



CHARCUTERIE

- KIELBASA coleslaw, ipa mustard 12
LAMB MERGUEZ SAUSAGE
carrot salad, cumin yogurt 14
CHICKEN LIVER PATE orange marmalade 10
COUNTRY PATE mostarda 10
COUNTRY HAM BOARD 18
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BAR SNACKS

- BBQ POTATO CHIPS 5
EVERYTHING PRETZEL
scallion cream cheese 7
NORTH CAROLINA SALTED PEANUTS 8
THE CANNIBAL BEEF JERKY 10
CHEESY PORK RINDS spicy mayo 7

STARTERS

- LITTLE GEM SALAD carrots, radish, dijon vinaigrette 12
MARKET ARUGULA SALAD fennel, lemon, olive oil 10
FAVA BEAN PANZANELLA olives, celery, ricotta, red onion 11
BONE MARROW soft scrambled eggs, pickled mushrooms 18
SNAP PEAS preserved lemon, fresh horseradish, herbs 14
GAZPACHO jersey beefsteaks, cukes 12
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BURGERS & SANDWICHES

THE CANNIBAL STACK BURGER

cabot cheddar, aioli, house bacon, pickled
chilies, sesame seed bun, fries 15

THE CANNIBAL DOGS 2.0

“tiger style” spicy tripe chili, scallions,
cilantro, crispy shallots, spicy mustard,
potato rolls 15

HOT FRIED CHICKEN

crystal hot sauce, pickles, white onion,
potato roll 15

PIGS HEAD CUBAN

pigs head, country ham, pickles, gruyere
cheese, mayo, cuban roll 14

SHRIMP ROLL

baby shrimp, aioli, celery seed,
buttered bun 16

LARGE FORMAT

- WHOLE ROASTED CAULIFLOWER romesco, salsa verde, walnuts 32
GENERAL TSO PIGS HEAD broccoli rabe salad, flour pancakes 85
36 Oz DRY AGED RIB EYE bernaise, bone marrow, frites 110

*please allow 30-45 min for all large format

CHEF - ED CAREW CHEF DE CUISINE - MITCH WILLIS