

COCHON

small plates

- braised beef pie \$12
- wood fired oysters with chili garlic butter \$24
- cornmeal fried shrimp with delicata squash, dijon vinaigrette \$15
- fried alligator with chili garlic mayonnaise \$14
- oven roasted brussels sprouts, banana pepper dressing, herbs \$10

boucherie

- fried boudin \$9
- hog's head cheese with crackers, pickles, house mustard \$12
- smoked chicken liver mousse, pepper jelly, crackers \$12

soup & salad

- chicken & andouille gumbo \$10
- cucumbers & herbs in vinegar \$7
- broccoli soup, smoked paprika oil \$9
- roasted beets, herbs, smoked blue cheese, benne seed vinaigrette \$14

entrees & wood-burning oven

- oyster & bacon sandwich \$29
- rabbit & dumplings \$30
- pan fried catfish, oven burnt cabbage, fried pecans, apple cider butter \$24
- louisiana cochon, jalapeno cheddar grits, braised collard greens, pork jus \$28
- wood fired gulf fish "fisherman's style" \$39

sides

- macaroni & cheese casserole \$8
- creamy grits \$8
- sea island peas & pork belly \$8
- 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.