

Eggs 'n Honey Homestead: Organic, Pasture Raised and Grass-fed Meat January 2026

Chicken Whole: New Hampshire and Cornish Cross: \$6.50/lb

By the cut:

- 1/2s and 1/4s \$8.50/lb
- Bone-in breast \$11.00/lb
- Bone-less breast \$13.50/lb
- Bone-in thigh \$8.50/lb
- Bone-less thigh \$10.50/lb
- Leggs \$7.50/lb
- Wings \$7.50/lb
- Bone Broth Soup carcass \$4.00/lb
- Giblets \$3.00/lb

Heritage Turkey whole \$9.00/lb

By the cut:

- 1/2s and 1/4s \$12.00/lb
- Bone-less Breast \$16.00/lb
- Bone-less thigh \$14.00/lb
- Bone-in leg/thigh \$12.00/lb
- Leggs \$10.00/lb
- Wings \$9.50/lb
- Bone broth Soup Carcass \$6.00/lb
- Giblets \$3.00/lb

Lamb:

Sold by whole (\$12.00 a pound hanging weight).

By the cut:

- Ground Lamb \$13.50/lb
- Ground Mutton \$12.00/lb
- Lamb Shanks \$12.00/lb
- Lamb Stew Meat \$14.50/lb
- Full and ½ Leg of Lamb \$13.50/lb
- Shoulder \$13.50/lb
- Lamb Loin Roast \$16.00/lb
- Lamb Loin Chops \$24.00/lb
- Lamb Rib Chops \$23.00/lb
- Rack of Lamb \$24.00/lb
- Organ Meat \$3.00/lb

Dexter Beef:

Whole, 1/2 and 1/4 (mixed) beef at \$7.00 per pound hanging weight.

By the cut:

- Ground beef: \$9.00/lb
- Ground Chuck: \$13.00/lb
- Stew Meat: \$10.50/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 \$8.00/lb
- Bones: \$3.00/lb
- Liver: \$6.00/lb