

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	Petit Basque (France) Sheep; smooth
Manchego* (Spain) Sheep; creamy, lightly sharp	Can de Cabra (Spain) Goat; soft, creamy
Caciocavallo* (Sicily) Sheep; semi-hard	Halloumi (Cyprus) Goat & Sheep; semi-hard
Valdeon (Spain) Cow; blue cheese	*Unpasteurized

Chorizo Cured pork, spice	Prosciutto Dry-cured, leg
Speck Light smoke, pork thigh	Finocchiona Salami, fennel
Serrano Cured pork, aged 18 mo	Coppa Mild cured pork
Sopressata Dry-salami, slight spice	

Hand Sliced Bone-In Selection

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

SMALL PLATES

Seasonal Soup 7

Ask your server for current selection

Tomato Bread 6

Rustic baguette, tomato, sea salt

Fried Chickpea Panella 9

Ragu, Parmesan

Jamon Croquettes 11

Fried manchego & serrano, harissa remoulade

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

Lamb Meatballs 13

Spiced carrot, chorizo, paprika oil, feta cheese

SALADS

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

Burrata 12

Butternut squash, arugula, olive oil

Roasted Beet & Feta 11

Spring mix, plums sunflower seed, mustard vinaigrette

Grilled Romaine 11

Parmesan peppercorn dressing, panella crouton

Greek Salad 10

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

Add On's:

Caramelized Bacon 4
Grilled Chicken 5
Shrimp 5
Yellowfin Tuna 7
Hanger Steak 10

LUNCH

SANDWICHES 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

Lamb Meatball Sandwich 14

Peperonata, feta, harissa yogurt, cilantro

Mediterranean Tuna Sandwich 13

Pickled peppers, harissa yogurt, romaine

Iberico Pork Lettuce Wraps 15

Romaine hearts, harissa scallion gastrique, scallions

Lump Crab Bucatini 17

Homemade bucatini, pesto cream sauce, lump crab, heirloom tomato

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 12

Prosciutto, gruyere

FLAT BREADS

Bacon Slab 16

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

Wild Mushroom 15

Fontina, Roasted mushroom, shishito peppers, butternut squash, gruyere, truffle oil

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