arguably our best bacon. Dry-cured local heritage breed Berkshire pork belly coated with black pepper and smoked over real wood fire for at least 8 hours.

Berkshire English Bacon (Berkshire) **Ready Fri. Night**
\$10 per lb. (sliced) Dry-cured back bacon smoked over real wood fire. Pork is cut from the loin and top of the ribs instead of the belly. A little bit of lean meat and some fatty too.

Sirloin Bacon (Berkshire) **Ready Fri. Night**
\$8 per lb. (sliced) Dry-cured back bacon smoked over real wood fire. Pork is cut from the very back of the loin and the top of the ham. It is lean meat with a nice piece of fat along the top.

Cottage Bacon (Berkshire) **Ready Fri. Night**
\$8 per lb. (sliced) A leaner, but still marbled, dry-cured shoulder bacon smoked over real wood fire. Pork is cut from above the first 4 ribs on the picnic part of the front shoulder.

Garlic Bacon (Duroc) **Ready Fri. Night**
\$8 per lb. (sliced) Traditional dry-cured bacon coated with a healthy amount of garlic powder and smoked over a real fire of oak and fruitwoods. Makes great BLTs.

Hungarian Bacon (Duroc) **Ready Fri. Night**
\$8 per lb. (sliced) Dry-cured bacon smothered with paprika and garlic and smoked over real wood fire for at least 8 hours.

Tesa (flat pancetta) (Duroc)

\$10 per lb. (small slabs) Thinner slabs of pork belly dry-cured and then dry-aged like pancetta. Perfect for Italian pasta recipes.

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.

Sausages

Aged Cheddar & Pepper Summer Sausage (Duroc)

\$8 per lb. Savory summer sausage with 4-year old aged smoked cheddar cheese, roasted fresh jalapenos, ancho powder and a touch of cayenne. Just a little bite; not too spicy.

Berkshire Breakfast Sausage (Berkshire Pork)

\$6 per lb. Great pork with salt, pepper a few herbs and spices and a touch of sage. Good and simple.

Mexican Chorizo (Duroc Pork)

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

H a m s

Mangalitsa Hams

\$9 per lb. (Boneless about 4 lbs.) Local Mangalitsa hybrid pork (50% Mangalitsa 50% Berkshire) dry-cured and smoked over real wood fire. Fully smoked and cooked sous vide. Enjoy cold or hot.

Mangalitsa Dinner Hams

\$8.50 per lb. (Bone-in about 5 lbs.) Local Mangalitsa hybrid pork (50% Mangalitsa 50% Berkshire) dry-cured and smoked over real wood fire. Fully smoked but uncooked. Perfect for roasting for Sunday dinner.

Red Wattle Hams

\$8.50 per lb. (2 Boneless about 5 lbs. + 2 small 2 lb.)

Local Red Wattle pork dry-cured and smoked over real wood fire. Fully smoked and then cooked sous vide. Can be enjoyed cold or hot.

Red Wattle Dinner Hams

\$8.00 per lb. (Bone-in about 5 lbs.) Local Red Wattle pork dry-cured and smoked over real wood fire. Fully smoked but uncooked. Perfect for roasting for Sunday dinner.

Berkshire Hams

\$8.00 per lb. (1 Boneless about 5 lbs. + 1 small 1.5 lb.)

Local Red Wattle pork dry-cured and smoked over real wood fire. Fully smoked and then cooked sous vide. Can be enjoyed cold or hot.

Berkshire Ham Steaks

\$8 per lb. Cut from our dry-cured Berkshire hams.

Fresh Beef

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

\$13.95 per lb. Grade 6 steaks from local certified Wagyu beef.

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.