

The Cannibal

LIQUOR HOUSE

— BAR SNACKS —

- CACIO E PEPE CHIPS 5
EVERYTHING PRETZEL
scallion cream cheese 7
THE CANNIBAL BEEF JERKY 10
ONION RINGS french onion dip 8
MARINATED OLIVES citrus, chilis 7

IF I HAD **ATTACKED**
ONE MORE TIME,
I WOULD HAVE DROPPED MYSELF.
— ANDY SCHLECK

— STARTERS —

- OYSTERS & TABASCO 1/2 DOZ 18
COLD SHRIMP & SPICY MAYO 12
SMOKED TROUT PATE & BLACK BREAD 7
OCTOPUS & POTATO SALAD 12
BURRATA & ANCHOVIES 12

**RIDE YOUR BIKE,
RIDE YOUR BIKE,
RIDE YOUR BIKE.**
— FAUSTO COPPI

COLLABORATION BURGER

SEAMUS MULLEN
TERTULIA, NEW YORK CITY

harissa lamb patties
cucumbers, cilantro za'atar yogurt 21

ALL PROCEEDS GO TO CHEFS CYCLE
For No Kid Hungry
#CollabBurger

HOUSE BURGERS

MAMA'S BURGER

dry aged beef, provolone, poblano
peppers, melted onions, aioli
white bread, fries 27

STACKED BURGER

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

FRIED GREEN TOMATO BURGER

green tomato, smoked aioli, goat
cheese, bibb lettuce, potato roll,
fries 14 Add Bacon FREE

CRAB CAKE "BURGER"

maine lump crab, jalapeno, cilantro,
chilis, spicy slaw, brioche bun,
fries 25

— VEGETABLES —

- ECKERTON FARM TOMATOES feta, grilled bread 14
RAW VEGETABLES green goddess dressing 11
LITTLE GEM SALAD radish, carrots, fresh herbs, dijon vinaigrette 14
SPICY CUCUMBERS calabrian chilis, lime juice 6
WILD ARUGULA fennel, lemon, olive oil 9

— NOT BURGERS —

- STEAK & TOMATOES 16oz flank steak, beefsteak tomatoes, olive oil 42
ROASTED EGGPLANT stewed peppers, cherry tomatoes 22
50 DAY DRY AGED RIB EYE 36oz, bone marrow, bernaise 110
(allow 45 min)

CHEF ED CAREW CHEF DE CUISINE MITCH WILLIS

@thecanniballiquorhouse

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