

COCHON

small plates

- braised beef pie \$18
- wood fired oysters with chili garlic butter \$24
- fried alligator with chili garlic mayonnaise \$14

boucherie

- fried boudin \$9
- selection of in-house charcuterie, pickles, house mustard, crostini \$36
- chili dusted pork cracklins' \$9

soup & salad

- chicken & andouille gumbo \$10
- cucumbers & herbs in vinegar \$7
- heirloom tomato, gazpacho, herb dressing, louisiana blue crab \$23

entrees & wood-burning oven

- wood fired gulf fish "fisherman's style" \$39
- oyster & bacon sandwich \$29
- grilled shrimp, blistered cherry tomatoes, sweet peppers, fried basil \$29
- rabbit & dumplings \$30
- Ryal's hamburger steak, roasted red potatoes, fried onion rings \$28
- pan fried catfish, crushed english peas, chili bacon \$24
- Ryal's farm pork, jalapeno cheddar grits, corn & cherry tomatoes, pork jus \$26

sides

- macaroni & cheese casserole \$8
- creamy grits \$8
- blistered shishitos, malt dressing, herbs \$10

Chefs / Co-Owners
Donald Link
Stephen Stryjewski

Chef de Cuisine
Bret Macris

no separate checks, up to 4 separate payments are accepted.