

The Cannibal

BEER & BUTCHER

SMALL PLATES

BEEF & OYSTER TARTARE
grated smoked egg yolk 17

LAMB HEART TARTARE
cumin yogurt, cilantro
lavash 16

ROASTED BONE MARROW
beef shank ragout, parsley 19

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
Harbison - Cow, VT
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

ITALIAN SAUSAGE
broccoli rabe salad 13

SALUMI BOARD

8 EA/18 - PLATE OF 3

Genoa - Biellese, NY
Fennel Salami - Biellese, NY
Chorizo-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

SALT & VINEGAR
PORK RINDS 7

WHOLE ANIMAL

ORDER A
WHOLE PIG OR LAMB
FOR YOUR TABLE

with one weeks notice
call 212.686.5480

VEGETABLES

ROMAINE SALAD
carrots, radish, herbs,
dijon vinaigrette 12

AUTUMN CHICORY SALAD
pistachio, parmesan,
breadcrumbs, garlic vinaigrette 13

POLE BEAN SALAD
pesto, lemon zest, chili flakes 7

SQUASH & CORN
corn puree, herbs 7

BRAISED CAVALO NERO
pickled fresno chilis, soffritto 8

POTATO BOULANGERE
fingerling potatoes, onion,
bacon 9

OYSTER MUSHROOM FRITTO
charred scallion aioli, sea salt 7

BRUSSELS SPROUTS
brown butter, sherry vinegar,
pomegranate 8

LARGE FORMAT

*WHOLE ROASTED CAULIFLOWER
salsa verde, romesco, walnuts 32

*SPATCHCOCK CHICKEN
herb butter, charred lemon 38

SMOKED DOUBLECUT BERKSHIRE
CHOP whole grain mustard 62

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

16 OZ FLANK STEAK
salsa verde 42

*36OZ 50 DAY DRY AGE PORTER-
HOUSE bordelaise 140

*36OZ 50 DAY DRY AGE T-BONE
bordelaise 120

(*PLEASE ALLOW 45 MINUTES
FOR SOME ITEMS)

CHEF - ED CAREW

CHEF DE CUISINE - MITCH WILLIS