

# cerdo

all day take out

## salads

**SALAD ADD ON:**  
 caramelized bacon +5  
 grilled shrimp +6  
 strip steak +10

### cerdo CHOPPED SALAD | 13

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

**GRILLED ROMAINE | 12**  
parmesan peppercorn dressing, polenta crouton, parmesan

**KALE SALAD | 13**  
lemon tahini dressing, cucumber, zucchini, red onion, bell pepper, chickpea, fresh mint

## small plates

**BURATTA | 15**  
grilled bread, roasted tomato, pieri farms basil pesto, shaved parmesan

**MUSSELS | 16**  
white wine broth, bell peppers, cherry tomato, fries, feta

**ZUCCHINI & SQUASH CHIP TOWER | 13**  
lightly breaded, basil aioli, chive oil

**CHORIZO GRILLED CHEESE | 13**  
manchego, bell pepper, herb butter, hard chorizo & chorizo sausage

**PROSCIUTTO GRILLED CHEESE | 12**  
prosciutto, gruyere

**CRISPY SHRIMP TACOS (6 TACOS) | 25**  
roasted poblano mayo, pickled red onion, avocado, feta, cilantro served with fresh pico de gallo & chips

**DIVER SCALLOPS | 28**  
seasonal risotto, herbed panko breadcrumb, snow pea shoot, chili oil

**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

## sandwiches, burgers & 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, ground chorizo & beef, manchego, arugula, shishito pepper aioli with shoestring kennebec fries

**BUTCHERS RAGU PASTA | 23**  
homemade spaghetti, bacon, parmesan

**STRIP STEAK | 29**  
sweet potato puree, blistered shishito, crispy serrano, chive oil

**SHRIMP & GORGONZOLA PASTA | 24**  
homemade spaghetti, sundried tomato, gorgonzola cream sauce, scallions

**CHOOSE 5 | 22**

**CHOOSE 7 | 27**

accompanied by: golden raisins, dates, pickled mustard seeds, apricot preserves, crostini, & olives

## meat & cheese.

**chorizo**  
cured pork, spice

**speck**  
light smoke, pork thigh

**serrano**  
cured pork, aged 18 mo

**sopressata**  
dry-salami, slight spice

**prosciutto**  
dry-cured, leg

**coppa**  
mild cured pork

**mahon\* (spain)**  
cow; buttery, sharp

**manchego\* (spain)**  
sheep; creamy, lightly sharp

**talleggio (italy)**  
cow; semi-soft

**valdeon (spain)**  
cow; blue cheese

**cana de cabra (spain)**  
goat; soft & creamy

**gouda (usa)**  
cow; semi hard & smoked

\*unpasteurized

## flatbreads

**BACON SLAB | 18**  
ricotta, gruyere, thick cut bacon, brussels sprouts, shishito peppers, truffle oil

## desserts

**NUTELLA CHIPWICH | 8**  
chocolate chunk cookies, nutella gelato

**SEASONAL GELATO | 5**  
2 scoops served with biscotti

**HONEY BLUEBERRY PANNA COTTA | 9**  
prosecco poached blueberries, mixed berry coulis