

The Cannibal

BEER & BUTCHER

SMALL PLATES

BEEF TARTARE
black truffle vinaigrette, fine herbs crispy shallots 15

LAMB HEART TARTARE
cumin yogurt, cilantro 16

CHICKEN LIVER PATE
orange marmalade, fennel pollen 11

BEEF BULGOGI SAUSAGE
ssam jang, bean sprouts, sesame leaf 12

LAMB MERGUEZ SAUSAGE
carrot salad, salsa verde, cumin yogurt 14

SMOKED KIELBASA SAUSAGE
IPA mustard, coleslaw 12

CRISPY SWEET BREADS
peas and carrots 14

BONE MARROW
soft scrambled eggs, pickled mushrooms 18

CANNIBAL DOGS 2.0
"tiger style," spicy tripe chili, scallion, chinese mustard 15

CURED

SALUMI BOARD
\$8 EA/\$18 - PLATE OF 3
Genoa - Biellese, NY
Fennel Salami - Biellese, NY
Sopressata - Biellese, NY

COUNTRY HAM BOARD
\$8 EA/\$18 - PLATE OF 3
Benton's, TN
Broadbent, MO
Johnston, NC

CHEESE BOARD
\$16/\$24 - SELECTION OF 3 or 5
Cabot Clothbound #1 - Cow, VT
Hollander - Sheep, NY
Winnimere - Sheep, VT
VBC Coupole - Goat, VT
Bayley Hazen Blue - Cow, NY

GRAND TOUR

\$85 - CHEFS SELECTION OF
tartare, pate, country ham, cheese,
salumi, charcuterie

BAR SNACKS

NORTH CAROLINA PEANUTS 8
EVERYTHING PRETZEL
scallion cream cheese 7
CANNIBAL JERKY 10
HOUSE BBQ CHIPS 6
CHEDDAR PORK RINDS
spicy aioli 7

WHOLE ANIMAL

ORDER A
WHOLE PIG OR LAMB
FOR YOUR TABLE
with one weeks notice
call 212.686.5480

VEGETABLES

FAVA BEAN PANZANELLA
olive, celery, red onion,
ricotta salata, old bread 11

LITTLE GEM SALAD
carrots, radish, herbs,
dijon vinaigrette 12

KALE AND RADISH SALAD
honeycrisp apple, charred leeks,
champagne vinaigrette 10

SNAP PEAS & FRISEE
preserved lemons, herbs, fresh
horseradish 14

SHAVED BRUSSELS
country ham xo,
slow cooked egg 11

CHARRED BROCCOLI RABE
chilis, anchovy vinaigrette 12

CHARRED ASPARAGUS
mangalista ham, aioli 13

CACIO E PEPE FRIES
parmesan cream, fried egg 11

LARGE FORMAT

WHOLE ROASTED CAULIFLOWER
salsa verde, romesco, walnuts 32

WHOLE CRISPY CHICKEN
chilis, scallions, charred lemon 38

16OZ PORK CHOP
grilled radicchio, citrus 32

HERB RUBBED LAMB BELLY
curried spinach,
perserved tomato 58

FLANK STEAK
16oz, gorgonzola butter,
smashed crispy potatoes 42

GENERAL TSO PIGS HEAD
broccoli rabe salad,
moo shu pancake 85

36OZ DRY AGE RIBEYE
bone marrow, béarnaise 110

(PLEASE ALLOW 45 MINUTES FOR SOME ITEMS)

CHEF - ED CAREW

CHEF DE CUISINE - MITCH WILLIS