

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

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

SMALL PLATES

Tomato Bread 8

Grilled bread, tomato, sea salt

Crispy Brussels Sprouts 11

Harissa glaze, candied bacon

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

CHEF'S TASTING MENU

Seasonally inspired tasting menu, available for groups 4 or more!

Ask your server for more details!

45 | per person

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

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