

2nd PLACE WINNER
(Rib Category) 2010
Steven Starr/Garry
Maddox Rib Challenge.



As seen on 6ABC's FYI
Philly, featured in the
Phila Daily News,
Uptown Magazine, Phila
Weekly and City Paper.
Zagat Rated

Pork & Poultry

Award Winning Dry Rub BBQ Ribs

5 lb. St. Louis Cut Pork Ribs, Dry rubbed with Le Cochon Noir's secret blend of herbs and spices, perfectly smoked slow at low temperature in our 2,000 pound smoker. Complimented with a side of our Le Cochon Noir BBQ Sauce
(2nd Place Winning Ribs, Restaurant Division - Gary Maddox BBQ Contest 2010)

Full Rack
\$35

Half Rack
\$20

Third Rack
\$15

Char-Grilled French Cut Kurobuta Chop

Kurobuta (Berkshire) is regarded by the Japanese and many epicureans alike to be the "Kobe Beef of Pork". It's a well known fact that Berkshire Pork is the favored breed of English Royalty. We are honored to present to you this regal delicacy in a manner fit for a King/Queen. A 14 oz. French Cut Chop, Dry Rubbed with our combination of herbs and spices specifically developed to compliment the natural flavor of Kurobuta meat
\$29

Hickory Smoked Rotisserie Chicken

Hickory Smoked Whole Chicken, Dry rubbed with Le Cochon Noir's secret blend of herbs and spices. Rotisserie Cooked at low temperature in our custom, 2,000 pound smoker and complimented with a side of Le Cochon Noir BBQ

Whole Chicken
\$25

Half Chicken
\$18

Beef

8 oz. Le Cochon Noir Filet

8oz. Certified Angus Beef, Char-Grilled, cooked to order and finished in a Bordeaux Wine, Shallot Butter Sauce
\$26

Certified Angus London Broil

Slowly Smoked, Sliced Certified Angus London Broil, Dry Rubbed with our secret blend of Herbs and Spices complimented with Le Cochon Noir BBQ Sauce
\$18

12oz. Slowly Smoked Prime Rib

Certified Angus Prime Rib Roast seasoned with our special blend of herbs and spices and smoked slow at low temperature for six hours in our 2,000 pound smoker. Served in Au Jus and complimented with our own homemade Creamy Horseradish.
\$21

Seafood

Le Cochon Noir Crab Cake

Jumbo Lump Crabmeat, no added fillers, perfectly seasoned and Pan Seared the way Crab Cakes were meant to be served. Topped with our Roasted Garlic Aioli
\$26

Scottish Salmon with Orange Beurre Blanc Sauce

8oz. Filet of Scottish Salmon, superior to the popular Atlantic variety due to its deep marbling, Pan Seared and served with a Orange Beurre Blanc Sauce
\$24

Sides

Chef Daniel's Signature Mac n' Cheese, Sautéed Garlic Mustard Greens, Asparagus with Roasted Garlic Aioli, Broccoli Florets in a Garlic Butter Sauce, Garlic Parmesan Potatoes, Garlic Mashed Potatoes, Sautéed Mushrooms and Vidalia Onions
\$8 ea

Ice Cold Beverages

Glass Bottled Coca-Cola, Glass Bottled Diet Coca-Cola, Glass Bottled Sprite, Dr. Pepper, Seagram's Ginger Ale, Barq's Root Beer
\$2.50

Large Bottled Water
\$5.00