



HOLIDAY FEAST MEATS

Pre-Order only. Please see attached chart for info on suggested weight/size for your party. To order call 216.465.2762.

POULTRY

Fresh Turkeys (\$4 per lb.) Pasture-raised on organic pastures at Wholesome Valley Farm. Frozen whole birds, weights ranging from 18 - 30 lbs.

Whole Ducks (\$6.50 per lb.) Pasture-raised Pekin ducks. Frozen. These fat birds range between 6 and 8 lbs.

Whole Geese - (7.75 per lb.) Pasture-raised around a pond, enjoying life as a goose. Frozen. Fat birds averaging about 8 to 10 lbs.

Smoked Turkey (\$7.50 per lb.) Our whole birds are brined in a nitrate-free cure then smoked for 16 hours over hickory smoke to produce a moist, smokey bird. Birds are fully cooked & ready to reheat. Weights range from 14 - 30 lbs.

Smoked Duck (\$9.50 per lb.) Brined in a holiday brine of maple, M Cellars Dry Riesling, allspice, clove, coriander and orange. Smoked, fully cooked and ready to eat hot or cold.

Duck Confit (\$8 per leg quarter) Cured with rosemary and thyme and cooked confit in a bath of heritage pork and duck fat. Each leg quarter is ready to roast off for a crisp skin.

GRASS-FED BEEF

Black angus, raised on organic pastures at Wholesome Valley Farm for 26 to 30 months. Dry aged a minimum of 21 days.

21 Day Dry-Aged Rib Racks (\$18 per lb.) 7 bones weighing approximately 15 lbs. On average we suggest 2 persons per bone. So a 7 bone rack would serve between 10 and 15 guests. **LIMITED SUPPLY.**

21 Day Dry-Aged Strip Loin Roasts (\$22 per lb.) Tender, boneless roast. This cut is also used for NY Strip Steak, as well as the steak you find on the larger side of a Porterhouse. Weighs approx. 7lbs. **LIMITED SUPPLY.**

21 Day Dry-Aged Tenderloin Roasts (\$25 per lb.) The whole tenderloin varies from 3 - 5 lbs, depending on the steer. Serving size is 8 oz per person.

Marinated Grass-fed Beef Eye of Round Roast (\$6 per lb.) Whole roast marinated for 3 days in rosemary, thyme, garlic, salt and oil.

Marinated Grass-fed Bottom Round Roast (\$8 per lb.) Whole roast marinated for 3 days in rosemary, thyme, garlic, salt and oil.

Brisket - \$8 per lb. Full (approx. 8 - 10 lbs.), flats (approx. 3 lbs.) and points (approx. 5 lbs.) available

Demi-Glace (SALE \$8 with beef roast.) 8oz. of rich stock reduced to a tasty demi-glace for your holiday roast. Directions for use included.

PASTURE-RAISED HERITAGE PORK

Pasture raised outside with non-GMO grains, no hormones or antibiotics. Berkshire and red wattle cross bred hogs. With all pork roast orders, our homemade fermented kraut is on sale for \$5 per quart.

Pork Rib Roast (\$10 per lb.) Similar to a beef rib rack, the pork rib roast is a beautiful holiday centerpiece. \$10 per lb. Average weight is between 9 and 12 lbs.

Boneless Pork Loin Roast (\$10 per lb.) Similar to the Strip Loin roast in beef, the pork loin roast is tender and flavorful. Averages 2 lbs each and we suggest approximately 8 oz per guest. \$10 per lb.

Pork Tenderloin (\$12 per lb.) At just about one pound each, a pork tenderloin can be a quick, easy, and delicious meal for couples or small dinner parties.

Pork Crown Roast (\$12 per lb.) The crown jewel of pork roasts. In this presentation you get both loins from a hog tied into a neat crown roast. Approximately 15# per crown roast.

Pork Coppa Roast (\$8 per lb.) Well marbled, flavorful center cut out of the pork shoulder. Excellent braising cut for your New Year's celebration. Approx. 3 – 6 lbs. (half or whole available).

Porchetta (SALE \$12 per lb.) Four pound minimum order. An entire pork side (loin & belly), roll cut out, seasoned and roll tied with the rind on. Seasoned with lemon zest & juice, fennel, rosemary, thyme, salt and pepper. Cooking instructions will be provided.

