

GOURMET

# OFF THE BLOCK

## KITCHEN & MEATS

All meats are priced per pound and can be cut to order upon request.  
We are also able to special order any cuts with sufficient notice.

### Dry-Aged Beef

All of our beef is dry aged between 30 and 45 days

Rib-eye

Porterhouse

Shell

T-Bone

### Wet-Aged Beef

All of our wet-aged beef is hand-cut and individually bagged

Rib-eye

Skirt

Bottom Round

Porterhouse

Flank

Ground Beef

Filet Mignon

Tri-tip

short ribs

NY strip

Hanger

Brisket

Tomahawk

Stew Meat

### Berkshire Pork

chops

Belly

butt/shoulder

porterhouse

Tenderloin

ground

Ribs

### Organic Poultry

Whole Chicken

boneless thighs

wings

Chicken Breast

bone in leg/thighs

ground

### Specialty Cuts

Lamb chops

Veal Chops

Applewood bacon

Leg of Lamb

Osso Bucco

Dry-Aged Duck Breast

### Butcher Fabrications

Pork sausage

Pinwheels

Rotisserie Chicken\*

Chicken Sausage

specialty sausage

Pastrami

\* Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your butcher if you have special dietary requirements.