



DELI & PÂTÉ

PORKSTRAMI | \$9.50/8oz pkg



A porky twist on a deli classic – Tails & Trotters pork brisket brined and smoked with a traditional spice crust - thinly sliced in 1/2 lb packages

APPLEWOOD-SMOKED HAM | \$8.50/8oz pkg



Our award-winning whole muscle applewood-smoked ham – thinly sliced in 1/2lb packages

COUNTRY PÂTÉ | \$25.44/lb (3-4oz slices)



A coarse mix of pork, liver, herbs & spices – serve with pickles & mustard for an easy appetizer or snack

SMOOTH LIVER PÂTÉ | \$12/8oz jar



Award-winning silky smooth mousse of pork liver and seasonings

PORK RILLETTES | \$12/8oz jar

Rich, roasty pork confit – a rustic spread perfect with a baguette & some capers or simply spread on crackers or crostini

DEVILED HAM | \$13.95/lb, ~8oz containers

A mixture of our award-winning applewood-smoked ham, mayo, celery, shallot & Mama Lil's pickled peppers

CURED MEATS

BACON | \$13/lb sliced; \$11.50lb/ends

SLICED MEDIUM-THICK

SMOKED: Brown sugar-cured & applewood-smoked

PEPPER: Brown sugar-cured & applewood-smoked, with a black pepper crust

SUGAR-FREE: Cured with a delicate mix of spices to balance the salt; applewood-smoked

BACON ENDS: Lardons perfect for complimenting dishes

PANCETTA (TESSA-STYLE) | \$21/lb

Milder, younger Italian herb-cured belly perfect for cubing into lardons for cooking

CANADIAN BACON | \$16.00/lb

Brined & applewood-smoked center loin – rich and a touch sweet

GUANCIALE | \$21/lb

Herb-cured pork jowl – rich & aromatic, fantastic on pasta (carbonara!), pizza or greens

JOWL BACON | \$12/lb

Pork jowl cured in our brown sugar cure and applewood smoked

PULLED PORK

HEAT & SERVE | \$11.25 PER 16OZ CONTAINER

CAROLINA

Richly rubbed with BBQ spices & bathed in a tangy vinegar sauce

CHILE COLORADO

A Southwest classic with chunks of tender shoulder in a rich, red chili sauce

CHILE VERDE

Roasted green chili & tomatillo pork stew with chunks of tender shoulder

COCHINITA PIBIL

Yucatan-style pulled pork with annatto seed & citrus juices

CUBAN MOJO

Pulled pork splashed with tropical citrus juices & spices

KALUA

Hawaiian classic – smoked pork braised in banana leaves; simple but full of flavor

PORK VINDALOO

Tender chunks of shoulder in a spicy curry sauce

RED BRAISED PULLED PORK

Our version of Hong Shao Rou - tender pork braised in with brown sugar, tamari and Shaoxing wine

PANTRY

PORK BOLOGNESE | \$11.25/16oz container

Rich meaty sauce with a touch of cream

TOMATO RAGU | \$11.25/16oz container

A classic tomato sauce loaded with tender pork

HAM HOCKS | \$6.50/lb

Meaty hocks & fore shanks brined and applwood-smoked; an essential for greens, beans and soup

SALT PORK | \$7/lb

Old-fashioned salt-cured belly adds a salty-sweet porkiness to beans, greens and soup without the smokiness of bacon or aromatics of pancetta

TASSO HAM | \$14/lb

Spicy smoked pork – a Cajun seasoning staple; ours is much leaner than the traditional method

LEAF LARD | \$4.25/8oz container; \$12.50/32oz container

Pure, snow-white rendered leaf fat for baking and cooking

PORK STOCK (AKA PORK BONE BROTH) | \$6.25/32oz container

A versatile stock made from just meaty pork bones & water (no salt or aromatics added)

PORK SUGO | \$12/8oz container

Pork demi-glace – a rich reduction sauce for meats & pasta, or an easy gravy base

PORCHETTA

\$12.50/lb

Boneless belly + loin slathered in a rich herbal marinade, rolled & tied around T&T sausage. Oven roast for a delicious (& slightly messy) feast!

