

cerdo

MEATS & CHEESES

Choose 3 16 **Choose 5** 21 **Choose 7** 26

Accompanied by: Golden raisins, Pickled Mustard Seeds, Seasonal Mostarda, Crostini, & Olives

Mahon* (Spain)
Cow; buttery, sharp

Manchego* (Spain)
Sheep; creamy, lightly sharp

Caciocavallo* (Sicily)
Sheep; semi-hard

Valdeon (Spain)
Cow; blue cheese

Petit Basque (France)
Sheep; smooth

Cana de Cabra (Spain)
Goat; soft, creamy

Halloumi (Cyprus)
Goat & Sheep; semi-hard

*Unpasteurized

Chorizo
Spanish sausage, spice

Speck
Light smoke, pork thigh

Serrano
Spanish cured ham, aged 18 mo

Sopressata
Dry-salami, slight spice

Prosciutto
Dry-cured Italian Ham, 18 mo

Peppercorn Salumi
Dry-cured, black peppercorn

Coppa
Mild cured pork

Hand Sliced Bone-In Selection

Served with fresh bread and arugula
(1oz) 8 (2oz) 12

SMALL PLATES

Tomato Bread 6
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

Braised 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

Lamb Meatballs 13
Spiced carrot, chorizo, paprika oil, feta cheese

RAW

Tuna Carpaccio | 13
Grapefruit soy vinaigrette, chives

Oysters
Half or Full Dozen

East Coast | 18/30
West Coast | 18/30
Served with a frozen mignonette granita

SALADS

cerdo Chopped Salad 11
Romaine, spring mix, olives, tuna, tomato, salumi, avocado dressing

Grilled Romaine 11
Parmesan peppercorn dressing, panella crouton

Burrata 12
Butternut squash, arugula, olive oil

Roasted Beet & Feta 11
Spring mix, plums, sunflower seed, mustard vinaigrette

Add On's:

Hanger Steak | 10
Shrimp | 5
Caramelized Bacon | 4
Yellowfin Tuna | 7

FISH

Diver Scallops 28
Blood orange, grilled artichoke, thyme, chickpeas

Lump Crab 25
Homemade bucatini, pesto cream sauce, lump crab, heirloom tomato

Sardines 24
Rustic baguette, pine nut & raisin salsa, fried capers

Seafood Pasta 25
Homemade spaghetti, lemon garlic sauce, mussels, shrimp, lump crab

Yellowfin Tuna 27
Sweet potato mash, gremolata, scallion gastrique, olive relish

SIDES

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

MEAT

Wild Boar Burger 16
Blue cheese, caramelized bacon, fried shallots, poppy seed brioche bun, served with shoestring Kennebec fries

Hanger Steak 26
Harissa & apple cider marinade, asparagus, salsa verde

Iberico Pork Loin 34
Iberico pork, parsnip puree, asparagus, peppercorn sauce

Cerdo Paella 25
Bomba rice, saffron, shrimp, sausage, red pepper

Butchers Ragu 21
Homemade campanelle, parmesan

FLAT BREADS

Bacon Slab 16
Truffle, Wild Boar sopressata, gruyere, peppers, bacon, ricotta

Chickpea 13
Spiced crispy chickpeas, manchego, chives, ricotta, asparagus, chickpea dough

Squash 15
Squash, spiced cauliflower, avocado puree, Tahini sauce, gruyere, chickpea dough

Wild Mushroom 15
Fontina, Roasted mushroom, shishito peppers, butternut squash, gruyere, truffle oil, sage

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