

TRB

The Rock Barn
Field - to - Fork

the porkshare

september 2015 - \$80.00

Pork Sirloin, one each – leg

Try this in September's featured recipe, Thai Spring Roll Salad w/ Roasted Pork!

TRB Breakfast Sausage, six links – shoulder

Seasoned with white pepper, sage, and ginger, our TRB Breakfast Sausage is cased in an all-natural sheep casing. Sauté over medium heat until browned on all sides, and serve with eggs and crispy potatoes.

Hickory Smoked Bacon, sixteen ounces – belly

Cured and smoked pork belly, sliced and ready for your cast-iron pan. Sauté over medium heat until crispy.

Cider Brats, four links – shoulder

These sausages are the fruits of our collaboration with Bold Rock in Nellysford.

Made with fresh diced apple and local apple cider, we like to grill them, top with cider mustard and sautéed onions, and serve with a Bold Rock Virginia Draft.

Spicy Streak o' Lean, twelve ounces – loin

Rubbed with marjoram, allspice and paprika, this Nelson County variation on traditional American Southeast-style streak o' lean has earned the nickname

"man-bacon." Sauté in a cast-iron pan until crispy and serve with home fries, toast and strong coffee.

Pork Brisket, one each – shoulder

At the muscular intersection of a marbled pork shoulder and a lean picnic roast, the pork brisket has enough fat to stand up to long-and-low cooking technique and enough flavor to make the wait worthwhile. Sear and roast in a 250°F degree oven until fork-tender.

Pig Pastrami, sixteen ounces – leg

Our pig pastrami is brined, packed in a blend of garlic, coriander, black pepper, and mustard seed, and smoked until fully-cooked and ready to eat. We like to steam it and pile on a piece of toasted rye for an open-faced sandwich with Russian dressing and pickled Napa cabbage.

