



**MEAT
N'
BONE**

WWW.MEATNBONE.COM

GOOD VIBES ONLY

**EAT
DRINK
AND BE
LOCAL®**

EDBLlife.com

**PREMIUM QUALITY MEATS
HAND DELIVERED TO YOUR DOOR!**

THE MEAT & BONE EDITION



LET'S TALK MEAT
COME CHECK US OUT TODAY!





WE CARRY 300+
BEST IN CLASS PRODUCTS

BONELESS STEAK
USDA PRIME
NET WT. 1.5 LBS
MEAT N' BONE
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MEAT N' BONE

MEAT N' BONE 45+ **TOMAHAWK STEAK**
USDA PRIME

MEAT N' BONE
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Safe Handling Instructions
This product has originated from inspected and approved sources and is safe to eat. However, there are some risks associated with eating raw meat. Please follow these instructions to help reduce the risk of foodborne illness.
1. Wash hands thoroughly with soap and water before and after handling the meat.
2. Keep the meat refrigerated until ready to use.
3. Cook the meat to the recommended internal temperature.
4. Do not taste the meat before it is cooked.
5. Do not use the same cutting board or knife for raw meat and other foods.
6. Clean all surfaces that come in contact with the meat.
7. Do not reuse marinade that has been in contact with raw meat.
8. If you are pregnant, avoid eating raw meat.
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NEED SOME HARDWARE?

The same team behind Meat N' Bone have launched a business with the same values but focused on providing you with the best hardware in the market. Free shipping for orders over \$125 as well as Free Delivery to South Florida.



ABOUT US

Meat N' Bone is an online Butcher shop, with local delivery options as well a national shipping. We focus on quality and consistency. Every product we offer has been curated by our expert team and meets the highest standards for quality. We sell only high quality meats, sourced from the best programs in each category and each price point, all of our products have been selected for their quality and we stand behind it. We started Meat N' Bone because there is nothing we enjoy more than a good piece of meat. Yet, finding affordable high quality meats is not an easy fit, the art of butchery is pretty much dead... Supermarket beef and butcher shops, buy from the same suppliers that make it easy to operate (Sysco, GFS, etc...) Steakhouses can be awesome, but they are expensive. At Meat N' Bone, every single product we offer is something we would eat, and serve our guests. Every summer, for years, our founders have been going to Michigan where our friends at Ferry Farms operate. There we grilled Michigan's finest beef by the lake... when summer was over and we came back to Miami we suffered from the lack of high quality beef. Its just not the same. the worst part? Ferry Farms is a dairy farm, and still they have better meat than most supermarkets and butchers!!!

If you have any questions, don't be a stranger. Our butchers and experts are waiting for your call. You can also email us at info@meatnbone.com. We are a small company owned by three friends. We are a BIG happy family of meat lovers.