

# 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/ chile 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
Hot Salami 8	Salami Cotto 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 Du Jour 8	Boudin 7	Bacon 8

## SANDWICHES

<b>Buckboard Bacon Melt</b> 14 w/ collards + swiss on white	<b>Butcher Burger</b> 15 all beef patty, American cheese, lettuce, tomato, dill pickles, onion, mayo + mustard on sesame bun
<b>Cochon Muffaletta</b> 18 w/ house meats, provolone, olive salad	<b>Cubano</b> 13 w/ smoked pork, ham + swiss
<b>Smoked Turkey</b> 16 w/ avocado, arugula, tomato + basil aioli	<b>Moroccan Spiced Lamb</b> 16 w/ tzatziki + chile oil on pita
<b>Pork Belly</b> 12 w/ mint, cucumber + chile aioli on white	<b>Le Pig Mac</b> 12 2 all pork patties, special sauce, lettuce, American cheese, pickle, + onion on a sesame bun
<b>Gambino</b> 14 Italian deli sandwich w/ herb vinaigrette	<b>Porchetta</b> 16 w/ chili-marinated rapini + mayo on focaccia
<b>BBQ Pork</b> 12 Carolina style topped w/ coleslaw	<b>Cajun Pork Dog</b> 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](http://cochonbutcher.com)