

The Cannibal

BEER & BUTCHER

SMALL PLATES

BEEF TARTARE
black truffle vinaigrette, crispy shallots, fine herbs 15

LAMB HEART TARTARE
cumin yogurt, cilantro lavash 16

ROASTED BONE MARROW
soft scrambled eggs, pickled mushrooms, charred bread 18

CANNIBAL DOGS 2.0 "tiger style"
spicy tripe chili, cilantro, scallion, crispy shallots, spicy mustard 15

CHEESE

SELECTION OF 3 or 5 16/24
Cabot Clothbound #1 - Cow, VT
Greensward - Cow, NY
Willoughby - Sheep, VT
VBC Coupole - Goat, VT
Bayley Hazen Blue - Cow, NY

GRAND TOUR

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

CHARCUTERIE

COUNTRY PATE
pickled mustard seeds 11

CHICKEN LIVER PATE
orange marmalade, fennel pollen 11

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

SMOKED KIELBASA SAUSAGE
IPA mustard, coleslaw 12

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

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, 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

JERSEY TOMATOES
purslane, extra virgin
olive oil charred bread 11

CHARRED ASPARAGUS
benton's ham, lemon,
herb aioli 13

CACIO E PEPE FRIES
parmesan cream, sunny egg 11

LARGE FORMAT

WHOLE ROASTED CAULIFLOWER
salsa verde, romesco, walnuts 32

WHOLE CRISPY CHICKEN
chilis, scallions, charred lemon 38

1LB PORK CHULETAS
chilies, peanuts, charred jalepeno,
gordo rancho beans & rice,
fried egg, 38

STEAK & TOMATOES
16oz flank steak, jersey beefsteak
tomatoes, lemon, olive oil, herbs 42

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

36OZ DRY AGE RIBEYE
roasted bone marrow,
béarnaise 110

(PLEASE ALLOW 45 MINUTES
FOR SOME ITEMS)

CHEF - ED CAREW

CHEF DE CUISINE - MITCH WILLIS