

We offer many mouth watering cuts.

STEAKS

Filets
New York Strips
Ribeyes
Top Sirloin
T-Bones
Flat Iron
Porterhouse

Ground Beef

sold by the pound

1/2 lb. Chopped Steak
1/4 lb. Angus Burgers

Specialty Cuts

Minute Steak
Liver
Kabob Tips
Fajita Strips
Stew Meat
Brisket

ROASTS

Eye of Round
Sirloin Tip
Rolled Rump
Chuck
Smoked Beef Jerky
Smoked Beef Sticks

Special cuts available on request

*The answer is simple . . .
Where
Quality, Health and Taste
come together.*

WOMACK FARMS

2685 Elmo Road • Pembroke, KY 42266

Phone 270.484.0286 • 717.572.2418

Fax 270.640.4757

Email

womackfarmsllc@gmail.com

Website

www.womackfarms.com

- Dry Aged
- Farm raised locally
- Grain-Fed
- NO Steroids
- NO Growth Hormones
- NO Antibiotics
- NO Preservatives
- NO Artificial Coloring
- USDA Inspected

*When you want the Best for
you and your family . . .*

WOMACK FARMS



A cut above the rest . . .



ALL NATURAL RAISED PREMIUM ANGUS BEEF



From Our Family Farm to Your Family Table . . .

Womack Farms is a family owned and operated farm located in the gently rolling landscape of Western Kentucky. We are approximately 55 miles north-west of Nashville, Tennessee, right off I-24 West. Womack Farms is a third and fourth generation beef producer. We take great pride in producing beef with the highest possible standards on our farm, producing healthy, mouth-watering beef for you and your family. To ensure your family's health, we use no steroids, growth hormones or antibiotics. Womack Farms beef is dry-aged for an extended period of time, vacuumed packaged, and flash frozen which assures our beef's freshness, immaculant tenderness and mouthwatering taste.

*Whether you want a feast
or a healthy, satisfying dining experience . . .*

*To ensure
our beef
is the
healthiest
possible . . .*

- Farm raised locally
- Grain-Fed
- NO Steroids
- NO Growth Hormones
- NO Antibiotics
- NO Preservatives
- NO Artificial Coloring
- USDA Inspected



It just doesn't get any better!

*All our beef is
dry-aged for a
rich taste and
immaculate
tenderness.*

The dry aging process takes longer and costs more. That's why most grocery – and even many restaurants – offer little, if any, dry-aged beef. But those who appreciate tender, rich-tasting beef know that dry aging is worth it.

*Our
Gift
Packages*



Great for any special occasion!

**Christmas
Birthdays
Father's Day
Mother's Day
Weddings
Anniversaries
Thank You's
Coworkers
New Customers
Show of Appreciation**

We can drop ship your order anywhere in the US custom packaged with your personal or companies information or greeting included.

Special orders available upon request.