

The Cannibal

NEW YORK CITY

CHARCUTERIE

CHICKEN LIVER PATE
cranberry apple, grilled bread 13

MORCILLA TERRINE
pickled red onion, radish, frisee,
smoked turkish pepper 14

SPICY ITALIAN SAUSAGE
broccoli rabe 15

SMOKED KIELBASA SAUSAGE
grain mustard, coleslaw 15

LAMB MERGUEZ SAUSAGE
carrot salad, salsa verde,
cumin yogurt 15

SALUMI BOARD

11 EA/33 - PLATE OF 3

Genoa - Biellese, NY
Finocchiona - Biellese, NY
Chorizo-Biellese, NY

COUNTRY HAM BOARD

11 EA/33 - PLATE OF 3

Benton's, TN
Broadbent, MO
Johnston, NC

SMALL PLATES

SMOKED BEEF TONGUE
grapes, pickled mushrooms and red
onion, frisee, almonds, ajo blanco 16

CHARRED OCTOPUS
kale, pomegranate, almonds, red
pepper, walnut romesco sauce 18

CONFIT CHICKEN WINGS
smoked turkish pepper 15

LAMB HEART TARTARE
cilantro, chili, pomegranate, labne 16

LITTLENECK CLAMS & LAMB
merguez sausage, black garlic,
kimchee butter, sourdough 20

CRISPY PIGS EAR SALAD
chicory, fine herbs, crispy pig's ears,
soft egg, dijon vinaigrette 16

RICOTTA GNOCCHI
pumpkin seed pesto, maitake
mushrooms, brussels sprout leaves,
parmesan 22

THE GRAND TOUR

tartare, pate, country ham,
salumi, terrines 65

ROASTED BONE Marrow

pickled beets, crispy
shallots, grilled bread 18

WHISTLE PIG BONE MARROW SHOTS (1oz pour)

Farmstock 10
10yr 14
15yr 25
Boss Hog 38

CASSOULET FOR 2

duck confit, lamb shoulder,
sausages, smoked tomato,
flageolet beans 70

LARGE PLATES

BAVETTE STEAK
salsa verde 38

*WHOLE ROASTED CAULIFLOWER
salsa verde, romesco, walnuts 32

*BONE-IN RIBEYE
bordelaise sauce 150

*WHOLE ROASTED BRANZINO
kimchee butter, preserved lemon,
pickled red onion, scallion 38

*SMOKED BBQ HALF CHICKEN
cilantro-lime sauce 28

THE ROYALTON BURGER
dry aged wagyu beef, beef heart,
malted bacon jam, smoked
tomato, cheddar, frisee 27

*GENERAL TSO'S PIGS HEAD
red onion & cilantro salad, sesame,
scallion, moo shu pancakes 85

(*PLEASE ALLOW AT LEAST 60 MINUTES
FOR SOME ITEMS)

VEGETABLE SIDES

ROASTED BEETS
apple, walnuts, sherry vinegar,
yogurt, crispy shallots 12

CHARRED LONG BEANS
chilies, sesame, eggplant puree,
dried seaweed 13

CHARRED ACORN SQUASH
curry, kefir lime, yogurt 11

ANIMAL FAT FRIES
duck/dry aged beef/lamb
daily selection 16

BABY GEM LETTUCE
carrot, radish, herbs,
roasted garlic vinaigrette 12

POTATO PUREE
butter, cream, olive oil 12

CRISPY BRUSSELS SPROUTS
wild mushrooms, herbs 14



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

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

BUBBLES + WHITE WINE

Mestres Cava
Penedes, Spain NV 14/56
Abbazia di Novacella Sauvignon Blanc
Alto Adige, Italy '17 16/64
LIOCO Sonoma Cty Chardonnay
California, US '17 15/60

{ 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

RED WINE

Bacchus 'Ginger's Cuvee' Pinot Noir
California, US '17 16/64
Conterno 'La Ginestra' Barbera d'Alba
Piedmont, Italy '16 15/60
Cosimo Taurino Negroamaro
Puglia, Italy '10 15/60

COCKTAILS

BOURBON & WHISKY & SCOTCH

ROB ROY \$15
5yr blended scotch, dolin sweet
vermouth, brandied cherry

BOULEVARDIER \$16
whiskey, sweet vermouth,
bitters

Asst'd

THE 7TH PLANET \$15
cava, reposado tequila, blue curacao

AMARETTO SOUR \$14
egg white, lemon, cherry

RUM

OLD FASHIONED \$14
demerara, angostura, cherry

DAQUIRI \$14
lime

TEQUILA

REPOSADO AVIATION \$16
lemon, maraschino,
creme de violette

APEROL MARGARITA \$16
lime, salt

KITCHEN SIXER 12

GIN

PURPLE PONY \$15
sloe gin, dolin dry vermouth, salers,
grapefruit twist

POST SHIFT \$15
aquavit, dry sherry, lemon

VODKA

NOT SORRY \$16
cassis, triple sec,
lemon

VESPER \$15
gin, cocchi americano, lemon

{ DRAFT BEER }

Goose Island 312
Wheat Pale Ale 4.2%/12oz/\$9

Goose Island Old Man Grumpy
American Pale Ale 5.8%/12oz/\$9

Transmitter S9
Noble Saison 5.9%/10oz/\$10

KCBC Ridiculously Dangerous Precedent
Triple NEIPA 10%/10oz/\$12

Goose Island Next Coast
IPA 7%/12oz/\$9

Sierra Nevada Brut IPA
IPA 6.2%/12oz/\$10

Sam Smith Nut Brown Ale
Nut Brown Ale 5%/12oz/\$11

Wicked Weed Hop Cocao
6.5%/12oz/\$9

A SHOT & A BEER 15
Bartender's Choice