

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

Light Fare

Marinated Portabella Mushroom

A Lightly Grilled, Marinated Portabella Mushroom topped with Fresh Buffalo Mozzarella Cheese and Sautéed Onions.
\$7

Char-Grilled Colossal Shrimp

Char-Grilled Colossal Shrimp complimented with our signature Ecuadorian Dipping Glaze
\$12

Le Cochon Noir Pulled Pork Quesadilla

You've never tasted Pulled Pork like this before! The strict gourmand standards of our owner insist that we only use meat pulled directly from our Award Winning Dry Rub Ribs, chopped and marinated in our Le Cochon Noir BBQ Sauce served in a tortilla with Sautéed Green Peppers and Onions, Tomatoes, Sharp Cheddar and Monterrey Jack Cheese
\$9

Basil, Tomato and Buffalo Mozzarella

Freshly sliced Buffalo Mozzarella Cheese, Handpicked Italian Sweet Basil straight from our Herb Garden and sliced Ripe Roma Tomatoes
\$8

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
\$14

Le Cochon Noir Pulled Chicken Quesadilla

Slowly Smoked Chicken, chopped and marinated in our Le Cochon Noir BBQ Sauce served in a tortilla with Sautéed Green Peppers and Onions, Tomatoes, Sharp Cheddar and Monterrey Jack Cheese
\$9

Soups

Le Cochon Noir Signature Snapper Soup

Traditional Fresh Water favorite with a new Le Cochon Noir twist. Slowly simmered to perfection in our secret combination of Herbs and Spices. You won't find better anywhere!
\$6

Seafood Chowder

Fresh Crab Meat and a combination of Seafood selections, seasoned and slowly stewed in a Tomato Vegetable Broth.
\$6

Salads

The Classic Caesar Salad

A Caesar Salad that would even make Chef Caesar Cardini proud! Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing
\$9

Le Cochon Noir Signature Salad

A refreshing blend of Mixed Greens, Oranges, Sharp Wisconsin Cheddar Cheese, Red Onions, Croutons and Apple Cider Vinaigrette
\$9

Certified Black Angus London Broil Salad

Slowly Smoked Certified Black Angus London Broil sliced and seasoned with Le Cochon Noir's secret blend of Herbs and Spices, atop a bed of Mixed Greens with our Signature Dressing
\$12

Jumbo Lump Crabmeat Salad

Jumbo Lump Crabmeat seasoned and served chilled atop a bed of Mixed Greens with a light Citrus Herb Vinaigrette
\$14

Grilled Chicken Breast Salad

Grilled Marinated Chicken Breast sliced and served atop a bed of Mixed Greens with Chef Daniel's Thai Peanut Dressing
\$9

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