

Reach Out to Order **HERE!**

Drew Byra

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Retail Price List

 **Fresh Specialty Mushrooms — Locally grown, harvested to order**

Mushroom	Flavor & Usage	Price / ½ lb	Price / lb
Oyster Varieties	Vibrant colors, delicate flavor, great for sautés & garnishes	\$9.00	\$16.00
Lion's Mane	Crab/lobster-like texture, prized for “vegan crab cakes” & roasts	\$12.00	\$20.00
Black King	Striking dark variety, rich umami, holds texture well	\$10.00	\$18.00
Chestnut	Nutty, firm stem, stays crunchy when cooked	\$12.00	\$20.00
King Trumpet (King Oyster)	Meaty Texture, excellent for grilling and slicing into “scallops”	\$10.00	\$18.00

Frontier Farm's Buyer's Club/CSA:

Mushroom Amount	Description	Price
½ lb	Choose any single mushroom in stock (½ lb portion).	\$9.00
1 lb	Build your pound with two ½ lb portions or choose one variety for the full pound.	\$16.00
2 lb	Get up to 4 different mushrooms in ½ lb portions (2 lbs total) or stick with a single variety.	\$30.00

- **Buyer's club pricing** requires regular ordering **twice** a month. You'll be billed in full with your first order and then receive a discount on your second order to balance it out.
- At **Frontier Farms**, we've adapted our background in pharmaceutical quality standards into what we call **Good Mushroom Practices**. Every crop is grown with strict cleanliness & handling protocols, consistent quality control, and lot to lot traceability to ensure the highest quality and consistency
- Picked and delivered within **24-48 hours** for maximum freshness. Standing orders/pre-orders secure supply and priority harvest
- **Volume pricing available for restaurants with recurring purchases** (standing orders, weekly supply)

Check out our website: **FRONTIERBIOFARMS.COM**