

BEEF

BONES	Avg. Wt & \$ Per lb
Feet, Knuckle or Marrow	1.5 lb \$15 /lb
Oxtail	1.5 lb \$20 /lb
Shank BI	1.5 lb \$18 /lb

GROUND	
10%-20% Fat, Bulk	1.0 lb \$15 /lb
10%-20% Fat, Patties	1.0 lb \$16 /lb
w/Heart (10%) &/or w/Liver (10%)	1.0 lb \$18 /lb
w/Liver & Heart (20% each)	1.0 lb \$20 /lb

ORGANS	
Sweetbreads *	1.0 lb \$20 /lb
Tongue *	3.0 lb \$22 /lb
Cheek Meat	1.5 lb \$18 /lb
Brain, Tripe or Testes	1.5 lb \$19 /lb
Liver, Heart or Kidney	1.5 lb \$19 /lb

RIBS	
Flanken (Korean Cut)	1.5 lb \$30 /lb
Short or Long	2.0 lb \$30 /lb

ROASTS	
Brisket or (SO Whole Packer)	2.5+ lb \$25 /lb
Chuck Roll, Bnls	2.5 lb \$25 /lb
Prime Rib, BI* (SO 1-7 bone)	Varies \$37 /lb
Sirloin / Picanha, Bnls	2.5 lb \$25 /lb
Tenderloin (SO Whole Filet) *	2.0 lb \$43 /lb
Tri Tip	2.0 lb \$25 /lb

STEAKS	
Filet Mignon, Bnls *	1.0 lb \$48 /lb
Flank *	1.0 lb \$27 /lb
Flap Meat *	1.0 lb \$27 /lb
Flat Iron *	0.5 lb \$33 /lb
Hanger *	0.5 lb \$33 /lb
New York Strip, Bnls *	1.0 lb \$38 /lb
Porterhouse *	1.5 lb \$38 /lb
Ribeye, BI *	1.0 lb \$37 /lb
Ribeye, Bnls *	1.0 lb \$38 /lb
Skirt *	0.5 lb \$33 /lb
T-Bone *	1.3 lb \$37 /lb
Tomahawk, BI *	2.0 lb \$42 /lb
Top Sirloin,	0.5 lb \$27 /lb

STEW	
Cubed Pieces	1.0 lb \$25 /lb

PORK

BACON	Avg. Wt & \$ Per lb
Slab, Applewood *	2.5 lb \$23 /lb
Sliced, Applewood or Honey *	1.0 lb \$24 /lb

BELLY	
Slab	2.5 lb \$21 /lb
Sliced	1.0 lb \$22 /lb

BONES	
Hock/Shank, Fresh	1.5 lb \$14 /lb
Hock/Shank, Smoked	1.0 lb \$19 /lb
Neck, or Feet (Trotters)	1.0 lb \$14 /lb

CHOPS	
Center Cut BI	1.5 lb \$24 /lb
Sirloin Bnls	1.0 lb \$25 /lb
Tomahawk BI *	1.5 lb \$30 /lb

FAT	
Back	1.5 lb \$12 /lb
Caul or Leaf Lard (when available)	1.0 lb \$18 /lb

GROUND	
Bulk	1.0 lb \$16 /lb

ORGANS	
Cheek	1.5 lb \$14 /lb
Jowl, Fresh	1.5 lb \$14 /lb
Other	1.5 lb \$14 /lb

RIBS	
Baby Back *	1.7 lb \$24 /lb
Country Bnls	1.3 lb \$22 /lb
Spare	1.8 lb \$22 /lb

ROASTS	
Ham, Whole * (SO - 1)	12+ lb \$19 /lb
Leg (Fresh Ham), BI	12+ lb \$18 /lb
Loin, BI	8.0 lb \$19 /lb
Loin, BI, Frenched * (SO - 1)	7.5 lb \$31 /lb
Loin, CROWN * (SO - 1)	7.0 lb \$32 /lb
Shoulder, BI (SO - 1)	4.0 lb \$19 /lb
Shoulder/Butt, Bnls	2.5 lb \$22 /lb
Tenderloin *	1.0 lb \$24 /lb

STEAKS	
Ham, Smoked *	1.0 lb \$21 /lb
Leg (Fresh Ham), BI	1.0 lb \$20 /lb
Shoulder, BI	1.0 lb \$20 /lb

LAMB

CHOPS	Avg. Wt & \$ Per lb
Loin *	0.5 lb \$32 /lb
Lollipop *	1.0 lb \$55 /lb

GROUND	
Bulk	.0 lb \$22 /lb
Bulk w/Liver (10%)	1.0 lb \$25 /lb

STEW	
Kabob *	1.0 lb \$25 /lb

ORGANS	
Heart, Liver or Kidney	1.0 lb \$16 /lb

RACKS	
Uncut	1.0 lb \$36 /lb
Crown *	3.0 lb \$54 /lb
Frenched *	1.5 lb \$48 /lb

ROASTS	
Riblets *	1.5 lb \$25 /lb
Leg BI *	2.5 lb \$25 /lb
Leg, Bnls *	2.5 lb \$28 /lb
Loin, BI *	2.5 lb \$30 /lb
Shoulder, BI *	2.5 lb \$25 /lb
Shank BI *	1.5 lb \$25 /lb

