

cerdo

MEATS & CHEESES

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

Baked Ricotta 13
Local fresh ricotta, candied pecans, truffle honey, dates, sunflower seeds, crostini

Jamon Croquettes 11
Fried manchego & serrano, harissa remoulade

Braised Short Rib 15
Fennel apple slaw, white balsamic, pickled mustard seed

Calamari 15
Pan seared, chorizo tomato broth, charred scallion, olives

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 harissa cocktail sauce & lemon

SALADS

cerdo Chopped Salad 11
Spring mix, crispy chickpeas, blistered peppers, tomato, serrano, gorgonzola, peppadew chorizo aioli

Grilled Romaine 12
Parmesan peppercorn dressing, panella crouton, parmesan

Burrata Caprese 13
Spring mix, pesto, tomatoes, truffle honey, balsamic reduction, parmesan crisp

Roasted Beet 12
Spring mix, bacon, golden beets, onions feta, pistachio lemon vinaigrette

Add On's:
Strip Steak | 10
Shrimp | 6
Caramelized Bacon | 5

ENTREES

Diver Scallops 28
Wild mushroom risotto, white wine herb butter, asparagus

Salmon 25
Atlantic salmon, red pepper, crispy Brussels sprouts, harissa gastrique, parsnip puree

Strip Steak 28
Coulotte style strip steak, scallion herb butter, asparagus, blistered peppers, feta

Iberico Pork Loin 34
Herb roasted potatoes, saffron tomato sauce, asparagus

Cerdo Paella 27
Bomba rice, saffron, shrimp, chorizo sausage, red peppers, radish, calabrian chili

Wild Boar Burger 17
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

Short Rib 18
Peppadew chorizo aioli, gorgonzola, pickled red onions, cilantro

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

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

HANDMADE PASTA

Butchers Ragu 21
Homemade campanelle, parmesan

Rigatoni 23
Braised Short Ribs, smoked mozzarella, Brussels sprouts, parmesan crisp

Seafood Pasta 27
Homemade spaghetti, lemon garlic sauce, mussels, shrimp, diver scallop

SIDES

Cauliflower & Hummus 7

Blistered Peppers 6

Shoestring Kennebec Fries 6

Olives 6

Iberico Fries 9

Crispy Brussels Sprouts 8