

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

Taleggio (Italy)
Cow; semi-soft

Valdeon (Spain)
Cow; blue cheese

Petit Basque (France)
Sheep; smooth

Cana de Cabra (Spain)
Goat; soft, creamy

Halloumi (Cyprus)
Goat & Sheep; semi-hard

*Unpasteurized

Coppa
Mild cured pork

Speck
Light smoke, pork thigh

Serrano
Spanish cured ham, aged 18 mo

Sopressata
Dry-salami, slight spice

Prosciutto
Dry-cured Italian Ham, 18 mo

Toscana Salumi
Dry-cured, sweet

Chorizo
Spanish sausage, spice

Hand Sliced Bone-In Selection

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

SMALL PLATES

Tomato Bread 7
Grilled bread, tomato, sea salt

Fried Chickpea Panella 10
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

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

Cacio e Pepe Fritelles 11
Cracked black pepper, spaghetti, parmesan, black garlic oil, pickled kohlrabi

RAW

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

Arugula, pistachio oil, balsamic reduction, grilled sourdough

Shrimp & Avocado 13

Arugula, mango, cucumber, coconut vinaigrette

Add On's:

Hanger Steak | 10

Shrimp | 6

Caramelized Bacon | 5

ENTREES

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

Grilled Swordfish 26
Parsnip puree, shishito peppers, saffron & sage sauce, pink grapefruit

Hanger Steak 27
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

Wild Boar Burger 16

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

FLAT BREADS

Bacon Slab 16
Truffle, Sopressata, gruyere, peppers, bacon, ricotta

Burrata 16
Ricotta, pesto, grilled artichokes, prosciutto, manchego, basil

Sweet Potato 15
Sweet potato, ricotta, avocado, gruyere, arugula

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

PASTA

Butchers Ragu 21
Homemade campanelle, parmesan

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

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

SIDES

Cauliflower & Tahini 7

Blistered Peppers 5

Shoestring Kennebec Fries 6

Olives 6

Iberico Fries 9

Spiced Baby Carrots 7

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