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## CHARCUTERIE

KIELBASA coleslaw, ipa mustard 12

LAMB MERGUEZ SAUSAGE  
carrot salad, cumin yogurt 14

CHICKEN LIVER PATE orange marmalade 10

COUNTRY PATE mostarda 10

COUNTRY HAM BOARD 18

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## STARTERS

ROMAINE SALAD carrots, radish, dijon vinaigrette 12

AUTUMN CHICORY SALAD pistachio, parmesan, breadcrumbs,  
garlic vinaigrette 13

BONE MARROW beef shank ragout, parsley 19

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## BAR SNACKS

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BBQ POTATO CHIPS 5

EVERYTHING PRETZEL  
scallion cream cheese 7

NORTH CAROLINA SALTED PEANUTS 8

THE CANNIBAL BEEF JERKY 10

SALT & VINEGAR PORK RINDS 7

## BURGERS & SANDWICHES

### THE CANNIBAL STACK BURGER

cabot cheddar, house bacon, pickled chili  
mayo, sesame seed bun, fries 15

### THE CANNIBAL DOGS 2.0

“tiger style” spicy tripe chili, scallions,  
cilantro, crispy shallots, spicy mustard,  
potato rolls 15

### SHRIMP ROLL

baby shrimp, aioli, celery seed, bbq Chips,  
battered bun 16

### HOT FRIED CHICKEN

franks hot sauce, pickles, white onion,  
fries, potato roll 15

## LARGE FORMAT

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WHOLE ROASTED CAULIFLOWER romesco, salsa verde, walnuts 32

GENERAL TSO PIGS HEAD broccoli rabe salad, chinese pancakes 85

36 oz 28 DAY DRY AGED PORTERHOUSE bordelaise, frites 140

\*please allow 30-45 min for all large format

**CHEF - ED CAREW CHEF DE CUISINE - MITCH WILLIS**