Eggs ‘n Honey Homestead: Organic, Pasture Raised and Grass-fed Meat October 2026

Chicken Whole and split half: New Hampshire and Kosher King: $7.00/lb

By the cut:

- 1/2s and 1/4s $10.00/lb
- Bone-in breast $12.00/lb
- Bone-less breast $14.00/lb
- Bone-in thigh $9.00/lb
- Bone-less thigh $11.00/lb
- Leggs $9.00/lb
- Wings $8.00/lb
- Bone Broth Soup carcass $6.00/lb
- Giblets $4.00/lb

Heritage Turkey whole $9.00/lb

By the cut:

- 1/2s and 1/4s $13.00/lb
- Bone-less Breast $17.00/lb
- Bone-less thigh $15.00/lb
- Bone-in leg/thigh $13.00/lb
- Leggs $11.00/lb
- Wings $10.00/lb
- Bone broth Soup Carcass $8.00/lb
- Giblets $5.00/lb

Lamb:

Sold by whole ($14.00 a pound hanging weight).

By the cut:

- Ground Lamb $14.00/lb
- Ground Mutton $12.50/lb
- Lamb Shanks $14.00/lb
- Lamb Stew Meat $15.00/lb
- Full and ½ Leg of Lamb $14.00/lb
- Shoulder $14.00/lb
- Lamb Loin Roast $16.00/lb
- Lamb Loin Chops $26.00/lb
- Lamb Rib Chops $24.00/lb
- Rack of Lamb $24.00/lb
- Kidney, heart $3.00/lb

  Liver $4.00/lb

Dexter Beef:

Whole, 1/2 and 1/4 (mixed) beef at $8.00 per pound hanging weight.

By the cut:

- Ground beef: $10.00/lb
- Ground Chuck: $13.00/lb
- Stew Meat: $11.00/lb
- Short ribs: $6.00/lb
- Arm roast: $8.00/lb
- Top Round steak: $9.00/lb
- Eye of Round Roast: $9.00/lb
- Rump Roast: $9.00/lb
- Flank Steak $18.00/lb

- Tri-tip Roast $19.00/lb
- Hanger Steak $15.00/lb
- Skirt Steak: $23.00/lb
- Prime rib: $ 19.00/lb
- Delmonico/Boneless Ribeye: $24.00/lb
- Sirloin steak: $15.00/lb
- Chuck Steak: $14.00lb
- Porterhouse Steak $21.00/lb
- NY Strip $20.00/lb
- T-bone Steak $17.00
- Sirloin Tip steak: $19.00/lb
- Tenderloin steak: $29.00/lb
- London Broil: $9.00/lb
- Brisket: $10.00/lb
- Shank meat/bone $9.00/lb
- Bones: $4.00/lb
- Liver: $7.00/lb