



## EASTER OFFERINGS

Easter is Sunday, March 31st. Please place orders by Monday, March 25th

Passover starts Monday, April 22nd

### LAMB

A spring tradition, lamb is the perfect way to welcome the change of the seasons and celebrate Easter or Passover. Most of our lamb is from Colorado and has no added hormones or antibiotics. Local Shenandoah Valley lamb will also be available - limited quantities & market price.

*Leg of Lamb can be cut smaller to suit your needs! Just ask.*

**Bone-in Leg of Lamb ..... \$18.99/lb\***

*(leg bone only, hip bone removed)*

Averages 8 -10 lbs, feeds 12-15 people

**Boneless Leg of Lamb ..... \$19.99/lb\***

*(butterflied or tied into a roast)*

Averages 6-8 lbs, feeds 10-12 people

**Rack of Lamb ..... \*Market Price**

8 ribs per rack, about 1.5-2lbs

Feeds 2 as an entrée, 4 as a first course.

#### Also available:

Lamb Shanks, Lamb Chops, Lamb Tenderloin & Lamb Shoulder

*\* All prices are subject to change, but I'm trying not to!*

### BEEF

Beef, a tried-and-true crowd pleaser! Beef works for Passover or Easter, too. These options are grain-fed & no added hormones or antibiotics.

As always, Local Pastured Beef is available - limited quantities.

**Beef Tenderloin Roast ..... \$37.99/lb\***

whole ~ 5 lbs, feeds 10 people

**NY Strip Roast ..... \$23.99/lb\***

Can be cut to any size!

**Local Pastured Beef Sirloin Roast .... \$18.50/lb\***

3-6 lbs

**Brisket for Braising ..... \$12.99/lb**

**Brisket for Smoking ..... \$7.99/lb**

**Short Ribs ..... \$14.99/lb**

Specify braising or smoking

#### Also available:

Rib Roasts, Filets, Beef or Veal Osso Buco



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## PORK

Pork, a very popular and delicious option for Easter dinner or even brunch. And as expected - no added hormones or antibiotics. Local pastured pork will also be available - limited quantities & market price.

**Frenched Rack of Pork ..... \$10.99/lb**

Like a rack of lamb - only pork!  
10 bones to the rack, feeds up to 8 people

**Porchetta ..... \$10.99/lb**

Skin-on pork belly wrapped around a loin!  
Allow 1 inch per person; unseasoned

### Fresh Ham - local & pastured!

The uncured, uncooked hind leg of pork. Best marinated and slow roasted. 18-25 lbs whole, can be cut smaller - feeds a crowd!

**Whole w. trotter ..... \$5.75/lb**  
**Half (shank or sirloin) ..... \$6.75/lb**  
**Custom Cut ..... \$7.50/lb**

### Nueske's Smoked Spiral Sliced Ham

Applewood smoked cured ham, lightly honey-glazed and spiral-sliced. Fully cooked; just heat and serve. Averages 12-14lbs / each

**Whole ..... \$9.50/lb**  
**Half ..... \$10.50/lb**

## OTHER

- House Cured & Smoked Heritage Bone-In Easter Ham (Limited)
- Kielbasa: Fresh & Smoked
- Lamb & Rosemary Sausage
- Smoked Beef Kielbasa
- Sage Breakfast Links Or Bulk
- House Cured Bacon
- Duck: Whole Or Breasts
- Turkey\*\*: Whole Or Breasts

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