

South River Meat Market



Locally raised...Humanely treated...Where a better tasting meal begins

PRICE LIST

Grass-Fed Natural Beef	Price/lbs.	Pasture Raised Natural Pork	Price/lbs.	Pasture Raised Natural Lamb	Price/lbs.	Pasture Raised Natural Goat	Price/lbs.
Brisket	\$5.50	Loin Chops	\$6.50	Loin Chops	\$15.00	Loin Chops	\$14.00
Stew Meat	\$5.00	Sirloin Cutlets	\$6.00	Rib Chops	\$15.00	Rib Chops	\$13.00
Short Ribs	\$7.00	Baby Back Ribs	\$6.50	Shank Portion	\$5.00	Shank Portion	\$5.00
Round Steak	\$6.25	Country Style Ribs	\$5.00	Shoulder Roast	\$14.00	Shoulder Roast	\$12.00
NY Strip	\$11.00	Spareribs	\$6.00	Rib Roast	\$15.00	Rib Roast	\$15.00
Sirloin Steak	\$8.00	Fresh Ham	\$6.00	American Style Roast (Leg)	\$10.00	American Style Roast (Leg)	\$12.00
Cubed Steak	\$7.00	Tenderloin	\$8.00	Ground Lamb	\$9.00	Ground Goat	\$10.00
Ribeye Steak	\$12.00	Boston Butt	\$5.00	Stew Meat/Kebabs	\$11.00	Stew Meat/Kebabs	\$11.00
T-Bone Steak	\$12.00	Ground Pork	\$5.00				
Flat Iron Steak	\$10.00	Fresh Hocks	\$4.50				
Filet Mignon	\$15.00	Sausage	\$4.50				
Rump Roast	\$5.00	Sliced Bacon	\$7.50				
Chuck Roast	\$6.00	Fat Back	\$2.50				
London Broil	\$7.00						
Ground Beef	\$5.00						
Oxtail	\$5.00						
Sliced Liver	\$3.50						
Tongue	\$4.00						
Beef Hot Dogs	\$4.50						

If you are interested in either boxed beef, pork, lamb or goat, the cost will be based on *hanging weight*. This will not include the processing cost, which you will be responsible for. The hanging weight is the weight of the carcass, before it is processed into individual cuts. Your take home weight of the meat product will be about 20% -35% less depending on how you have the meat cut.

Meat Product	Whole	Half	Quarter
Beef	\$6.00/lbs.	\$6.50/lbs.	\$6.75/lbs.
Pork	\$5.00/lbs.	\$5.50/lbs.	N/A
Lamb	\$12.00/lbs.	\$12.50/lbs.	N/A
Goat	\$12.00/lbs.	\$12.50/lbs.	N/A

Poultry Products Available

Poultry Type	Dozen/Price	1 ½ Dozen/Price
Free Range Chicken	\$3.00	\$4.00
Free Range Quail (Limited Supply)	\$3.60	\$5.40
Free Range Duck (Limited Supply)	\$5.00	\$8.00

For more information or to place an order, please contact Mr. Frankie Farbotko.