

cerdo

take out menu available: monday – saturday 2-8pm

small plates & salads

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

crispy brussels sprouts | 12
harissa glaze, candied bacon, scallions

jamon croquettes | 12
fried manchego & serrano, harissa remoulade

lamb meatballs | 14
spiced carrot, chorizo, paprika oil, feta cheese, cilantro

flatbreads & pasta

bacon slab flatbread | 18
ricotta, gruyere, thick cut bacon, brussels sprouts, shishito peppers, truffle oil

sweet potato flatbread | 15
ricotta, gruyere, sweet potato, avocado, arugula, evoo

wild mushroom flatbread | 16
ricotta, gruyere, mushroom, zucchini, sun sundried tomato, truffle oil, fresh basil

bucatini pasta | 23
truffle cream sauce, wild mushroom, prosciutto, parm crisp, fresh thyme

butchers ragu pasta | 22
homemade radiatori, parmesan

sandwiches & burgers

wild boar burger | 17
blue cheese, caramelized bacon, fried shallots, poppy seed brioche bun, served with shoestring kennebec fries

farm burger | 18
farm egg, ground chorizo & beef, manchego, arugula, shishito pepper aioli with shoestring kennebec fries

chorizo grilled cheese | 13
manchego, bell pepper, herb butter, hard chorizo & chorizo sausage

prosciutto grilled cheese | 12
prosciutto, gruyere

family style

(feeds 3-4 people)

brussels sprouts | 19
harissa glaze, candied bacon, scallions

butchers ragu pasta | 28
homemade radiatori, parmesan

jamon croquettes | 19
fried manchego & serrano, harissa remoulade

cerdo chopped salad | 19
spring mix, crispy chickpeas, blistered peppers, tomato, serrano, gorgonzola, peppadew chorizo aioli

meats & cheeses (5 or 7)

Served with: golden raisins, pickled mustard seeds, seasonal preserves, crostini, & olives

meat

Coppa
Mild cured pork
Spanish cured ham, aged

Speck
Light smoke, pork thigh

Serrano 18 mo

Prosciutto
Dry-cured Italian Ham, 18 mo

Toscana Salumi
Dry-cured, sweet

Chorizo
Spanish sausage, spice

cheese

Petit Basque (France)
Sheep; smooth

Halloumi (Cyprus)
Goat & Sheep; semi-hard

Mahon* (Spain)
Cow; buttery, sharp

Manchego* (Spain)
Sheep; creamy, lightly sharp

Taleggio (Italy)
Cow; semi-soft

Valdeon (Spain)
Cow; blue cheese