Smoked Holiday Ham (\$8 per lb.) Tender smokey ham, sold by the half or full size. Brined for 14 days with citrus, fresh herbs, salt and sugar and smoked for 16 hours. Brine is also nitrate free. Half hams weigh in at approx. 7 – 10 lbs. Serves approx. 10 - 15. Full hams weigh in at approx. 15 – 20 lbs. Serves 15+.

GRASS-FED LAMB

Boneless, Seasoned Lamb Legs (\$15 per lb.) Seasoned with salt, pepper, cracked fennel, rosemary, thyme, lemon juice & zest. Ready in less than an hour, served medium rare. Approx. 3# per leg.

Seasoned Lamb Saddles (\$22 per lb.) Seasoned with salt, pepper, cracked fennel, rosemary, thyme, lemon juice & zest. Think of it as two boneless loins, roll tied together for a perfect cylinder of tender, flavorful lamb meat. Approx. 1.5 lbs.

Stuffed Lamb Shoulder (\$12 per lb.) Ideal for braising. Seasoned with garlic, salt, pepper, rosemary and thyme. Roll tied, ready to sear and braise. Approx. 2 lbs.

Lamb Neck (\$4 per lb.) Ideal for braising.

Lamb Shank (\$7.50 per lb.) Ideal for braising. Fore & hind shanks available.

TO ORDER:

Visit us in the shop or call **216.465.2762**. Please note upcoming Special Holiday Hours:

Saturday, Dec 23: 10 AM to 7 PM

Sunday, Dec 24: 9 AM to Noon

Monday, Dec 25: Closed

Tuesday, Dec 26 thru Sat, Dec 30: 10 AM to 7 PM

Sunday, Dec 31: 10 AM to 3 PM

Monday, Jan 1: Closed

On January 2 we will resume our normal hours, 7 Days Per Week, 10 AM to 7 PM.

MEAT	PRICE	APPX. WEIGHT	SUGGESTED PER PERSON
TURKEY	\$4 per lb.	18 – 30 lbs.	1 – 1.5 lbs.
SMOKED TURKEY	\$7.5 per lb.	15 – 25 lbs.	1 lb.
WHOLE DUCK	\$6.50 per lb.	6 – 8 lbs.	1 lb.
SMOKED DUCK	\$9.50 per lb.	5 – 7 lbs.	1 lb.
WHOLE GOOSE	\$7.75 per lb.	8 – 10 lbs.	1 lb.
DUCK CONFIT	\$8 each	6 oz.	1 – 2 pieces
21 DAY DRY AGED BEEF RIB RACK	\$18 per lb.	15 lbs.	2 persons per bone
21 DAY DRY AGED BEEF STRIP LOIN ROAST	\$22 per lb.	7 lbs.	8 oz.
21 DAY DRY AGED BEEF TENDERLOIN ROAST	\$25 per lb.	3 – 5 lbs.	8 – 12 oz.
MARINATED EYE OF ROUND BEEF ROAST	\$8 per lb.	2.5 lbs.	8 - 12 oz.
MARINATED BOTTOM ROUND BEEF ROAST	\$6 per lb.	5 lbs.	8 – 12 oz.
BEEF BRISKET	\$8 per lb.	8 – 10 (lbs. full) 3 lbs. (flat) 5 lbs. (point)	
BEEF DEMI GLACE	\$8 per half-pint	8 oz.	
SMOKED HOLIDAY HAM	\$8 per lb.	7 – 10 lbs. (half) 15 – 12 lbs (full)	8 – 12 oz.
PORK RIB ROAST	\$10 per lb.	9 – 12 lbs.	12 oz.
BONELESS PORK LOIN ROAST	\$10 per lb.	2 lbs.	8 – 12 oz.
PORK TENDERLOIN	\$12 per lb.	1 lb.	8 oz.
PORK CROWN ROAST	\$12 per lb.	15 lbs.	1 bone
PORK COPPA ROAST (half or whole)	\$8 per lb.	3 or 6 lbs.	
PORCHETTA	\$12 per lb.	4 lb. minimum	8 oz.
BONELESS SEASONED LEG OF LAMB	\$15 per lb.	3 lbs.	8 – 12 oz.
SEASONED LAMB SADDLE	\$22 per lb.	1.5 lbs.	8 – 12 oz.
SEASONED LAMB SHOULDER	\$12 per lb.	2 lbs.	8 – 12 oz.
LAMB NECK	\$4 per lb.	12 oz.	
LAMB SHANKS	\$7.5 per lb.	0.5 lb.	1 each