

# BUTCHER

## SMALL PLATES

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

## SIDES

- Potato Salad 6 | B+B Pickles 3.5
- Marinated Brussels Sprouts 7
- House Chips 3.5 | Cole Slaw 5

## SPECIALS

- MONDAY — Red Beans & Rice w/  
Fried Pork Chops
- THURSDAY — Steak Night
- FRIDAY — Fried Catfish
- SATURDAY — Fried Chicken

## SWEETS

- Bacon Pralines 6
- Chocolate Chip Cookie 4
- Key Lime Pie 9/slice
- Red Velvet Cake 9/slice

## PRETZELS *Baked fresh daily & served until sold out*

- Bavarian style w/ wholegrain mustard 6
- Stuffed with Butcher ham + gruyere 9

## 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   |
| Mortadella 6     | 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 8         | Bacon 8              |

## SANDWICHES

- |  |   |
|--|---|
| <b>Buckboard Bacon Melt</b> 15<br>w/ collards + swiss on white                                       | <b>Butcher Burger</b> 16<br>all beef patty, American cheese, lettuce, tomato, dill pickles, onion, mayo + mustard on sesame bun |
| <b>Cochon Muffaletta</b> 19<br>w/ house meats, provolone, & olive salad on a 6-inch sesame seed roll | <b>Cubano</b> 15<br>w/ smoked pork, ham + swiss   |
| <b>Smoked Turkey</b> 17<br>w/ avocado, arugula, tomato + basil aioli                                 | <b>Moroccan Spiced Lamb</b> 16<br>w/ tzatziki + chile oil on pita   |
| <b>Pork Belly</b> 12<br>w/ mint, cucumber + chile aioli on white                                     | <b>Le Pig Mac</b> 13<br>2 all pork patties, special sauce, lettuce, American cheese, pickle, + onion on a sesame bun            |
| <b>Gambino</b> 16<br>Italian deli sandwich w/ herb vinaigrette                                       | <b>Porchetta</b> 16<br>w/ chili-marinated rapini + mayo on focaccia   |
| <b>BBQ Pork</b> 13<br>Carolina style topped w/ coleslaw  | <b>Cajun Pork Dog</b> 10<br>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)