



RED TABLE MEAT CO. IS AN ARTISAN SALUMI PRODUCER.  
BASED IN MINNEAPOLIS, MINNESOTA, OUR TEAM HANDCRAFTS  
YOUNG AND WELL BALANCED SALAMI USING TRADITIONAL METHODS.

**WHOLESALE CATALOG**



## MEET THE FOUNDER MIKE PHILLIPS

The story of Red Table Meat Co. begins in Royal, Iowa, a small farming community in the northwest part of the state, where founder and head salumiere Mike Phillips saw farmers' tireless work first-hand.

That respect informed Phillips' career as a professional chef, launching local favorite Chet's Taverna, and later directing the kitchen at Craftsman, where he won accolades for his loyal commitment to local ingredients and local farmers.

At Craftsman, Phillips could not find cured meats—let alone local cured meats—that met his exacting standards. Through research, he learned that chefs around the country sourced their pork from right here in Minnesota and Iowa, and he began reaching out to local farmers in the hopes of making his own salumi. Soon his love for local foods and curing meats eclipsed cooking, and he created Red Table Meat Co. to create world-class products from a Minnesota commodity.



“WE HAD A LITTLE CAFÉ IN MY TOWN, ROYAL, IOWA. WHY COULDN'T YOU WALK INTO THAT CAFÉ AND GET HAMBURGER FROM GEORGE OUT ON THE BACK FORTY, AND PORK CHOPS. YOU KNOW, WHY WOULDN'T IT ALL BE ABOUT LOCAL FOOD? INSTEAD WE ASK FOR CHEAPER FOOD WHICH IS WHAT THE CORPORATE FOLKS RESPONDED TO, AND WE GOT THIS GREAT HOMOGENIZATION OF ALL OF OUR FOOD CULTURE, SO EVERY LITTLE CAFÉ IN EVERY LITTLE TOWN IN THE U.S. IS THE SAME FOOD. IT ALL COMES OFF THE BACK OF THE SAME TRUCK UNFORTUNATELY.”  
MIKE PHILLIPS,  
SALUMIERE

MEET THE FARMERS  
PORK & PLANTS, YKER ACRES, LITTLE FOOT FARMS  
AND MORE LOCAL FARMS AND CO-OPS



The happiest pigs produce the best pork. Red Table Meat Co. seeks out the best hogs raised sustainably, responsibly and humanely by conscientious and attentive small family farmers like Littlefoot Farm in Afton, Minnesota, and Pork and Plants in Altura, Minnesota. We also source pork from Heritage Farms and Berkwood Farms in Iowa.



“THE QUALITY OF  
OUR MEATS STARTS  
IN THE PASTURE,  
AND WE RELY ON  
FARMERS AND  
THEIR INCREDIBLY  
HIGH STANDARDS  
TO HIT OUR OWN  
BAR FOR QUALITY.”  
MIKE PHILLIPS,  
SALUMIERE

RED TABLE MEAT CO. TAKES SALAMI PERSONALLY



Above: Phillips with mentor François Vecchio (m.) and Red Table Meat Co. partner Kieran Folliard (r.)

As founder of Red Table Meat Co., Mike Phillips is insistent about ingredient quality and technique when it comes to crafting cured meat. Yet the nuance and dedication to excellence comes from something that can't be taught: his own personal experience.

Perhaps this is most evident in the names he's given to his creations, which are like chapter titles of his own autobiography. Part inside joke and part nostalgia, the Soppressata style Salbando is named after famed Oakland A's 3rd baseman Sal Bando, and also after Mike Phillips' 90s punk band. Red Table's Finocchiona style large and small caliber salamis—Big Chet's and Chet's respectively—share their name with Phillips' restaurant. The Genoa style salami, called the François, and the Felino style salami, called The Extra Vecchio, take their inspiration from François Vecchio, a Swiss butcher and teacher who schooled Phillips in the ancient art of salumi making.

