

CLEAVER & HOG

BEEF	RETAIL		BEEF	RETAIL		BEEF	RETAIL
STEAKS	PER LB		ROASTS	PER LB		MISCELLANEOUS	PER LB
Chuck Steak	15.50		Brisket	13.50		Fortify - Ground Beef Organ Blend	17.00
Delmonico (Ribeye)	22.00		Bottom Round Roast	12.50		Ground Beef	9.00
Filet - Tenderloin	31.00		Chuck Roast	15.50		Ground Beef Sausage - Italian	13.00
Flank Steak	16.50		Eye Round Roast	14.50		Ground Beef Sausage - Country	13.00
Flat Iron Steak	17.00		Rib Roast - Bone In (Standing Rib Roast)	21.00		Beef Sausage Link - Italian	14.00
Hanging Tender	19.00		Rib Roast - Boneless	22.50		Beef Sausage Link - Country	14.00
London Broil	13.50		Rump Roast	13.00		Kabob Beef (Top Round)	12.50
NY Strip Steak	20.50		Shoulder Roast	13.50		Flanken Ribs	12.50
Porterhouse	30.00		Sirloin Tip Roast	13.50		BBQ Ribs	12.50
Rib Steak	21.50		Tri Tip Roast (Flap)	17.00		Short Ribs	12.50
Sirloin Steak	18.50		Top Round Roast	12.50		Shank Bone-Osso Bucco	7.50
Sirloin Tip Steak	15.50		Whole Sirloin Roast	17.50		Stew Beef (1 lb Pkg)	10.00
Skirt Steak	23.00		WholeShort Loin	27.50		Beef Suet	7.00
T-Bone	26.50		Whole New York Strip Roast	20.50		Beef Heart	12.00
Tri-Tip Steak	17.50		Whole Tenderloin	30.00		Beef Liver	11.50
Tomahawk Steak	24.00					Beef Tongue	13.50
GAME			FatWorks			Beef Kidney	10.95
Ground Elk	17.00		Tallow - 100% grass fed beef	15.50		Beef Ox Tail	13.00
Ground Bison	17.00		A5 Wagyu Tallow - Japan raised	25.00		Beef Marrow/Knuckle Bones for broth	6.50
			Organic Ghee - cultured clarified butter	n/a		Steak Dogs (6 to a pound)	18.00
			Leaf Lard - kettle rendered from pastured pork	15.50		Knockwurst (4 to a pound)	20.00
			Wild Boar Fat - kettle rendered from feral swine	15.00		Bone Broth - Quart	16.00
			Duck Fat - kettle rendered	n/a			
			Duck broth	n/a			
PORK			PORK			CHICKEN	
STEAKS - CHOPS			MISCELLANEOUS			Chicken - Whole	6.50
Cent Cut Ham Steak	10.00		Natural Smoked Bacon	14.50		Chicken - Custom Cut	7.50
Pork Sirloin Steak	11.00		Fresh Pastured Pork Belly	10.00		Chicken Breast Boneless	13.00
Pork Tenderloin	18.95		Ground Pork	11.00		Chicken Frnt Qtr. - Bone In	10.00
Pork Porterhouse	13.50		Ground Sausage - Country	10.80		Chicken Leg Qtr.	6.00
Pork T-Bone	12.50		Ground Sausage - Italian	10.80		Chicken Wings	6.00
Pork Rib Steak (Chop)	13.00		Sausage Link - Country	12.50		Chicken Drum Stick	6.00
Pork Loin Steak (Chop) - Boneless	13.50		Sausage Link - Italian	12.50		Chicken Thighs Bone In	6.00
ROASTS			Sausage Patty - Country	13.50		Chicken Thighs Boneless	7.50
Fresh Ham Roast	9.50		Sausage Patty - Maple	13.50		Chicken Ground	12.50
Butt Shoulder	10.00		Pork Hocks/Shank	5.50		Chicken Sausage Link Country	13.00
Picnic Shoulder	12.00		Pork Neck Bones	5.50		Chicken Sausage Link Italian	13.00
Loin Roast	12.50		Pork Feet	5.50		Chicken Hearts	6.75
RIBS			Jowl/Cheek Meat	8.00		Chicken Livers	6.75
Back Ribs	14.95		Pork Suet	5.50		Chicken Gizzards	6.75
Country Style Ribs	10.95		Pork Back Fat	5.50		Chicken Feet	6.50
Spare Ribs	10.95					Chicken Soup Pack (For Broth/Soup)	6.00
						Chicken Bone Broth Quart	16.00
Cleaver&Hog Bacon, cured & smoked	16.00						
LAMB			RAW MILK CHEESE			WHOLE ANIMALS	
Ground Lamb	12.50		Sharp Cheddar	14.00		Whole Beef	7.95
Stew Meat	12.00		Cheddar	14.00		Half Beef	8.25
Loin Roast	25.95		asiago	14.00		Whole Lamb	12.00
Shoulder Roast	18.00		Parmisan	14.00		Whole Hog	11.50
Neck Roast	12.50		Pepper jack	14.00		Whole Suckling Pig 20 lb and under	13.50
Lamb Shank	12.50		Chipotle	14.00		Whole Goat	12.50
Leg Of Lamb	18.50		Goat cheese	16.00		Whole Fla Duck	10.00
Rack Of Lamb - Whole	25.00					Whole Fla Rabbit	14.50
Lamb Ribs	11.00					Whole Fla Quail	20.50
Chops - Loin	25.00		MISCELLANEOUS			Dairy - not for human consumption	
Chops - Rib	25.50		Goat Meat	10.00		Raw cow milk - gal	18.00
Chops - Shoulder	18.00		Florida Gator Meat	20.00		Raw cow milk - half gal	14.00
Chops - Leg	18.00		Wild Alaskan Sockeye Salmon	21.00		Raw co milk - 32oz	10.00
Liver	11.00		Florida Atlantic Tail On Shrimp	16.00		Cow kefir - 32oz	14.00
Heart	11.00		Wild Scallops	30.00		Goat milk - 32oz	12.00
Kidney	11.00		Eggs, Heirloom	12.00		Goat kefir - 32oz	20.00
			Duck Breast	18.00		Heavy cream - pint	18.00
			Tallow	18.00		Butter	24.00