
We are a whole animal butcher shop. All of our meat is raised outdoors on pasture. We pride ourselves on the strong relationships we have developed with farms in our region, who raise their animals according to our strict standards. We are happy to fulfill custom orders to your exact specifications.

PASTURE-RAISED BEEF

Beef Tenderloin
Top Sirloin
London Broil
Tri Tip
Flat Iron
Ranch Steaks
Denver Steaks
Flank, Skirt, and Hanger Steaks
Bavette
Stir Fry
Eye and Bottom Round Roasts
Brisket
Chuck Roasts
Short Ribs
Classic, Dry-Aged, and
100% Grass Fed Ground Beef

DRY-AGED BEEF

NY Strip
Ribeye
Porterhouse
T-Bone
60 Day Certified Organic Delmonico

PLUS:

100% Grass-fed Cuts, Homemade Sausages, Bones, Broth, and Offal, Deli Meats and Charcuterie, Rotisserie Chicken, Heat and Serve Meals, Sauces, Marinades, and Condiments, Local Produce and Dairy, Thanksgiving Turkeys, Holiday Roasts and more.

If there is something you don't see listed here or in our cases, please ask our butchers and meat mongers. It is our pleasure to answer any questions you may have, and provide you with cooking tips and recipes to ensure that your meal is a success.

CHICKEN

Pasture-Raised Whole Chickens
from the Finger Lakes
Certified Humane Green Circle
Chickens from Pennsylvania
All Parts Available, Including Livers,
Hearts, and Gizzards
Ground Chicken
Necks and Backs for Stock

PASTURE-RAISED PORK

Pork Chops and Boneless Loin
Pork Tenderloin
Sirloin Chops and Roasts
Pork Belly and Spare Ribs
Pork Butt and Shoulder
Cutlets and Ground Pork

PASTURE-RAISED LAMB

Rib and Loin Chops
Sirloin Steak and Roasts
Leg of Lamb
Blade and Roundbone Chops
Stew and Ground Lamb