

cerdo

MEATS

Choose 3 14 Choose 5 19 Full Plate 24

Accompanied by: White Watermelon
Mostarda, Pickled Mustard Seed

Chorizo

Cured pork, spice

Speck

Light smoke, pork thigh

Serrano

Cured pork, aged 18 mo

Wild Boar Sopressata

Dry-salami, slight spice

Hand Sliced, Bone-In Selection (2oz)

See Server

Prosciutto Cotto

Dry-cured, cooked ham

Finocchiona

Salami, fennel

Coppa

Mild cured pork

CHEESES

Choose 3 15 Choose 5 20 Full Plate 25

Accompanied by: Quince, 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

SMALL PLATES

Tomato Bread 5

Rustic baguette, tomato, sea salt

Fried Chickpea Panella 9

Ragu, Parmesan

Iberico Fries 9

Shoestring Kennebec fries, harissa
remoulade, rendered iberico fat

Wild Boar Ribs 14

Harissa scallion gastrique

Hummus 10

Baked flatbread, harissa, olive oil

Mussels 15

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

Cous Cous Salad 12

Hand rolled cous cous, mini bell peppers,
roasted squash, romaine, spring mix
fried shallot, white balsamic vinaigrette

cerdo Chopped Salad 11

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

Buratta 10

Heirloom tomato, arugula, olive oil

FLAT BREADS

Bacon Slab 15

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

Chickpea 13

Spiced crispy chickpeas, manchego,
chives, ricotta, asparagus

Summer Squash 15

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

Chorizo 14

Speck, gruyere, roasted garlic,
smoked paprika, ricotta

SALADS

Add On's:

Caramelized Bacon 4

Grilled Chicken 5

Shrimp 5

Yellowfin Tuna 6

Hanger Steak 10

Watermelon & Feta 11

Basil-ricotta dressing, cucumber,
sunflower seeds

Grilled Romaine 12

Parmesan peppercorn dressing,
panella crouton

Greek Salad 10

Spring mix, cucumber, olive, red onion, feta
harissa yogurt dressing

LUNCH

SERVED WITH SHOESTRING FRIES OR SIDE SALAD

Wild Boar Burger 16

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

Fried Chickpea Panella Sandwich 11

Tomato pepper sauce, Pecorino Romano on brioche

Mediterranean Tuna Sandwich 13

Pickled peppers, harissa yogurt, romaine on baguette

Iberico Pork Lettuce Wraps 15

Romaine hearts, harissa scallion gastrique, scallions

Bucatini 15

Snow peas, asparagus, green beans, tomato cream sauce,
bell pepper, Pecorino Romano

PRESSED

OUR VERSION OF THE CLASSIC
GRILLED CHEESE

Chickpea & Cheese 12

Gem lettuce, fried panella, petit basque, parmesan
peppercorn dressing

Chorizo & Chorizo 15

Manchego, bell pepper, herb mayo, hard chorizo & chorizo sausage

Avocado 13

Hummus, avocado, roasted red pepper, fried shallot

Prosciutto Cotto 12

Cooked prosciutto, gruyere

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