

# TRB

The Rock Barn  
Field - to - Fork

## July Porkshare \$80

Hickory Smoked Bacon, sixteen ounces - belly

The original Rock Barn favorite: cured and smoked pork belly, available by the slab. Sauté over medium heat until crispy and serve with breakfast and everything afterwards.

Streak o' Lean Manbacon, sixteen ounces - loin

Rubbed with marjoram, allspice and paprika, this Nelson County variation on Southeast-style streak o' lean has earned the nickname "man-bacon." Sauté in a cast-iron pan until crispy and serve with toast, home fries, and cowboy coffee.

Buckboard Bacon, sixteen ounces - shoulder

New release! Buckboard bacon is cut from the shoulder, brined, and smoked over hickory wood. Ready to be fried like hickory bacon, in a cast-iron pan over medium heat. Try it with ...

Bone-in Rib Chops, two each - loin

Pat each chop dry with a paper towel, salt each side, and grill, pan-roast, or bake to an internal temperature of 140°F. Rest five minutes before serving.

Chorizo Michoacán, sixteen ounces uncased - shoulder

Seasoned with red chilis, cinnamon, cumin, & clove, this Michoacán-style chorizo tastes great sautéed with bell pepper & onions and served with black beans in tacos or huevos rancheros.

Creole Andouille, one link - leg

Smoky & spicy andouille is a mainstay of French-Creole cuisine of Louisiana. Ours is seasoned with onion, garlic, & thyme, along w/ plenty of black & red pepper. Whether you're hungry for shrimp & grits, jambalaya, étouffée, or a big pot of gumbo, this andouille will get you the bayou flavor you're looking for.

Tyro Smokeys, five links - shoulder

DC can keep their half-smokes... we want the whole thing. With heavy smoke and plenty of black pepper, these links are delicious on buttered toast as part of a balanced breakfast. They make a valuable addition to the butcher's pantry, as well – try cooking them with polenta, or adding to sautéed greens.

Deli Ham, sixteen ounces - leg

A boneless pork bottom round brined and smoked over hickory wood. It'll bring great smokehouse flavor to a club sandwich or a fresh buttermilk biscuit topped whole-grain mustard.

