

Reach Out to Order HERE!

Drew Byra

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Retail Price List

Fresh Specialty Mushrooms — Locally grown, delivered fresh

Mushroom	Flavor & Usage	Price / ½ lb	Price / lb
Blue Oyster	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

- 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
- **Exceptional shelf life** — stays fresh significantly longer than commercially distributed mushrooms. Standing orders/pre-orders secure supply and priority harvest

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