

cerdo

MEATS & CHEESES

Choose 3 16 **Choose 5** 22 **Choose 7** 27

Accompanied by: Golden raisins, pickled mustard seeds, seasonal preserves, crostini, apples & 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

SMALL PLATES

Tomato Bread 8
Grilled bread, tomato, sea salt

Fried Chickpea Panella 11
Ragu, parmesan

Grilled Manouri Cheese 12
Caramelized plums

Jamon Croquettes 11
Fried manchego & serrano, harissa remoulade

Braised Wild Boar Ribs 15
Harissa scallion gastrique

Octopus 17
Shishito peppers, chickpea salad, herb pesto, sunflower seeds

Mussels 15
Shoestring Kennebec fries, cherry tomato, white wine broth, bell peppers, feta

Lamb Meatballs 14
Spiced carrot, chorizo, paprika oil, feta cheese

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, parmesan

Burrata 13
Arugula, pistachio oil, balsamic reduction, grilled sourdough

Shrimp & Avocado 15
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 27
Parsnip puree, shishito peppers, saffron & sage sauce, pink grapefruit

Hanger Steak 28
Harissa & apple cider marinade, asparagus, salsa verde

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

Cerdo Paella 27
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 17
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 26
Homemade spaghetti, lemon garlic sauce, mussels, shrimp, lump crab

SIDES

Cauliflower & Tahini 7

Blistered Peppers 6

Shoestring Kennebec Fries 6

Olives 6

Iberico Fries 9

Spiced Baby Carrots 7