

cerdo

MEATS & CHEESES

Choose 3 16 Choose 5 21 Choose 7 26

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

Chorizo
Cured pork, spice

Speck
Light smoke, pork thigh

Serrano
Cured pork, aged 18 mo

Prosciutto Cotto
Dry-cured, cooked ham

Finocchiona
Salami, fennel

Coppa
Mild cured pork

Sopressata
Dry-salami, slight spice

Mahon* (Spain)
Cow; buttery, sharp

Manchego* (Spain)
Sheep; creamy, lightly sharp

Caciocavallo* (Sicily)
Sheep; semi-hard
*Unpasteurized

Petit Basque (France)
Sheep; smooth

Cana 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 a frozen mignonette granita

Hand Sliced Bone-In Selection

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

SALADS

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

Grilled Romaine 11
Parmesan peppercorn dressing, panella crouton

Burrata 12
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



ENTREES

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, saffron butternut sauce, parsnip & English pea puree

Braised Wild Boar Rib 25
Homemade pasta, butternut saffron cheese sauce,

Butchers Ragu 21
Homemade campanelle, parmesan

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.

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

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

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

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

FLAT BREADS

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

Chorizo 15
Speck, gruyere roasted garlic, smoked paprika, ricotta



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
Parsnip puree, daikon, watermelon, cucumber, avocado yogurt