

AUBURN MEADOW FARM

100% Grass Fed, Heritage Breed Devon Beef

Old fashioned cattle have what it takes to make the most delicious grass fed beef. The deep, beefy flavor is intensified with dry aging - you won't often find beef like this at the store. Born, raised, and processed at a small family butcher, we are working to rebuild our local food supply, and treat our animals with kindness and care. Want cuts not on this menu? I have more beef being cut, and in cold storage, so please ask.

Steaks

Individual Filet - \$25.00/lb cut 1 1/4" thick

Everyday Delmonico - **\$8/lb** Cut from leaner cattle, and dry aged, these will have a texture more like a sirloin than a well marbled Delmonico, with great flavor. Slow the cooking down, use medium heat for your sear, and not recommended for well done. Also great in recipes for stir fry, chicken fried steak, pepper steak and stroganoff.

Braising/Smoking Cuts

Beef Shank - **\$5/lb** Beef Shank is a little known secret. The cut used to make osso bucco, it is delicious braised, in sauce, soups and yields tender meat and rich sauce. Best Buy!

Stew Beef - **\$8.50/lb** The heavy lifting is done for you - beef stew or soup ready to go. A cut best for braising, or low slow heat.

Oxtail - **\$6/lb** the best broth ever comes from neck bones and oxtail. Caribbean beef and rice, consume, and the most collagen-rich bone broth ever with super tender shreds of pot roast-like beef.

Beef Heart - **\$6/lb** - Heart is a lean muscle that can be grilled or braised.

Beef Tongue - **\$6.00/lb** - This is another butcher's secret. Rich, beefy flavor, braise low and slow for a tender meal. Lingua taco filling, makes great corned beef, slices fine and thin for lunch meat or snacks, also good pickled.

Bone-in Chuck Roast - **\$7.50/lb** - The classic American pot roast. Great also for pulled beef for BBQ or tacos and salads. Cook low and slow for maximum flavor and tenderness. Loves the crock pot.

~~**Arm Roast** - **\$8.50/lb** - like it's cousin Chuck Roast, arm is a flavorful and versatile cut. The cut you want for tender shreds of meat and rich gravy.~~

Short Ribs - **\$8.50/lb** The mother of all that is velvety and rich, short ribs are great to add to sauce, braise for a main course, or smoke/grill. Another forgotten cut that will impress your friends.

Liver - **\$4.00/lb** love it or hate it, the liver is only as healthful as the cow. Super fresh, sliced and ready to cook.

Soup Bones - **\$4/lb** - 2 - 3# bags of mixed marrow and knuckle bones, perfect for making stock. Combine with a Beef shank for a nice, meaty beef soup.

Dryaged steak burger - **\$8.00/lb** Rich flavor, tender & juicy, the secret to amazing meatballs, chili and burgers. This batch is steak burger because the steaks, brisket, and short ribs are ground in for a more luxe burger. 90/10.

Bulk boxes \$6/lb - **Select from available inventory**, any fresh cuts and ground steak burger when you purchase twenty pounds or more. Mixture must be at least 3/4 ground beef, and exclude steaks.