

# 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.