

The Cannibal

BEER & BUTCHER

FOR THE TABLE

EVERYTHING PRETZEL scallion cream cheese 5
BEEF JERKY 10 / BBQ CHIPS 6
NORTH CAROLINA SALTED PEANUTS 8
COUNTRY HAM BOARD 18 / SALUMI BOARD 18 / CHEESE BOARD 16/24
AVACADO TOAST lime, olive oil, mint chilies, radish 8

BRUNCH

CORNCAKES scallions, smoked maple, country ham 13
BUTTERMILK PANCAKES banana, rhum carmel, walnuts 12
OMELETTE asparagus, goat cheese, potatoes 11 / Add country ham 4
COUNTRY HAM BENIDICT bearnaise, potatoes 14
BODEGA SANDO country ham, bacon, fried egg, onion mustarda 11
EGGS AND THICK CUT BACON toast, potatoes 12
FISHERMEN'S BREAKFAST trout rillette, smoked salmon, bloody mary shrimp, 3 min eggs, pickle salad 18
BUTCHERS'S BREAKFAST chicken liver, thick cut bacon, country ham, sausage, 3 min egg, pickle salad 16

LUNCH

KALE AND RADISH SALAD honeycrisp apple, charred leeks, champagne vinegar 10
BABY GEM SALAD carrots, radish, dijon vinaigrette 12
CANNIBAL DOGS 2.0 "tiger style" spicy tripe chili, scallion, cilantro, chinese mustard 15
GRILLED CHEESE bacon, cheddar, gruyere 12
KIELBASA mustard coleslaw, IPA mustard 12
EVERY BURGER american cheese, special sauce, LTOP, fries 16

SIDES

THICK CUT BACON 5
BUTTERED ENGLISH MUFFIN 3
SAUSAGE 6
HASH BROWNS 4
GRILLED ASPARAGUS 8



JULY 1-23
STAGES PLAYED DAILY

COFFEE

DRIP COFFEE 3
ESSPRESSO 3
CAPPUCINO 4
COLD BREW 4
LATTE 4
ART OF TEA 4

CHEF ED CAREW CDC MITCH WILLIS



BRUNCH COCKTAILS

BLOODIES: CHOOSE YOUR SPIRIT \$11

RED

tomato, onion, pork stock, horseradish

GREEN

cucumber, onion, celery, cilantro, parsley,
fire roasted tomatillo, jalapeño

COCKTAILS \$12

CLOVER CLUB

gin, raspberries, egg white, lemon

SHERRY COBBLER

amontillado, seasonal fruit, lemon

BRAMBLE

gin, blackberries, lemon

BECAUSE BANANA DAIQUIRI

agricole & jamaican rum, banana, lime, angostura

KENTUCKY SWEET TEA

bourbon, mint, black tea, lemon

MIMOSA

hild sparkling wine, fresh oj

BOTTLE & PITCHER

BOTTLE OF ROSE \$20

PITCHER APEROL SPRITZ \$38