STEAKS	
Leg, Bnls *	0.8 lb \$28 /lb
Shoulder, BI *	0.8 lb \$25 /lb
Sirloin, Bnls *	1.0 lb \$28 /lb

DUCK CUTS	Avg. Wt & \$ Per lb
Breast *	1.5 lb \$35 /lb
Fat or Liver *	1.5 lb \$19 /lb
Ground *	1.0 lb \$30 /lb
Half (Split) *	1.5 lb \$21 /lb
Leg *	1.5 lb \$25 /lb
Whole *	5.0 lb \$20 /lb

WHOLE	
Cornish *	1.2 lb \$20 /lb
Goose *	5.0 lb \$20 /lb
Pheasant *	3.5 lb \$22 /lb
Quail *	1.8 lb \$23 /lb
Rabbit, Whole *	3.5 lb \$21 /lb

CHICKEN

BONELESS	Avg. Wt & \$ Per lb
Breast	3.0 lb \$18 /lb
Thigh	2.0 lb \$18 /lb

OTHER	
Heart, Liver, or Gizzard	1.5 lb \$12 /lb

GROUND	
Bulk	1.0 lb \$18 /lb
Patties	1.0 lb \$19 /lb

BONE IN	
Breast (SO)	6.5 lb \$15 /lb
Leg	1.8 lb \$12 /lb
Thigh	2.0 lb \$15 /lb
Whole (12 - 26 lbs.)	14 lb \$14 /lb
Wings	2.0 lb \$14 /lb

BONES	Avg. Wt & \$ Per lb
Back, Feet or Neck	1.5 lb \$10 /lb

ORGANS	
Organ, Heart, Liver or Gizzards	1.2 lb \$10 /lb

GROUND	
Bulk, Dark & White	1.0 lb \$15 /lb
with Organs	1.0 lb \$20 /lb

BONELESS	
Breast	1.0 lb \$18 /lb
Thigh	1.0 lb \$18 /lb

BONE IN	
Thigh, Skin on	1.0 lb \$15 /lb
Quarters, Dark (Leg & Thigh)	1.9 lb \$11 /lb
Quarters, White (Breast & Wing)	1.5 lb \$11 /lb
Drumstick (Leg)	1.5 lb \$14 /lb
Wings (Whole)	1.0 lb \$15 /lb

WHOLE	
Large	5.5 lb \$10 /lb
Small	3.5 lb \$10 /lb
Half (Split)	1.8 lb \$11 /lb

KEYS
ALL PRICES ARE PER POUND
SO = Special Order
Avg. Wt. = Average Weight per Bag
* = Premium Cut
BI = Bone In / BNLS = Boneless

CHICKEN	Avg. Wt & \$ Per lb
Apple, Links (3) Cooked	1.0 lb
Basil Garlic, Bulk (3-4) RAW	1.0 lb
Cajun, Links (4) Cooked	1.0 lb
Jalapeno, Links (3) Cooked	1.0 lb \$20 /lb
Smoked Jalapeno, Links (4) Cooked	1.0 lb
Andouille, Links (4) Cooked	1.0 lb
Port. Hawaiian, Links, (4) Cooked	1.0 lb

TURKEY	
Bratwurst, Links (3) Cooked	1.0 lb \$20 /lb
Breakfast, Links (8) Raw	1.0 lb

LAMB	
Country Breakfast, Bulk * RAW	1.0 lb
Italian, Hot, Bulk * RAW	1.0 lb \$24 /lb
Italian, Mild, Bulk * RAW	1.0 lb

MIXED	
Fat Dave Stix (4) Smoked	1.0 lb \$20 /lb
Frankfurters, Hand Spun (6) Cooked	1.0 lb

PORK	
Andouille, Links (3) Cooked	1.0 lb
Basil Garlic, Bulk (3-4) RAW	1.0 lb
British Banger, Links (4) Cooked	1.0 lb
Cajun, Links, (4) Cooked	1.0 lb
Chorizo, Bulk RAW	1.0 lb
Country Breakfast, Bulk RAW	1.0 lb
Hungarian, Links (2) Cooked	1.0 lb
Italian, Hot, Bulk RAW	1.0 lb
Italian, Hot, Links (3) Cooked	1.0 lb \$20 /lb
Italian, Mild, Bulk RAW	1.0 lb
Italian, Mild, Links (3) Cooked	1.0 lb
Nurenborg, Links (3) Cooked	1.0 lb
Polish, Links (3) Cooked	1.0 lb
Port. Hawaiian, Links (4) Cooked	1.0 lb
Smoked Brat, Links (3) Cooked	1.0 lb
Smkd Cheddar Brat, Links (3) Cooked	1.0 lb

EGGS	
Chicken, Brown	DZ \$12
Game, Seasonal/Upon Req	1/2 dz \$MP

SAUSAGES