

cerdo

MEATS

Choose 3 14 **Choose 5** 19 **Full Plate** 24

Accompanied by: Seasonal Mostarda, Pickled Mustard Seed, Olives

Chorizo

Cured pork, spice

Prosciutto Cotto

Dry-cured, cooked ham

Speck

Light smoke, pork thigh

Finocchiona

Salami, fennel

Serrano

Cured pork, aged 18 mo

Coppa

Mild cured pork

Wild Boar Sopressata

Dry-salami, slight spice

Hand Sliced, Bone-In Selection (2oz)

See Server

CHEESES

Choose 3 15 **Choose 5** 20 **Full Plate** 25

Accompanied by: Quince, Golden raisins, Olives

Mahon* (Spain)

Cow; buttery, sharp

Manchego* (Spain)

Sheep; creamy, lightly sharp

Caciocavallo* (Sicily)

Sheep; semi-hard

*Unpasteurized

Petit Basque (France)

Sheep; smooth

Can de Cabra (Spain)

Goat; soft, creamy

Halloumi (Cyprus)

Goat & Sheep; semi-hard

Valdeon (Spain)

Cow; blue cheese

RAW

Tuna Carpaccio | 13

Grapefruit soy vinaigrette, chives

Oysters

Half or Full Dozen

East Coast | 18/30

West Coast | 18/30

Served with mignonette granita

SALADS

cerdo Chopped Salad 11

Romaine, spring mix, olives, tuna, tomato, salumi, avocado dressing

Grilled Romaine 10

Parmesan peppercorn dressing, panella crouton

Buratta 10

Heirloom tomato, arugula, olive oil

Watermelon & Feta 11

Basil-ricotta dressing, cucumber, sunflower seeds

Add On's:

Hanger Steak | 10

Shrimp | 5

Caramelized Bacon | 4

Yellowfin Tuna | 7

SMALL PLATES

Tomato Bread 5

Grilled bread, tomato, sea salt

Fried Chickpea Panella 9

Ragu, Parmesan

Grilled Manouri Cheese 11

Caramelized plums

Jamon Croquettes 11

Fried manchego & serrano, harissa remoulade

Wild Boar Ribs 14

Harissa scallion gastrique

Octopus 15

Shishito peppers, chickpea salad, herb pesto, sunflower seeds

Mussels 15

Shoestring Kennebec fries, cherry tomato, white wine broth, bell peppers, feta

Iberico Fries 9

Shoestring Kennebec fries, harissa remoulade, rendered iberico fat

FLAT BREADS

Bacon Slab 16

Truffle, Wild Boar sopressata, gruyere, peppers, bacon, ricotta

Chickpea 13

Spiced crispy chickpeas, manchego, chives, ricotta, asparagus, chickpea dough

Summer Squash 15

Squash, spiced cauliflower, avocado, Tahini sauce, gruyere, chickpea dough

Chorizo 15

Speck, gruyere roasted garlic, smoked paprika, ricotta

ENTREES



Wild Boar Burger 16

Blue cheese, caramelized bacon, fried shallots, poppy seed brioche bun, served with shoestring Kennebec fries

Hanger Steak 24

Harissa & apple cider marinate, asparagus, salsa verde

Iberico Pork Loin 34

Iberico pork, saffron butternut sauce, parsnip & english pea puree

Wild Boar Mac & Cheese 25

Homemade pasta, butternut saffron cheese sauce, braised wild boar ribs

Butchers Ragu 21

Homemade pasta, parmesan



Stone Bass 28

Blood orange, grilled artichoke, thyme, chickpeas

Lump Crab 25

Bucatini pasta, pesto cream sauce, lump crab, heirloom tomato

Sardines 23

Rustic baguette, pine nut & raisin salsa, fried capers

Seafood Pasta 25

Spaghetti, lemon garlic sauce, mussels, shrimp, lump crab

Yellowfin Tuna 26

Parsnip puree, daikon, watermelon, cucumber, avocado yogurt

SIDES

Spiced Cauliflower 7 | Blistered Peppers 5 | Shoestring Kennebec Fries 6 | Olives 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.