

# 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

### COUNTRY PATE

pear mostarda 11

### 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

Willoughby - Cow, VT

Greensward - Cow, NY VBC

Coupole - Goat, VT Bayley Hazen

Blue - Cow, NY

## GRAND TOUR

\$85 - CHEFS SELECTION OF

tartare, pate, country ham, cheese, salumi, charcuterie



**JULY 1-23**  
STAGES PLAYED DAILY

## BAR SNACKS

NORTH CAROLINA  
PEANUTS 8

EVERYTHING PRETZEL  
scallion cream cheese 5

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, crouton 11

### LITTLE GEM SALAD

carrots, radish, herbs, dijon vinaigrette 12

### WILD ARUGULA

shaved fennel, lemon, olive oil 13

### 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

blistered tomato, fennel 32

### SMOKED LAMB NECK

carrots and peas 38

### 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