Of all Phillips' salami recipes, the most unique might be the Chuck Fred variety, which honors a close friend. Also a true original, Tom "Chuck Fred" Taylor, was a fellow chef, artist and activist who died at age 57 in 2012 of esophageal cancer. An advocate for sustainable agriculture and a lover of good food, a plate of Mike's charcuterie was his final request. Food is inherently personal for the eater, and it is always better when it is inherently personal for the maker, too.



Above: Tom "Chuck Fred" Taylor

FOOD IS INHERENTLY PERSONAL FOR THE EATER, AND IT IS ALWAYS BETTER WHEN IT IS INHERENTLY PERSONAL FOR THE MAKER, TOO.

# FRESH LARGE CALIBER SALAMI

## BIG CHET'S

### Spicy fennel and garlic salami

**Format:** Finocchiona style salami

**Seasoning:** black pepper, red pepper, fennel, garlic and white wine

**Tasting notes:** like its smaller counterpart, the fennel and spice of the red pepper play nicely with the garlic and white wine, making Big Chet's a classic and balanced salami.



GREAT ON A SANDWICH  
WITH AIOLI AND GIARDINIERA

## SALBANDO GRANDE

### Mildly spiced

**Format:** Soppressata style salami

**Seasoning:** black pepper, red pepper, garlic and white wine

**Tasting notes:** a larger version of our take on a spicy salami, Salbando Grande is still subtle, but the spice blossoms as you eat more and more...and more.



GREAT IN A SALAD  
TO ADD A BIT OF ZING

## SALAMI FRANÇOIS

### White pepper, garlic and white wine

**Format:** Genoa style salami

**Seasoning:** In natural beef casing, with white pepper, garlic, and white wine

**Tasting notes:** Salami François is subtly perfumed and has a finer ground than most others. The seasonings help to celebrate the meat itself.



MILD AND ACCESSIBLE, THIS  
WINS OVER PEOPLE WHO THINK  
THEY DON'T LIKE SALAMI

OUR LARGE FORMAT SALAMI ARE SPICED & STUFFED INSIDE A PORK CASING  
SIZE: 3-4 POUNDS    AGED: 2 MONTHS    CASE SIZE: 2    SHELF LIFE: 3 MONTHS

# FRESH SMALL CALIBER SALAMI

## CHET'S

### Spicy fennel and garlic salami

**Format:** Finocchiona style salami

Black pepper, red pepper, fennel, garlic, and white wine

**Aged:** about 4 weeks

**Tasting notes:** the fennel and spice of the red pepper play nicely with the garlic and white wine, making Chet's a classic and balanced salami.



## SALBANDO

### Mildly spiced

**Format:** Soppressata style salami

Black pepper, red pepper, garlic and white wine

**Aged:** about 4 weeks

**Tasting notes:** our take on a spicy salami, Salbando is still subtle, but the spice blossoms as you eat more and more... and more.



## THE VECCHIO

### Black pepper, garlic, and white wine

**Format:** Saucisson Sec style salami

**Seasoning:** In beef middle casing, with black pepper, garlic, and white wine

**Aged:** about 4 weeks

**Tasting notes:** With very little to distract from the meat, the spices and salt play a supporting role for this classic salami.



## CHUCK FRED

### Smoky, spiced salami

**Format:** Red Table Meat Co. original salami

**Seasoning:** In beef middle casing, with black pepper, nutmeg, all-spice, garlic, and white wine

**Aged:** about 4 weeks

**Tasting notes:** A Mike Phillips original, this salami has Eastern European influences, soft spices, and a light smoke perfume.



