

BEEF

BONES		Avg. Wt & \$ Per lb	
Feet, Knuckle or Marrow	1.5 lb	\$13	/lb
Oxtail	1.5 lb	\$18	/lb
Shank BI	1.5 lb	\$15	/lb

GROUND			
10%-20% Fat, Bulk	1.0 lb	\$13	/lb
10%-20% Fat, Patties	1.0 lb	\$14	/lb
w/Heart (10%) or w/Liver (10%)	1.0 lb	\$15	/lb
w/Liver & Heart (10% each)	1.0 lb	\$15	/lb

ORGANS			
Sweetbreads *	1.0 lb	\$19	/lb
Tongue *	3.0 lb	\$20	/lb
Cheek Meat	1.5 lb	\$15	/lb
Brain, Tripe or Testes	1.5 lb	\$17	/lb
Liver, Heart or Kidney	1.5 lb	\$17	/lb

RIBS			
Flanken (Korean Cut)	1.5 lb	\$26	/lb
Short or Long	2.0 lb	\$26	/lb

ROASTS			
Brisket or (SO Whole Packer)	2.5+ lb	\$23	/lb
Chuck Roll, Bnls	2.5 lb	\$23	/lb
Prime Rib, BI * (SO 1-7 bone)	Varies	\$33	/lb
Sirloin / Picanha, Bnls	2.5 lb	\$23	/lb
Tenderloin (SO Whole Filet) *	2.0 lb	\$39	/lb
Tri Tip	2.0 lb	\$23	/lb

STEAKS			
Filet Mignon, Bnls *	1.0 lb	\$42	/lb
Flank *	1.0 lb	\$23	/lb
Flap Meat *	1.0 lb	\$23	/lb
Flat Iron *	0.5 lb	\$29	/lb
Hanger *	0.5 lb	\$29	/lb
New York Strip, Bnls *	1.0 lb	\$34	/lb
Porterhouse *	1.5 lb	\$34	/lb
Ribeye, BI *	1.0 lb	\$33	/lb
Ribeye, Bnls *	1.0 lb	\$34	/lb
Skirt *	0.5 lb	\$29	/lb
T-Bone *	1.3 lb	\$34	/lb
Tomahawk, BI *	2.0 lb	\$39	/lb
Top Sirloin,	0.5 lb	\$23	/lb

STEW			
Cubed Pieces	1.0 lb	\$23	/lb

PORK

BACON		Avg. Wt & \$ Per lb	
Slab, Applewood *	2.5 lb	\$22	/lb
Sliced, Applewood or Honey *	1.0 lb	\$22	/lb

BELLY			
Slab	2.5 lb	\$19	/lb
Sliced	1.0 lb	\$20	/lb

BONES			
Hock/Shank, Fresh	1.5 lb	\$14	/lb
Hock/Shank, Smoked	1.0 lb	\$17	/lb
Neck, or Feet (Trotters)	1.0 lb	\$12	/lb

CHOPS			
Center Cut BI	1.5 lb	\$21	/lb
Sirloin Bnls	1.0 lb	\$21	/lb
Tomahawk BI *	1.5 lb	\$27	/lb

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

GROUND			
Bulk	1.0 lb	\$13	/lb

ORGANS			
Cheek	1.5 lb	\$13	/lb
Jowl, Fresh	1.5 lb	\$12	/lb
Other	1.5 lb	\$12	/lb

RIBS			
Baby Back *	1.7 lb	\$21	/lb
Country Bnls	1.3 lb	\$19	/lb
Spare	1.8 lb	\$19	/lb

ROASTS			
Ham, Whole * (SO - 1)	12+ lb	\$19	/lb
Leg (Fresh Ham), BI	12+ lb	\$17	/lb
Loin, BI	8.0 lb	\$18	/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	\$19	/lb
Tenderloin *	1.0 lb	\$22	/lb

