

FROM THE BUTCHER SHOP TO YOUR GRILL

We'll cut it, you can cook it. We'll even set you up with oil, salt, steaks tied up real nice and some of our sauces to finish it all off... and of course if you wanna chew the fat with our butcher about how to throw it down, he's always up for some good meat talk. Whether you need ribeyes, sausages, burgers, or some off cut, hit us up!

THE BUTCHERS ROAST serves 8-10

Served with bread, sauces, and pickles.
(We ask for 48 hour notice for all hot items)

PRIME RIB sea salt, chimichurri \$220

LEG OF LAMB arugula pesto \$160

PORCHETTA salsa verde & greens \$250

SMOKED BRISKET ipa mustard \$125

PORK SHOULDER mustard slaw \$140

THE CANNIBAL TACO PLATTER serves 12-14

TACOS... FOR NO OTHER REASON THAN WE LOVE PUTTING LARGE CUTS OF ROASTED MEAT IN AMAZING TORTILLAS - \$250

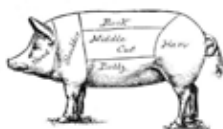
Pork shoulder al pastor, chipotle charred flank steak, smoked chicken with poblano, chili roasted cauliflower, beyond meat carne asada. Served with salsa rojo, verde, pico, avocado, crema, and all of the accouterments. Pigs Head Nachos as the side!!!

LARGE FORMAT PIG FEAST serves 12-14

NOTHING MAKES A PARTY QUITE LIKE A WHOLE ANIMAL

Whole Roasted Cochon de Lait - milk fed pig, Selection of house made sausages terrines, pates, pork rinds, sides, salads, dips
Comes with pita, sauces, and sides.

Call us and we'll walk you through the particulars.
Pricing: approximately \$850, dependent upon animal.
Require at least 72 hours advanced notice.
(Lamb also available)



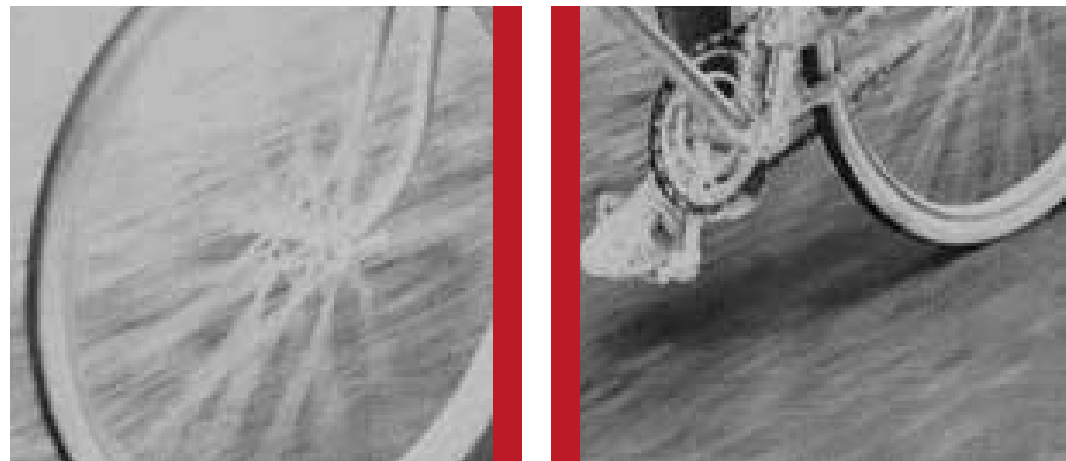
The Cannibal
BEER & BUTCHER

CATERING & SPECIALTY

VISIT US

THECANNIBALNYC.COM

Meat, vegetables, & beer just makes life better...
especially when it's brought right to your front door.



YOU LIKE TO PARTY, SO DO WE...

These spreads are built for grazing, feed 8-10 people and are served with the proper accompaniments: pickles, spreads, mustard & bread (gluten free bread and or crackers available upon request). Please see our events team for quantity recommendations and proper usage.

THE CANNIBAL BEEF JERKY \$40/lb

Shortly after opening in 2011 we excitedly set about creating The Cannibal Beef Jerky. Front of mind was source, process and ingredients, taste texture and meaty juiciness. It's spicy, salty, a touch sweet and a touch freaking delicious.

PRETZEL PARTY \$65

A box with a dozen of our "about to be famous" everything bagel inspired pretzels. Served with scallion cream cheese and IPA Mustard this sits perfectly next to a big plate of charcuterie or on it's own as a snack at a cocktail party.

THE CURE-IER \$75

A proper spread built to party on the go. Cured meats, hams, and dried salumi rolled up for easy transport and fresh bread. If you show up to the party with this you're definitely getting invited back.

MEAT & CHEESE \$150

Mix it up with a spread of cured meat and hams alongside an array of cheeses from around the globe.

GRAND TOUR CHARCUTERIE \$200

The best stuff we have in house in all categories. From the world's most highly regarded artisans to the holy grail of hams to one-off batches of classic terrines and pate, this is the real deal. If you fancy yourself fancy in the meat department then step right up.

CONFIT WINGS 24/\$30 48/\$55 100/\$110

Our wings are slow cooked and fried so they are perfectly crisp and fall right off of the bone, then tossed in a dry rub of smoked Turkish pepper and salt. Classic franks hot sauce and blue cheese is available.

HOUSE MADE SAUSAGES \$110

Our Butchers grind and stuff all of our sausages in house and take great pride in their craft. Smoked Kielbasa, lamb merguez, & spicy Italian served with pickles & condiments. Other sausages available upon request!

OFFICE: THE GATHERING

Hungry people = cranky people... we know, it's super stressful. Don't sweat it, we've got you covered. We are your new BFF when you need to feed an office full of hungry people.

SANDWICH BOXES serves 6-8

Mixed boxes of The Cannibal's butcher shop sandwiches. Choose your set from the options below. Full vegetarian boxes also available.

COLD \$55 - Italian Sub, curry Cauliflower, House Cured Tuna

HOT \$65 - Spicy Italian Sausage, Cuban, Cheesesteak, Eggplant Parm

HOT DOG BOX \$55 - The Cannibal Dogs (box of 10 dogs)

TIME OUT MAG AWARD WINNING BURGERS \$70 - Stacked Burger (box of 8)

SALADS \$30 serves 6-8 people

BABY GEM carrots, radish, herbs, green goddess

CHICORY pistachio, parmesan, breadcrumbs, garlic vinaigrette

TUNA POKE farro, broccoli rabe, cauliflower, avocado, sesame, pea shoots

ISRAELI SALAD olives, cucumbers, tomatoes, crispy chickpeas, feta

COBB avocado, bacon, tomato, hard egg, blue cheese, romaine

VEGETABLE/SIDES \$25/\$48 serves 6/12

BROCCOLI RABE olive oil and chilies

ROASTED SQUASH brown butter, hazelnuts, maple

BRUSSELS SPROUTS brown butter, sherry vinegar, pomegranate

BEETS & GREENS fennel, mustard greens, goat cheese

SMOKED CARROTS labne, salsa verde

SNACKS \$15 serves 8-10

HOUSE MADE BBQ CHIPS

NORTH CAROLINA SALT PEANUTS

SALT & VINEGAR PORK RINDS

KETTLE CORN

BEER BRITTLE

BEER & OTHER DRINKS

Not sure how your boss feels about getting tuned up at lunch but we can sort it out either way we want to sort you out. (P.S. We have 300 different beers available.)

6 pack of beer \$15

6 pack of Mexican coke \$6

4 pack of large sparkling/flat \$20