

In the Store

The Grain Bin sells a variety of hand cut meats, including Sirloin Steak, New York Strip, Ribeye Steak and T-Bone (special order). Ground Beef, Italian Sausage, and Bacon Wrapped Chicken Breasts are available in the freezer section.

The Grain Bin makes a variety of fresh bratwurst. We also make our own smoked bacon, a variety of beef sticks, summer sausage, and hotdogs.

In our dairy case, you will find a variety of block cut cheeses and sliced lunch meat.

In the store, we carry an assortment of baking essentials, along with decorating sprinkles. We carry everything you will need to prepare a meal.

The Grain Bin supports the local community by selling a variety of products produced locally.

And don't forget to check out our candy aisle!



E4548 County Road FF
Boyceville, WI 54725

Phone: 715-632-2800

E-mail: gbbmlc@gmail.com

www.facebook.com/grainbin

www.grainbinbutchery.com

For all meat processing: Any orders left longer than 7 days after you are notified will be charged \$20.00/day for storage.

Orders left more than 30 days will be considered abandoned.

All prices subject to change with market.



We provide:

- On the farm slaughter
- Custom processing for beef, hogs, sheep and deer
- Homemade brats, summer sausage, snack sticks, bacon, and more
- Bulk foods and sweet treats

Store Hours:

- Monday: Closed
- Tuesday - Sunday:
9:00 am - 5:00 pm

For information regarding slaughtering, please call:

Jason - 715-505-0704

Aron - 715-781-2441

Beef Processing

On the farm slaughter: \$150.00 (skinned, entrails removed, quartered, and transported to the GBBM cooler)

- --\$.62/mile over 30 miles from the GBBM
- \$50.00 extra per animal for offal disposal

Normal processing rate: \$.85/lb hanging weight - carcass will hang and age for 7-10 days. \$25.00/day to age longer than 10 days.

Included at no additional cost:

- Steaks: Cut to your desired thickness – sirloin, round, T-bone, ribeye, New York strip and tenderloin filet
- Roasts: Cut to your desired weight - chuck, arm, rump, round, sirloin-tip, and rib roast
- Misc. Cuts: Brisket, stew meat, short ribs, soup bones, dog bones, liver, heart, tongue and oxtail
- Trim: Double ground and packaged in 1-2 lb burger tubes

Extras

Summer Sausage

(70/30 beef/pork): \$3.99/lb

Original or Garlic

Add cheese or jalapeno: + \$0.50/lb

Snack Sticks

70/30 beef/pork: \$4.75/lb

Original, Honey BBQ, Teriyaki, Garlic

Add cheese or jalapeno: + \$0.50/lb

Wieners: \$5.00/lb 70/30 beef/pork

Ring Bologna: \$3.99/lb 70/30 beef/pork

Brats: \$4.25/lb

Burger formed into patties: \$0.75/lb

All weight is measured as raw weight. Meat is typically wrapped in plastic and freezer paper.

Venison & Wild Game Processing

Whole Deer: Skinned, cut, and wrapped (we keep the hide): \$160.00, with \$50 down at drop-off.

We accept clean, deboned wild game trim year-round (venison, bear, wild hog, waterfowl).*

- Grind only: \$.75/lb
- Grind and package only (1 lb packs): \$1.00/lb
- Ground additions:
 - Beef Fat: \$1.75/lb
 - Pork Trim: \$3.00/lb

** We do not process whole bear or whole waterfowl.*

Extras

Summer Sausage

Original or Garlic

70/30 venison/pork: \$3.99/lb

Add cheese or jalapeno: + \$0.50/lb

Snack Sticks

Original, Honey BBQ, Teriyaki, Garlic

70/30 venison/pork: \$4.75/lb

Add cheese or jalapeno: + \$0.50/lb

Bratwurst

50/50 venison/pork: \$4.25/lb

Add cheese or jalapeno: + \$0.50/lb

Philly Cheese Steak Brat: \$4.75/lb

Wieners

70/30 venison/pork: \$5.00/lb

Breakfast or Italian Sausage

50/50 venison/pork: \$3.00/lb

1 lb packages

Ring Bologna

70/30 venison/pork: \$3.50/lb

All weight is measured as raw weight. Meat is typically wrapped in plastic and freezer paper. Vacuum sealing is available for an additional \$1.00/bag.

Pork Processing

On the farm slaughter: \$100.00 (skinned, entrails removed, quartered, and transported to the GBBM cooler)

- --\$.62/mile over 30 miles from the GBBM
- \$40.00 extra per animal for disposal

Normal processing rate: \$.85 /lb hanging weight

Included at no additional cost:

- Chops: loin or rib, bone-in or boneless, cut to your desired thickness
- Roasts: fresh ham, Boston butt (bone in or boneless), cut to your desired weight
- Ribs: spare or country style
- Pork steaks and side pork

Extras

Smoked meats: hams, chops, steaks, bacon, or hocks: \$1.50/lb

Breakfast or Italian Sausage: \$2.50/lb

Original brats: \$3.99/lb

Cheddar brats: \$4.49/lb

Philly cheese steak brat: \$4.49/lb

Jalapeno cheddar brat: \$4.99/lb

Breakfast sausage links: \$3.99/lb

All weight is measured as raw weight. Meat is typically wrapped in plastic and freezer paper. Vacuum sealing is available for an additional \$1.00/bag.