OUR SMALL FORMAT SALAMI ARE SPICED & STUFFED INSIDE A BEEF CASING  
SIZE: 7 OUNCES AGED: 1 MONTH CASE SIZE: 4 SHELF LIFE: 8 WEEKS

# SPECIALTY SALAMI

## EXTRA VECCHIO

**White wine, garlic, black pepper salami**

**Format:** Felino style salami

**Seasoning:** black pepper, garlic and white wine

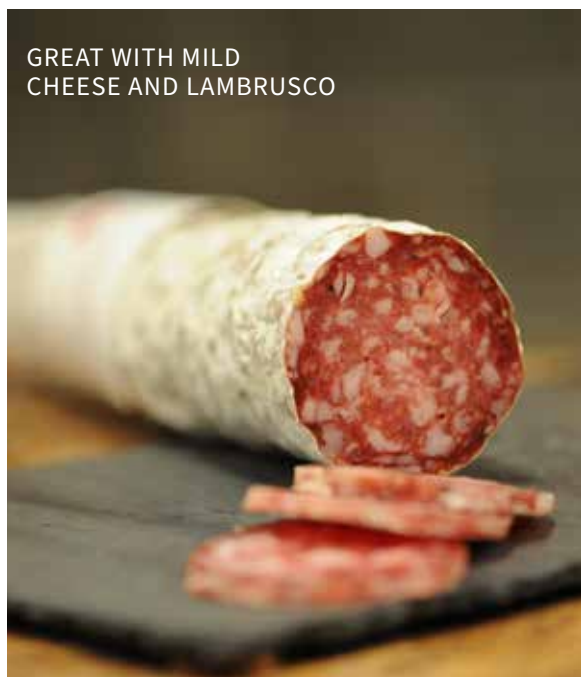
**Casing:** Pork

**Aged:** 7 weeks

**Size:** 2 pounds

**Shelf life:** 2 months

**Tasting notes:** Extra Vecchio is a meat-forward salami celebrating the quality of the raw products with little alteration.



## BOLDOG

**Seasonal product named for locally grown boldog peppers**

**Format:** Similar to a Hungarian salami or Spanish chorizo

**Seasoning:** Paprika, garlic, black pepper, red chili flake

**Casing:** Pork

**Aged:** 6 weeks

**Size:** 10 ounces

**Shelf life:** 2 months

**Tasting notes:** Paprika and garlic seasonal salami.



## PORK QUEEN

**Funky black pepper and garlic salami**

**Format:** Crespone style salami

**Seasoning:** black pepper, garlic and white wine

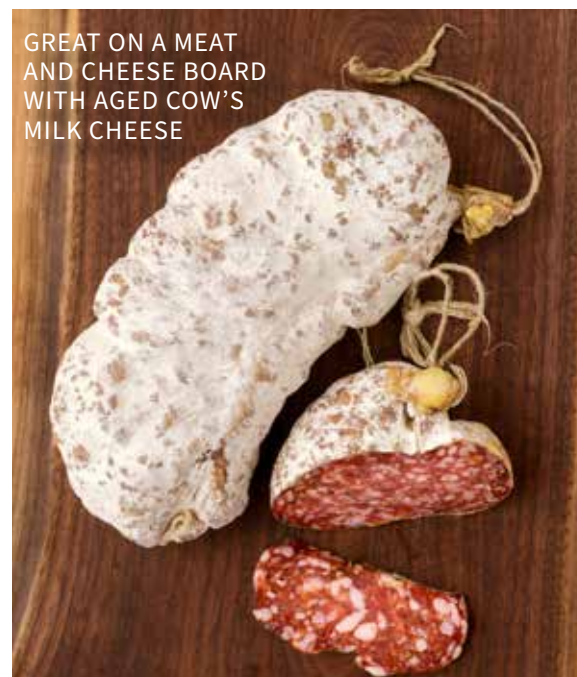
**Casing:** Pork

**Aged:** 5 weeks

**Size:** 1 pounds

**Shelf life:** 2 months

**Tasting notes:** Pork Queen celebrates the quality of the product with minimal seasonings of black pepper and garlic to augment the meat.



