

The Cannibal

NEW YORK CITY

CHARCUTERIE

CHICKEN LIVER PATE
cranberry apple, grilled bread 14

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

SAUSAGE BOARD

15 EA/45 - PLATE OF 3
Smoked Kielbasa
Lamb Merguez
Spicy Italian

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



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

VEGETABLES

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

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

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

CHARRED ACORN SQUASH
curry, kefir lime, yogurt 12

CRISPY BRUSSELS SPROUTS
roasted mushrooms 14

THE GRAND TOUR

tartare, pate, country ham,
salumi, terrines 65

ROASTED BONE MALLOW

pickled beets, crispy
shallots, grilled bread 18

WHISTLE PIG BONE MARROW SHOTS (1oz pour)

Farmstock 10
10yr 14
15yr 25

*BONE-IN RIBEYE

bordelaise sauce 150

*GENERAL TSO'S PIGS HEAD

red onion & cilantro salad,
sesame, scallion, moo shu
pancakes 85

SANDWICHES

THE ROYALTON BURGER
dry aged wagyu beef, beef heart,
malted bacon jam, smoked
tomato, cheddar, frisee 28

CANNIBAL DOGS 2.0
'tiger-style' tripe chili, sesame,
cilantro, shallots, spicy mustard 18

PIG'S HEAD CUBAN
pig's head terrine, ham, pickles,
swiss cheese, mayo 18

THE CANNIBAL STACK BURGER
cabot cheddar, bacon, chili mayo,
sesame bun, fries 16

HOT FRIED CHICKEN
Frank's hot sauce, pickles, onion,
fries, potato roll 17

EGGPLANT BANH MI
chili roasted eggplant, cilantro,
pickled carrot, pickled shallot,
mayo 18

SPICY ITALIAN SAUSAGE
peppers, onions, provolone, hoagie
roll 17

SALADS & PLATES

THE CANNIBAL COBB SALAD
baby gem lettuce, tomatoes, hard
boiled egg, avocado, blue cheese,
bacon 18
ADD FLANK STEAK 10
ADD CRISPY CHICKEN 8
ADD SMOKED SALMON 8

GREEK SALAD
baby gem lettuce, roast bell pepper,
pickled red onion, cucumber, feta,
olives, tomato, pomegranate 16
ADD CRISPY LAMB 8

STRIPED BASS SALAD
baby gem lettuce, frisee, cucumber,
red onion, fines herbs, radish, crispy
shallots, roasted striped bass, hot
sauce vinaigrette 22

CONFIT CHICKEN WINGS
smoked turkish pepper 15

STEAK TARTARE
w/frites 24

BAVETTE STEAK
salsa verde 38

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

Dautel Pinot Noir
Wurttemberg, Germany '16 17/68
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