

# The Cannibal

BEER & BUTCHER

## SIDES

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

## 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  
AVOCADO TOAST lime, olive oil, mint chilies, radish 8

## COFFEE

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

## 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 BENEDICT 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

ARUGULA SALAD shaved fennel, lemon, EVOO 9  
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  
STACK BURGER housemade bacon, cheddar cheese, fresno chili aioli 12/15

**CHEF ED CAREW CDC MITCH WILLIS**

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.