ROUND OUT YOUR OFFERINGS WITH THESE SPECIALTY VARIETIES THAT ARE INSPIRED BY TRADITION AND INTERPRETED WITH STYLE



# COOKED PRODUCTS

## MORTADELLA

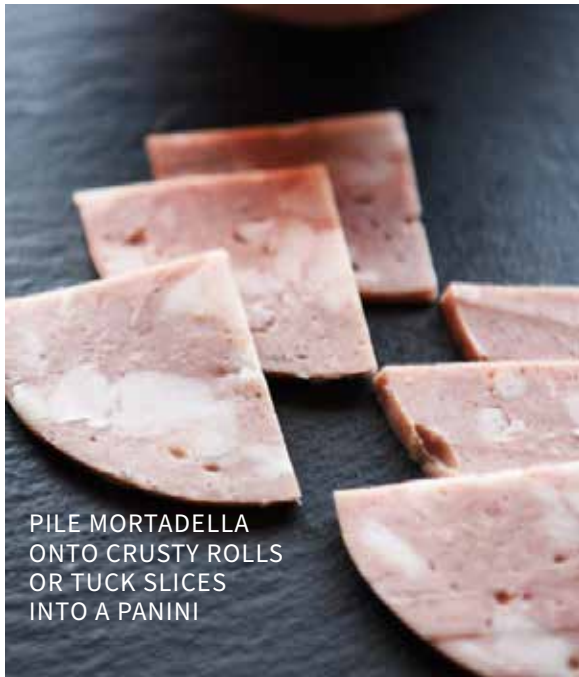
**Seasoning:** Fully cooked with coriander, black pepper, rosemary and sherry wine.

**Casing:** Beef

**Size:** 5 pounds

**Shelf life:** 3 months

**Tasting notes:** For sandwiches or snacking, you haven't really tried mortadella until you've tried this one. This recipe came right off the top of mentor and master charcutier François Vecchio's head. The result is a silky and porky bite.



PILE MORTADELLA  
ONTO CRUSTY ROLLS  
OR TUCK SLICES  
INTO A PANINI



## THE ROYAL

**Cooked smoked ham**

**Format:** leg

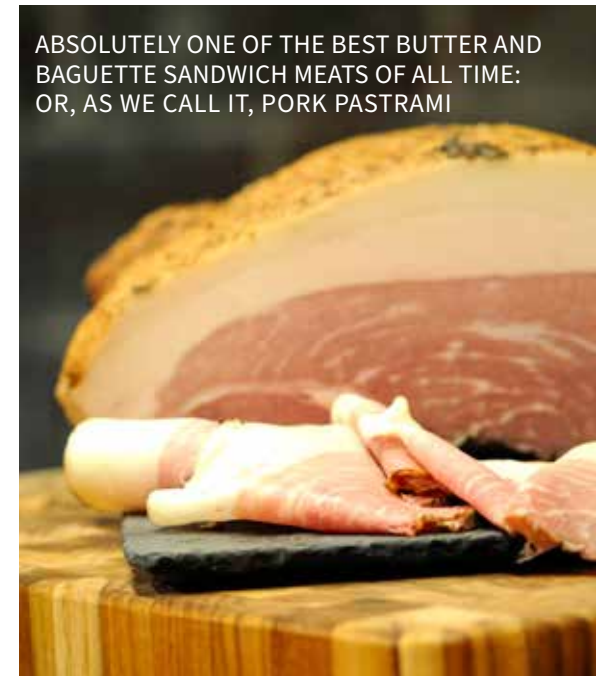
**Seasoning:** fermented and cured without casing, with salt, sugar, bay leaf, rosemary, garlic, allspice, juniper, coriander and black pepper

**Aged:** about 1 month

**Size:** about 12 pounds (2 6 pound pieces)

**Shelf life:** 2 months

**Tasting notes:** delicate, sweet, and salty with soft spices



ABSOLUTELY ONE OF THE BEST BUTTER AND  
BAGUETTE SANDWICH MEATS OF ALL TIME:  
OR, AS WE CALL IT, PORK PASTRAMI

PERFECT FOR SANDWICHES OR SNACKING



## **CONTACT**

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