

COCHON

small plates

- braised beef pie \$12
- wood fired oysters with chili garlic butter \$24
- grilled shrimp, blistered cherry tomatoes, sweet peppers, fried basil \$15
- fried alligator with chili garlic mayonnaise \$14
- blue crab, heirloom tomato, herb dressing \$23

boucherie

- fried boudin \$9
- boucherie board, pickles, house mustard, crostini \$42
- boudin rouge, toasted ciabatta, sauerkraut salad \$14
- smoked pepper sausage, grilled bread, fresh cheese, herbs \$14

soup & salad

- chicken & andouille gumbo \$10
- cucumbers & herbs in vinegar \$7
- sea island pea and collard green soup with cornbread croutons \$9
- peaches & cured pork belly, almonds & herbs \$12

entrees & wood-burning oven

- oyster & bacon sandwich \$29
- bacon, tomato, arugula, basil mayo on croissant with fries \$17
- rabbit & dumplings \$30
- grilled sirloin steak, okra, peppers & cherry tomatoes \$28
- pan fried catfish, crushed english peas, chili bacon \$24
- wood fired gulf fish "fisherman's style" \$39
- homeplace pastures fried pork chop, jalapeno cheddar grits, corn & tomatoes \$32

large format

- 1.5 lb grilled bone-in pork chop, peaches, pork jus \$64

sides

- macaroni & cheese casserole \$8
- creamy grits \$8
- fried shishito peppers, green goddess, herbs \$12
- fried okra, malt dressing \$12
- bacon braised collard greens \$8

Chefs / Co-Owners
Donald Link
Stephen Stryjewski

Chef de Cuisine
Bret Macris

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