

COCHON

small plates

- wood-fired oyster roast \$11
- baked oyster & kale dressing with jalapeno sausage \$12
- shrimp etouffee \$9
- fried alligator with chili garlic aioli \$10
- liver-cheese & hog jowls on toast \$9
- fried cauliflower with chili citrus sauce \$8
- oyster & meat pie \$8

boucherie

- fried boudin with pickled peppers \$8
- boucherie plate \$14
- country ham & fried cheese curd \$11
- beer braised sausage & couche-couche bean cakes \$10
- smoked pork ribs with watermelon pickle \$12
- pickled pork tongue with roasted broccoli \$9
- braised pork cheeks with sauerkraut potato cakes, apple sauce & goat feta \$11

soup and salad

- pork & black eyed pea gumbo \$6
- soup of the day \$6
- mirliton, celery & grapefruit salad \$8
- mushroom salad with deep fried beef jerky & lemon vinaigrette \$9
- cucumbers & herbs in vinegar \$5

entrees & wood-burning oven

- smoked ham hock with farro, consommé, pickled squash & bitter greens \$25
- catfish courtbouillon \$19
- louisiana cochon with turnips, cabbage & cracklins \$23
- smoked beef brisket with horseradish potato salad \$19
- rabbit & dumplings \$21
- oven-roasted gulf fish "fisherman's style" \$26
- smothered duck leg & dirty rice dressing \$24
- oyster & bacon sandwich \$15

sides \$5

- lima beans
- macaroni & cheese casserole
- twice-baked stuffed potato
- smothered greens
- creamy grits
- eggplant & shrimp dressing
- broccoli & rice casserole

Chefs/Co-Owners
Donald Link
Stephen Stryjewski

no separate checks, up to 4 separate payments are accepted
20% gratuity may be added to parties of 6 or more