

# 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 28 DAY DRY AGE PORTER-  
HOUSE bordelaise 140

\*36OZ 28 DAY DRY AGE T-BONE  
bordelaise 120

(\*PLEASE ALLOW 45 MINUTES  
FOR SOME ITEMS)

CHEF - ED CAREW

CHEF DE CUISINE - MITCH WILLIS