

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

Marinated Feta 12

Plum, apricot vinaigrette, cherry tomato, snow pea shoots

Add On's:

Strip Steak | 10

Shrimp | 6

Caramelized Bacon | 5

Scallops | 9

CHEF'S TASTING MENU

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

Ask your server for more details

45 | per person

SMALL PLATES

Tomato Bread 8

Grilled bread, tomato, sea salt

Crispy Brussels Sprouts 11

Harissa glaze, candied bacon, scallions

Fried Chickpea Panella 11

Ragu, parmesan

Baked Ricotta 13

Local fresh ricotta, candied nuts, truffle honey, dates, grilled salt loaf

Jamon Croquettes 11

Fried manchego & serrano, harissa remoulade

Braised Short Rib 15

Plantain tostones, tomato, pickled onion, cilantro, feta, chorizo aioli

Calamari 15

Fried calamari, 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

ENTREES

Diver Scallops 28

Sweet pea risotto, caramelized fennel & carrot, lemon herb butter

Barramundi 25

Pan seared barramundi, spring chorizo hash, sundried tomato apricot chimichurri

Strip Steak 28

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

Iberico Pork Loin 34

Pan au jus, chipotle sweet potatoes, charred scallion, Brussels sprouts

Cerdo Paella 27

Bomba rice, saffron, shrimp, mussels, 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

Pear & Gorgonzola 16

Ricotta, manchego, gruyere, balsamic reduction, arugula, candied nuts

Short Rib 18

Peppadew chorizo aioli, gorgonzola, pickled red onions, cilantro

Sweet Potato 15

Sweet potato, ricotta, avocado, gruyere, arugula

Wild Mushroom 15

Mushroom, zucchini, sundried tomato, gruyere, basil truffle oil

HANDMADE PASTA

Butchers Ragu 21

Homemade radiatori, 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

Chipotle Sweet Potato Puree 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.