

# BUTCHER

## SMALL PLATES

black-eyed pea chili w/ cornbread	7
soup of the day	8
hot boudin	8
mac & cheese	8
duck pastrami sliders w/ gruyere cheese	12
fried Louisiana shrimp w/ chili vinegar mayonnaise	10
Butcher hot wings w/ buttermilk dressing	12
grilled salmon belly w/ lemon thyme vinaigrette	10
chicken picada salad w/ almond picada vinaigrette, croutons & olives	16

## SIDES

Potato Salad 5   B+B Pickles 3
Marinated Brussels Sprouts 7
House Chips 3.5   Cole Slaw 4

## BLUE PLATE SPECIALS

MONDAY — Red Beans & Rice
THURSDAY — Steak Night
FRIDAY — Fried Catfish
SATURDAY — Fried Chicken
SUNDAY — Brunch Specials

## SWEETS

Bacon Pralines 5
Chocolate Chip Cookie 3.5
Sweet Potato Pie 8/slice
Key Lime Pie 7/slice
Chocolate Cake 8/slice

## PRETZELS by La Boulangerie New Orleans

Bavarian style w/ wholegrain mustard	5
Stuffed with Butcher ham + gruyère	8

## HOUSE CURED CHARCUTERIE + SAUSAGE

### CHARCUTERIE PLATE *selection of house cured meats + salami*

choice of 2/\$10	choice of 3/\$15	house selection/\$25
Coppa 5	Head Cheese 4	Capicola 7
Genoa Salami 8	Pork Rillon 6	Duck Pastrami 10
Sopressata 8	Salami Cotto 6	Butcher City Ham 4
Country Terrine 5	Mortadella 6	Buckboard Bacon 5

### SAUSAGE PLATE *selection of fresh house made sausages*

choice of 2/\$13	choice of 3/\$19	house selection/\$25
Andouille 7	Country Smoked 6	Deer Sausage 8
Fresh DJ 8	Boudin 7	Bacon 8

## SANDWICHES

Buckboard Bacon Melt w/ collards + swiss on white	14	Butcher Burger all beef patty, American cheese, lettuce, tomato, dill pickles, onion, mayo + mustard on sesame bun	14
Cochon Muffaletta w/ house meats, provolone, olive salad	18	Cubano w/ smoked pork, ham + swiss	13
Smoked Turkey w/ avocado, arugula, tomato + basil aioli	16	Moroccan Spiced Lamb w/ tzatziki + chili oil on pita	16
Pork Belly w/ mint + cucumber on white	12	Le Pig Mac 2 all pork patties, special sauce, lettuce, American cheese, pickle, + onion on a sesame bun	12
Gambino Italian deli sandwich w/ herb vinaigrette	14	Porchetta Cheese Steak w/ onions, peppers + provolone on focaccia	14
BBQ Pork Carolina style	12	Herb Roasted Chicken w/ olive tapenade + lemon	13
Cajun Pork Dog on pretzel bun w/ black-eyed pea chili, sauerkraut + mustard	10		

**ABOUT BUTCHER:** Our butchers make all of the cured meats, sausages + fresh cuts we serve on our menu, bringing house-made to the next level! We source fresh, local produce, eggs, + dairy products directly from local farmers. Our bread is baked daily by our sister restaurant La Boulangerie. We offer catering, delivery, + ship our food nationwide through Goldbelly. [cochonbutcher.com](http://cochonbutcher.com)