

COCHON

small plates

- crawfish pie \$14
- fried alligator with chili garlic mayonnaise \$14
- wood fired oysters with chili garlic butter \$22
- grilled ramps with crawfish butter \$20

boucherie

- fried boudin \$9
- head cheese, house mustard, soda crackers \$14
- chili dusted cracklin \$9
- roasted pork belly, pepper jelly \$14
- deviled ham salad, crackers \$12

soup & salad

- chicken & andouille gumbo \$10
- cucumbers & herbs in vinegar \$6
- strawberry & spring onion salad, pecans, buttermilk dressing \$13
- crawfish remoulade, butter lettuce, herbs \$16

entrees & wood-burning oven

- oyster & bacon sandwich \$29
- steamed shrimp in brandy, mustard greens, charred green onion mayo \$28
- rabbit & dumplings \$28
- braised beef short rib, popcorn rice, braised green garlic, beef jus \$32
- wood fired gulf fish "fisherman's style" \$39
- fried catfish with grits, chilis & napa cabbage, bacon \$24
- daily cochon, a selection of ryals family farm pork market price lb

Chefs/Co-Owners
Donald Link
Stephen Stryjewski

Chef de Cuisine
Bret Macris

large format

- 1.5lb ribeye, maître 'd butter \$90

sides

- macaroni & cheese casserole \$8
- creamy grits \$8
- bacon braised collard greens \$8
- braised field peas \$8

no separate checks, up to 4 separate payments are accepted