

cerdo

salads & small plates

cerdo Chopped Salad | 12

Spring mix, crispy chickpeas, blistered peppers, tomato, serrano, gorgonzola, peppadew chorizo aioli

Grilled Romaine | 12

Parmesan peppercorn dressing, polenta crouton, parmesan

Marinated Feta | 12

Plum, watermelon radish, cherry tomato, snow pea shoots, apricot vinaigrette

Crispy Brussels Sprouts | 12

Harissa glaze, candied bacon, scallions

Burrata | 14

Grilled salt loaf, fresh figs, pistachios, basil, honey, EVOO

Mussels | 15

Shoestring Kennebec fries, cherry tomato, bell peppers, white wine broth, feta

flatbreads

Bacon Slab | 18

Ricotta, gruyere, thick cut bacon, Brussels sprouts, shishito peppers, truffle oil

Sweet Potato | 15

Ricotta, gruyere, sweet potato, avocado, arugula, EVOO

Wild Mushroom | 16

Ricotta, gruyere, mushroom, zucchini, sun dried tomato, basil truffle oil

ADD TO ANY SALAD:

Strip Steak | 10 Scallops | 9 Bacon | 5 Shrimp | 6

street food

Inspired by the street fare from Barcelona to Rome

Grilled Bruschetta Board | 12

- Broccoli rabe & smoked mozzarella with peppadew peppers
- Fig & prosciutto with balsamic glaze
- Pepper salsa & feta cheese with shishito peppers

Fritto Misto | 19

Mixed fried appetizer board
- Crispy Brussels Sprouts
- Pita & Hummus
- Fried Calamari
- Harissa Polenta

Lamb Meatballs | 14

Spiced carrot, chorizo, paprika oil, feta cheese, cilantro

Arancini | 13

Smoked mozzarella, broccoli rabe, pesto, pickled shishito peppers, parmesan

Jamon Croquettes | 12

Fried manchego & serrano, harissa remoulade

oysters

Served with a harissa cocktail sauce & lemon

Half / Full Dozen

East Coast | 18 / 30

West Coast | 18 / 30

meats & cheeses

Accompanied by: golden raisins, pickled mustard seeds, seasonal preserves, crostini, apples & olives

cheese

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

Choose 5 | 22

Choose 7 | 27

meat

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

mains

Wild Boar Burger | 17

Blue cheese, caramelized bacon, fried shallots, poppy seed brioche bun, served with shoestring Kennebec fries

Farm Burger | 18

Farm egg, manchego, ground chorizo, ground bacon, & beef, arugula, shishito pepper aioli with shoestring Kennebec fries

Butchers Ragu | 22

Homemade radiatori, parmesan

Diver Scallops | 28

Sweet corn & shishito risotto, sweet potato sauce, scallion & basil panko crumble, paprika oil, snow pea shoots

Strip Steak | 28

Coulotte style strip steak, pepper relish, broccoli rabe, potato straws

Monkfish | 23

Tomato, smokey vegetable broth, zucchini noodles, herb butter grilled bread

Butter Poached Shrimp | 20

Saffron cream corn, harissa polenta, tomato, snow pea shoots

Rigatoni | 23

Tomato pepper cream sauce, crispy Brussels sprouts, broccoli rabe, peppadew pepper, parmesan crisp

sides

Blistered Peppers | 6

Kennebec Fries | 6

Broccoli Rabe | 6

Olives | 5

chef's tasting menu

Seasonally inspired tasting menu, available for groups 4 or more

Ask your server for more details

45 | per person

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