STEAKS			
Ham, Smoked *	1.0 lb	\$19	/lb
Leg (Fresh Ham), BI	1.0 lb	\$19	/lb
Shoulder, BI	1.0 lb	\$19	/lb

LAMB

CHOPS		Avg. Wt & \$ Per lb	
Loin *	0.5 lb	\$28	/lb
Lollipop *	1.0 lb	\$50	/lb

GROUND			
Bulk	1.0 lb	\$20	/lb

STEW			
Kabob *	1.0 lb	\$23	/lb

ORGANS			
Heart, Liver or Kidney	1.0 lb	\$14	/lb

RACKS			
Uncut	1.0 lb	\$33	/lb
Crown *	3.0 lb	\$49	/lb
Frenched *	1.5 lb	\$44	/lb

ROASTS			
Riblets *	1.5 lb	\$22	/lb
Leg BI *	2.5 lb	\$22	/lb
Leg, Bnls *	2.5 lb	\$25	/lb
Loin, BI *	2.5 lb	\$27	/lb
Shoulder, BI *	2.5 lb	\$22	/lb
Shank BI *	1.5 lb	\$21	/lb

STEAKS			
Leg, Bnls *	0.8 lb	\$23	/lb
Shoulder, BI *	0.8 lb	\$22	/lb
Sirloin, Bnls *	1.0 lb	\$23	/lb

DUCK CUTS		Avg. Wt & \$ Per lb	
Breast *	1.5 lb	\$32	/lb
Fat or Liver *	1.5 lb	\$17	/lb
Ground *	1.0 lb	\$28	/lb
Half (Split) *	1.5 lb	\$19	/lb
Leg *	1.5 lb	\$22	/lb
Whole *	5.0 lb	\$18	/lb

WHOLE			
Cornish *	1.2 lb	\$18	/lb
Goose *	5.0 lb	\$20	/lb
Pheasant *	3.5 lb	\$20	/lb
Quail *	1.8 lb	\$21	/lb
Rabbit, Whole *	3.5 lb	\$19	/lb

CHICKEN

BONELESS		Avg. Wt & \$ Per lb	
Breast	3.0 lb	\$15	/lb
Thigh	2.0 lb		

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

GROUND			
Bulk	1.0 lb	\$15	/lb
Patties	1.0 lb	\$16	/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	\$13	/lb
with Organs	1.0 lb	\$18	/lb

BONELESS			
Breast	1.0 lb	\$15	/lb
Thigh	1.0 lb		

BONE IN			
Thigh, Skin on	1.0 lb	\$13	/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

BROTH			
Beef (Stock), Condensed * (SO)	Pint	\$18	/lb
Chicken (Stock), Condensed * (SO)	Pint		

EGGS			
Chicken, Brown	DZ	\$11	
Game, Seasonal/Upon Req	1/2 dz	\$MP	

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	\$18	/lb
Jalapeno, Links (3) Cooked	1.0 lb		
Port. Hawaiian, Links, (4) Cooked	1.0 lb		

TURKEY			
Bratwurst, Links (3) Cooked	1.0 lb	\$18	/lb
Breakfast, Links (8) Raw	1.0 lb		

LAMB			
Country Breakfast, Bulk * RAW	1.0 lb		
Italian, Hot, Bulk * RAW	1.0 lb	\$21	/lb
Italian, Mild, Bulk * RAW	1.0 lb		

MIXED			
Fat Dave Stix (4) Smoked	1.0 lb	\$18	/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	\$18	/lb
Italian, Hot, Bulk RAW	1.0 lb		
Italian, Hot, Links (3) Cooked	1.0 lb		
Italian, Mild, Bulk RAW	1.0 lb		
Italian, Mild, Links (3) Cooked	1.0 lb		
Nurenburg, Links (3) Cooked	1.0 lb		
Polish, Links (3) Cooked	1.0 lb		
Port. Hawaiian, Links (3-4) Cooked	1.0 lb		

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