

C U T S



M E N U

maine meat

HOUSE MADE DELI CUTS

Smoked Ham
Smoked Turkey
Oven Roasted Turkey
Prosciutto Cotto
Roast Beef
Pastrami
Corned Beef
Bacon
Kielbasa
Bologna

CURED MEATS FROM AWAY

Prosciutto di Parma
Old Forest Salami
Picante Salami
Finocchiona
Petit Jesu
Soppressata
N'Duja
Iberico

SLICING CHEESE

Cheddar
Provalone
Swiss

We also have a variety of local cheese
that we rotate through. (chunks, etc.)

CHICKEN

Whole Chicken
Spatchcocked Chicken
Chicken Wings
Boneless Chicken Breasts
Bone-In Chicken Breasts
Chicken Leg Quarters

DUCK

Whole Duck
Duck Breasts
Duck Legs
Smoked Duck Breast
Duck Fat
Duck Confit



BEEF

Ground Beef
Dry Aged Ground Beef
Bacon and Beef Grind
Delmonico
Denver Steak
Flat Iron
Bistro Filet
Chuck Roast
Brisket
Hanger Steak
Bavette
Flank
Skirt
Cross-Cut Beef Shanks
Kalbi Ribs
Short Ribs
Ranch Steak
Sirloin Tenders
David Earl
Stir Fry Beef
Stew Beef
Eye Round Roast
Dry Aged NY Strip
Dry Aged Porterhouse
Dry Aged Bone-In Ribeye
Dry Aged Top Sirloin
Dry Aged Tri-Tip
Dry Aged Tenderloin

PORK

Bone-In Pork Chops
Porterhouse Chops
Boneless Pork Chops
St. Louis Style Ribs
Semi-Boneless Loin Roast
Boneless Loin Roast
Pork Tenderloin
Smoked Pork Chops
Pork Blade Steak
Bone-In Pork Shoulder
Boneless Pork Shoulder
House Rendered Lard
Pork Belly
Ground Pork

LAMB

Ground Lamb
Lollipop Chops
Lamb Rack
Loin Chops
Sirloin Roast
Roundbone Chops
Country Style Ribs
Bone-In Leg Roast
Boneless Butterflied Leg Roast
Bone-In Shoulder Roast
Boneless Shoulder Roast
Lamb Shank
Lamb Neck

SAUSAGE

Sweet Italian
Hot Italian
Sujuk
South Carolina Green Onion

We rotate through over 50 different sausage recipes, but these 4 are our house staples. We usually feature a chicken or lamb sausage in the rotation as well.