

# Weekly Features

## Meat Specials

July 31st through August 4th



**Local... Local... Local**



### Indian Ridge Smoked Chicken Breasts

Our locally smoked chicken breast is brined with old world flavors and slowly smoked with a hickory and applewood blend (NOT pumped with liquid smoke). You can serve over pasta, in your signature salad, create an appetizer and much more.



**(5SCBIR) IRP Smoked Chicken Breast (Frozen) 12 oz average, ID VAC. 12pc/9#cs**

**Local Artisanal Cheese.....Calkins Creamery is a family owned venture located in Northeastern, PA. Calkins is a fully integrated farm and creamery. Their dairy herd is fed a natural diet free of added hormones and antibiotics. These farmstead artisan cheeses are produced on the farm from cow's milk and offers a flavorful choice with less carbon footprint.**

**Cowtipper** is a gouda style cheese that is bathed in Yuengling Porter. A mild creamy base is accompanied by the caramel hops of a good Porter.

**(6PACT) CHEESE PA PROUD COW TIPPER, 2lb**



**Daisy** is a semi-soft, pressed cheese with a pliable and firm texture. It has numerous irregular "eyes" spread throughout the ivory-colored paste. The flavors of grass, nuts and rusticity abound. Daisy can be grated and is perfect for all cooking applications

**(6PATOM) CHEESE PA PROUD DAISY TOMME, 2.5lb**



**Lida Gold Montasio** is modeled after Montasio style cheese, it is a full bodied Italian style cheese with a nutty, butterscotch first bite and a fruity finish. The outside is rubbed with tomato paste, herbs and olive oil to protect it from drying out in the cave.

**(6PALG) CHEESE PA PROUD LIDA GOLD MONTASIO, 4lb**



**Misty Morning** is a Welsh style cheddar. Inside the gray mottled rind is a moist, supple texture with a citrusy finish. With maturity, the edges become creamier and the flavor becomes more well-rounded.

**(6PAMIS) CHEESE PA PROUD MISTY MORN CHEDDAR, 2.5lb**



**Vampire Slayer** has a stirred curd cheddar base and is infused with minced garlic and a seasoning blend of onion and paprika creating a robust, garlicky delight.

**(6PAVS) CHEESE PA PROUD VAMPIRE SLAYER, 4lb**



# Weekly Features



## Seafood Specials July 31th - August 4th



**Wahoo Loins, Skin On/PBO:** Wahoo is an excellent value in a grilling fish. The meat is light in color, very dense, and turns white when cooked. Wahoo has a very clean flavor and it is suitable for sauces and marinades, especially those of tropical fruit origin. Wahoo is not especially high in fat and care should be taken not to overcook it.

**SWL**



**Large East Coast Day Boat Halibut Fillet, Boneless/Skinless:** We are targeting the 50-125# fish coming from the boats that are fishing daily off the coast of Nova Scotia and Newfoundland. These fish will produce thick large fillets with very good fat content.

**SHF**



**Butterfly Bronzini:** The fish have been carefully prepared for stellar plate presentation. The head, back bones and pin bones have been removed. The skin is intact and the tail remains on. This is perfect blend of European and American presentation. In Europe fish of this size are often served whole with the head on and bones in. That presentation is not as readily accepted in the states where most consumers do not want to see the head or deal with the bones. We have fabricated these fish so you can still present the fish in a natural form without all of the negatives that go with whole fish. 7/9oz portions

**SBWFB**



**Silver Streak Hybrid Striped Bass Fillets:** This is a great alternative to wild rockfish. No antibiotics or growth hormones added. The flesh is firm and fish of this size are full flavored due to high fat content.

*The fillets will average 6- 9oz each.*

**SSB**





# In Celebration of National Oyster Day Week of July 31- Aug 5

## *Chincoteague (10Oct) - Chincoteague Island, Virginia*



True Chincoteague Oysters which have been raised in Chincoteague Bay have a distinctive briny flavor followed by a sweet finish. But often other oysters are brought in and left to take on the salinity of the bay for a few weeks and sold as Chincoteague oysters.

## *Chunu Petites (10Oct) - Pope's Bay, Virginia*

High salinity up front quickly transitioning to a sweet grassy finish. Misty's little sister, Chunu Oysters are for the discerning oyster lover. These petite oysters are similar in shape and size to Kumamoto oysters but has the great taste of the Misty Point.



## *Misty Points (10Oct) - Pope's Bay, Virginia*



Misty Points are raised on exclusive grounds in the pristine seaside waters of Virginia. These top-shelf oysters are perfected through intense husbandry that creates deep cups and great taste. High salinity up front that fades into bright, sweet hits of celery and grass.

## *Watch House Pt. (10Oct) - Chesapeake Bay, Virginia*

Watch House Point Oysters are grown on the historic grounds located on the southern tip of the Eastern Shore of Virginia where the Chesapeake Bay meets the Atlantic Ocean. This area is known for its pristine waters and great tasting shellfish.

