

cerdo

SALADS & SMALL PLATES

cerdo Chopped Salad 11

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, apricot vinaigrette, cherry tomato, snow pea shoots

Add On's:

Strip Steak | 10

Scallops | 9

Bacon | 5

Shrimp | 6

Crispy Brussels Sprouts 11

Harissa glaze, candied bacon, scallions

Burrata 14

Grilled bread, figs, pistachios, basil, honey

Mussels 15

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

OYSTERS

Half / Full Dozen

East Coast | 18 / 30

West Coast | 18 / 30

Served with a harissa cocktail sauce & lemon

STREET FOOD

Inspired by the street fare from Barcelona and Rome

Lamb Meatballs 14

Spiced carrot, chorizo, paprika oil, feta cheese

Jamon Croquettes 11

Fried manchego & serrano, harissa remoulade

Fritto Misto 20

Mixed fried appetizer board

- Crispy Brussels Sprouts

- Pita & Hummus

- Fried Calamari

- Harissa Polenta

Trapizzino 12

Duo of stuffed baked dough

- Broccoli rabe & cheese

- Spiced Pork, pickled peach

Arancini 13

Smoked mozzarella, broccoli

rabe, pesto, pickled shishito

peppers

FLATBREADS

Bacon Slab 18

Thick cut bacon, Brussels sprouts, gruyere, shishito peppers, truffle oil

Sweet Potato 15

Sweet potato, ricotta, avocado, gruyere, arugula

Wild Mushroom 15

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

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

Can 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 & beef, arugula, shishito pepper aioli with shoestring Kennebec fries

Butchers Ragù 21

Homemade radiatori, parmesan

Diver Scallops 28

Sweet corn Risotto, green bean salad

Strip Steak 28

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

Iberico Pork Loin 34

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

Butter Poached Shrimp 20

Saffron cream corn, harissa polenta

Rigatoni 23

Smoked mozzarella, Brussels sprouts, parmesan crisp, broccoli rabe, peppadew pepper

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.