Available Venison:Meat Add Ins:

* Pork Loin
  + 50% – add $1.00/lb
  + 33% – add $.75/lb
  + 25% – add $.60/lb
  + 20% – add $.50/lb
* Beef Trim 50/50
  + 50% – add $1.05/lb
  + 33% – add $.77/lb
  + 25% – add $.62/lb
  + 20% – add $.50/lb
* Turkey Thighs
  + 50% – add $1.50/lb
  + 33% – add $1.00/lb
  + 25% – add $.75/lb
  + 20% – add $.60/lb
* Bacon ends and pieces
  + 1lb per 10lb – add $.60/lb
  + 1lb per 5lb – add $1.20/lb
* Green Peppers - no extra charge
* Onions – no extra charge
* Spinach - no extra charge
* Feta Cheese - no extra charge
* Hi-temp Cheddar Cheese - no extra charge
* Hi-temp Pepper Jack Cheese - no extra charge
* Crushed Pineapple - no extra charge
* Jalapenos - no extra charge
* Cranberries – no extra charge
* Applesauce – no extra charge

**Custom Processing**

We only process meat that has been boned out, washed, free of dirt hair and blood clots.

We prefer meat that is not already ground as it allows us to inspect the full muscle.

Boneless meat needs to be brought in a food approved container. No trash bags, shopping bags, etc.

If Meat is frozen, please don’t bring blocks larger than 10lbs.

**$40 Cash deposit** will be required on **ALL** custom orders

**All pricing based on final weight**

Custom Smoking

Meat will be cured in our brown sugar cure prior to smoking.

You will receive your item vacuum packed, if we already stock a bag large enough.

**$40 Cash deposit** will be required on **ALL** custom orders

**All pricing based on final weight**

**$3.50/lb $2 per net (optional)**

**Ground** *10lb minimum*

Ground - $1.00/lb

Ground & Vacuum Packed - $1.50/lb

**Sausage** *10lb minimum per flavor*

Loose – $2.50/lb

Loose & Packed – $3.00/lb

Links – $3.50/lb

Links & Packed – $4.00/lb

Casings available: small diameter collagen or 32/35 hog

You will have approximately 2lbs leftover loose for each flavor run

**Meatloaf** *15lb minimum -* $4.99/lb

Made with house recipe.

Can get small pans, large pans or a mixture

Individually vacuum packed.

**Burgers** *20lb minimum -* $3.50/lb

Vacuum packed in 4 burger packs

**Smoked Jerky** *10lb minimum* - $12.99/lb

Available in Appalachian flavor only

1lb vacuum packed.

**Smoked Sausage** *-* $5.49/lb

*10lb minimum* *per flavor*

32/35 Died Hog casing

The leftover meat for each flavor will be hand packed into a cloth chub and smoked

1lb vacuum packed.

**Smoked Bologna** *-* $4.99/lb

*10lb minimum* *per flavor*

4 inch diameter collagen casing

Cut in thirds and vacuum packed.

**Snack Sticks** $5.99/lb

*10lb minimum* *per flavor*

Mahogany collagen casing

The leftover meat for each flavor will be hand packed into a cloth chub

4lbs vacuum packed.

**Smoked Hams** *-* $4.49/lb

*15lb minimum*

Cured and Netted

Available in Sweet & Spicy or Brown Sugar

End weight is usually 5-6lbs per ham

Individually vacuum packed.

Flavors available

Maple Red Wine & Garlic

Mild Pepperoni

Raspberry Maple Snack Stick

Blueberry Maple Jerky

Southern Belle Sweet

Sweet Italian Kolbassi

Hot Italian Spicy Beer

Sundried Tomato Basil Buffalo

Sweet Onion & Garlic Bratwurst

Southwestern Chipotle Chorizo

Sicilian Orange Lemon Andouille

Honey BBQ Teriyaki

Steak Burger