

# The Cannibal

NEW YORK CITY

## SMALL PLATES

**TUNA TARTARE**  
smoked eggplant, avocado,  
radish, sesame, pork rinds 18

**BEEF TARTARE**  
fine herbs, smoked egg yolk 16

**ROASTED BONE MARROW**  
pickled beets, crispy shallots,  
pea tendrils 17

**RICOTTA GNOCCHI**  
pumpkin seed pesto, shitake,  
brussels sprouts leaves 18

**GRILLED OCTOPUS**  
kale, cucumber, peppers,  
smoked almonds,  
romesco 17

**PIGS IN A BLANKET**  
smoked kielbasa, puff pastry,  
beet mustard, scallions 11

## 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

## CHARCUTERIE

**COUNTRY PATE**  
pickled mustard seed 11

**FOIE GRAS TORCHON**  
fig jam, figs, texas toast 22

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

**SMOKED KIELBASA SAUSAGE**  
grain mustard, coleslaw 12

**SPICY ITALIAN SAUSAGE**  
broccoli rabe 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

## CHICKEN WINGS

smoked turkish pepper,  
flake salt 15

## THE CANNIBAL DOGS

"tiger style" spricy tripe  
chili, spicy mustard,  
cilantro, scallion,  
crispy shallots 15

## THE ROYALTON BURGER

dry aged waygu beef, beef  
heart, malted bacon jam,  
vermont cheddar, smoked  
tomato, frisee 27

## ANIMAL FAT FRIES

duck fat, dry aged beef fat,  
lamb fat 16

Nightly Selection

## VEGETABLES

**CRISPY PIGS EAR SALAD**  
chicory, fine herbs, crispy pigs ears,  
soft egg, dijon vinaigrette 15

**BABY GEM SALAD**  
carrots, radish, herbs,  
roasted garlic vinaigrette 12

**BEEF TARTARE**  
radish, orange, pistachio, mustard  
greens 14

**SMOKED BABY CARROTS**  
labne, salsa verde  
bread crumbs 12

**CHINESE BROCCOLI & RADISH**  
meyer lemon 9

**ASPARAGUS**  
fermented ramps, black plum  
vinaigrette 15

**ARTICHOKES & POTATOES**  
artichoke barigoule, crispy potatoes,  
pickled red onion,  
black garlic aioli 12

## LARGE PLATES

**\*WHOLE ROASTED CAULIFLOWER**  
salsa verde, romesco, walnuts 32

**\*HUDSON VALLEY DUCK**  
tokyo turnips 38

**WHOLE FISH & CHIPS**  
tartar sauce, hot sauce MP

**\*GENERAL TSO PIGS HEAD**  
broccoli rabe, red onion & cilantro  
salad, moo shu pancake 85

**BUTCHERS STEAK**  
daily cuts from royalton farms &  
creekstone farms, salsa verde MP

**\*DRY AGE RIBEYE (360Z)**  
50 Day Dry Aged  
bone marrow, bordelaise 120

(\*PLEASE ALLOW 45 MINUTES)  
FOR SOME ITEMS)

## GRAND TOUR

**CHEF'S SELECTION - 45/85**  
tartare, pate, country ham,  
cheese, salumi, charcuterie



## NOSE TO TAIL DINING

PIG, LAMB OR BEEF FOR A LARGE FORMAT FEAST  
WITH AT LEAST ONE WEEK'S NOTICE.  
PLEASE CALL 212.685.5585

**CHEF RYAN SKEEN - CDC STAN MATUSEVICH**

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

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## WHITE WINE

Lardiley Prestige, Bordeaux,  
Sauv Blanc '15 11/44

Dom de l'Olivier,  
Muscadet Sevre Et Maine '16 9/32

Vincent Damt, Petit Chablis  
Chardonnay '17 15/60

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## { BAR SNACKS }

NORTH CAROLINA SALT PEANUTS 10

EVERYTHING PRETZEL & SCALLION CREAM CHEESE 9

THE CANNIBAL JERKY 10

HOUSE BBQ CHIPS 6 SALT & VINEGAR PORK RINDS 6

SMOKED TROUT PATE 7 CHICKEN LIVER PATE 11

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## RED WINE

Cavalotto Dolcetto  
Dolcetto d'Alba, Italy '16 12/48

Le Rocher des Violettes, Cabernet Franc  
France '16 13/52

Nicolas Idiart, Pinot Noir  
Pays d'Oc, France '16 11/44

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## COCKTAILS

### { 14 }

### BOURBON & WHISKY

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#### MANHATTAN

rye whiskey, dolin sweet vermouth  
brandied cherry

#### BLACKTHORN

irish whiskey, dry vermouth,  
absinthe, bitters

#### NY SOUR

rye whiskey, lemon, orange,  
red wine, egg white, bitters

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### COGNAC

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#### STINGER

creme de menthe, chamomile

#### SIDECAR

curacao, lemon

### RUM

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#### MAI TAI

cognac, orgeat, lime, pineapple, lime

#### JUNGLE BIRD

campari, pineapple, lime

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### TEQUILA

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#### REPOSADO AVIATION

lemon, maraschino,  
creme de violette

#### BATANGA

lime, salt, coca-cola

### GIN

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#### 50/50

plymouth gin,  
dolin dry vermouth, lemon twist

#### CLOVER CLUB

raspberry, lemon,  
dry vermouth, egg white

#### GIMLET

lime cordial, vermouth bianco

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### VODKA

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#### ESPRESSO MARTINI

coffee liquer, creme de cacao,  
espresso

#### VODKA COLLINS

lemon, basil

**KITCHEN SIXER 8**

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## { DRAFT BEER }

Firestone Walker Lager  
CA 4.5% 8

10 Barrel Apocalypse IPA  
4.8% 8

Port City Optimal Wit  
VA 5% 8

Brooklyn Brewery, Bel Air  
NY 5.8% 8

Ballast Point, Sculpin IPA  
CA 7% 8

Goose Island Sofie  
IL 6.5% 10

Goose Island Honker's Ale,  
IL 8% 8

Jack's Abby Framinghamer  
MA 10% 10

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## A SHOT & A BEER 15

High Life & Jameson  
Tecate & Tequilla Blanco  
Peroni & Avena