BRUNCH

MAC & CHEESE | \$14/2lb heat & serve tray

Macaroni in house-made cheese sauce, studded with T&T bacon

SAUSAGE GRAVY | \$8.25/16oz container

Just add biscuits! British-style sausage in house-made gravy

SCRAPPLE | \$12/lb

PA Amish breakfast staple: cornmeal porridge studded with lots of meaty bits (~4oz pieces)

MARINATED CUTS

COPPA | \$15/lb

1/2-3/4LB TENDER STEAKS, PERFECT FOR GRILLING OR OVEN BROILING

LEMON-GREEK: A citrusy Mediterranean marinade brightens up 1-1.5” tied shoulder steaks – perfect for grilling or oven broiling

PORCHETTA: The rich herbal flavors of a classic porchetta roast on a 1-1.5” tied shoulder steak – perfect for grilling or oven broiling

SHAOXING: A heady blend of shaoxing wine & Chinese spices

SPANISH: Smoked paprika & sherry on 1-1.5” shoulder steaks – perfect for grilling or oven broiling

TENDERLOIN | \$19/lb

1-1.5LB AVERAGE

LEMONGRASS: Lemongrass, fish sauce, garlic & palm sugar

SHAOXING: A heady blend of shaoxing wine & Chinese spices

SPANISH: Mmoked paprika & sherry

BUTCHERY

Shoulder

COPPA | \$13/lb

Versatile cut suited for braising, roasting or grilling – whole (~4lbs), chunks or steaks

BRISKET | \$6.50/lb

Best suited for slow cooking; 2-3lbs

PICNIC | \$6.50/lb

Carnitas, pernil, roast pork, pulled pork; various sizes

“PLUMA” | \$16/lb

1/3lb tender searing cut with mindblowing flavor

“PRESA” | \$21/lb

Also called “Secreto”, this 1-1.5lb steak is the secret jewel of the shoulder – grill like a beef flat iron steak

Belly

Trimmed, skin-on; various sizes | \$7/lb

Loin

CHOPS | \$10/lb

Center-cut chops (nearly boneless) or rib chops (full bone); ~1.25” thick

SMOKED CHOPS | \$12/lb

~1.25” thick, brined & smoked rib chops – heat & serve!

TENDERLOIN | \$16.80/lb

1-1.5lb average

LOIN RIB ROAST | \$8.40/lb

PRE-ORDER FOR BEST AVAILABILITY

Standing rib roast, up to 11 bones

CENTER LOIN ROAST | \$12.60/lb

PRE-ORDER FOR BEST AVAILABILITY

Boneless; skin off, or on & scored

Ribs

BACK | \$8/lb

Often called “baby backs”, these come from the loin; PRE-ORDER FOR BEST AVAILABILITY

ST. LOUIS | \$7/lb

2-2.5lb meaty racks from the belly – with cartilage tips on

SPARE RIBLETS | \$4/lb

Riblets from the shoulder – wonderful roasted & braised for ragu and other sauces

MISCELLANEOUS BUTCHERY

BAVETTE | \$12.60lb

~1/2lb each, best suited for grilling

BONES | \$3.70lb

CHEEK MEDALLIONS | \$13/lb

Tender nuggets best suited for braising

FLANK STEAK | \$12.60/lb

Smaller version of a beef flank – best suited for grilling

OSSO BUCCO | \$6.60/lb; 2 pieces/package

~1.5” thick slices of hock for braising

SIRLOIN CUTLETS | \$6.80/lb

~1/2lb each, best suited for grilling or pounding into schnitzel & baking



Sandwich Counter & Pork Emporium

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