

BUTCHER

SMALL PLATES

black-eyed pea chili w/ cornbread	8
soup of the day	8
hot boudin	7
mac & cheese	8
duck pastrami sliders w/ gruyere cheese	12
fried Louisiana shrimp w/ chili vinegar mayonnaise	10
Cajun fried ribs w/ white bbq sauce	15
grilled salmon belly w/ lemon thyme vinaigrette	9

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 w/
Fried Pork Chops
THURSDAY — Steak Night
FRIDAY — Fried Catfish
SATURDAY — Fried Chicken

SWEETS

Bacon Pralines 5
Chocolate Chip Cookie 3.5
Key Lime Pie 7/slice
Chocolate Cake 7/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	Country Terrine 5	Capicola 7
Genoa Salami 8	Head Cheese 4	Duck Pastrami 10
Soppressata 8	Pork Rillon 6	Butcher City Ham 4
Pepperoni 8	Salami Cotto 6	Buckboard Bacon 5
Hot Salami 5	Mortadella 6	

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 Du Jour 8	Boudin 7	Bacon 8

SANDWICHES

Buckboard Bacon Melt 14 w/ collards + swiss on white	Butcher Burger 15 all beef patty, American cheese, lettuce, tomato, dill pickles, onion, mayo + mustard on sesame bun
Cochon Muffaletta 18 w/ house meats, provolone, olive salad	Cubano 13 w/ smoked pork, ham + swiss
Smoked Turkey 16 w/ avocado, arugula, tomato + basil aioli	Moroccan Spiced Lamb 16 w/ tzatziki + chili oil on pita
Pork Belly 12 w/ mint + cucumber on white	Le Pig Mac 12 2 all pork patties, special sauce, lettuce, American cheese, pickle, + onion on a sesame bun
Gambino 14 Italian deli sandwich w/ herb vinaigrette	Porchetta Cheese Steak 14 w/ grilled onions, peppers + provolone on focaccia
BBQ Pork 12 Carolina style topped w/ coleslaw	Cajun Pork Dog 10 on pretzel bun w/ black-eyed pea chili, sauerkraut + mustard

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