



GRASS FED BEEF PRICE LIST

Thank you for your interest in purchasing beef cuts from Dayspring Farm. Our cows are grazed on rich pastures and are not given hormones or antibiotics. They are grown and finished according to the standards of the American Grassfed Association. Your meat has been processed at McBride Meats, our USDA certified processor in South Pittsburg, TN. At McBride Meats the cows are humanely slaughtered and then they are dry aged in their coolers for 10-15 days before being cut. The dry aging helps tenderize the meat. They are then cut, packaged and frozen.

Prices (per pound unless otherwise noted):

*updated: March 2024

Steaks

Our Steaks are generally packaged 2 per pack. Current NY Strips, T Bones & Rib Eyes are cut 1 1/4" (Industry standard for steaks is 3/4" thick. We cut at least 1 inch to prevent overcooking.).

Sirloin: \$17

New York Strip: \$25

T-Bone/Porterhouse: \$30

Filet Mignon: \$42

Rib Eye: \$28

Flank Steak: \$20

Skirt Steak: \$15

Flat Iron: \$17

Roasts

Generally about 3 pound packages

Chuck: \$12

Shoulder: \$12

Sirloin Tip: \$12

Eye of Round: \$12

Rump: \$12

Other Cuts

Brisket: \$9

Ground Beef: \$10

Patties: \$20/4-pk

Stew Meat: \$12

Soup Bones with meat: \$8

Fajita Strips: \$12

Short Ribs \$9

Oxtail: \$6

Heart/liver: \$5

Tongue/spleen/kidney: \$3

Marrow bones: \$6

Bones for dogs: \$4

If you have any questions, please call Lynn at (615) 400-6998 and she will be happy to help you.

Dayspring Farm – 285 Brickell Avenue – Altamont, TN 37301

www.dayspringfarmtn.com