

COCHON

small plates

- fried alligator with chili garlic mayonnaise \$14
- crawfish pie \$14
- wood fired oysters with chili garlic butter \$24
- sautéed shrimp with sauce nduja, fried grit cake \$15
- oven roasted brussels sprouts, banana pepper dressing, herbs \$10

boucherie

- fried boudin \$9
- hog's head cheese with crackers, pickles, house mustard \$10
- chili dusted cracklins', steen's syrup \$9
- chaurice sausage, pickled cabbage, mustard dressing \$12
- house boucherie selection, pickles, mustard & crackers \$25

soup & salad

- shrimp & deviled egg gumbo \$11
- crawfish bisque \$13
- mixed green salad, green goddess, cured pork belly, boiled egg \$12
- cucumbers & herbs in vinegar \$7

entrees & wood-burning oven

- oyster & bacon sandwich \$29
- smoked beef short rib, grits, herbs, mushroom jus \$28
- rabbit & dumplings \$30
- catfish courtbouillon \$24
- louisiana cochon, dirty rice, collard greens & onion gravy market price
- wood fired gulf fish "fisherman's style" \$39

large format

- smoked pork porterhouse, pork jus, cochon butter \$52

Chefs / Co-Owners
Donald Link
Stephen Stryjewski

Chef de Cuisine
Bret Macris

sides

- macaroni & cheese casserole \$8
- creamy grits \$8
- smothered sea island peas, cured pork belly \$8
- braised collard greens \$8

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