

The Cannibal

BEER & BUTCHER

SMALL PLATES

TUNA TARTARE
smoked eggplant, avocado,
radish, sesame 18

BEEF TARTARE
fine herbs, smoked egg yolk 16

ROASTED BONE MARROW
beef shank ragout, parsley 19

CONFIT CHICKEN WINGS
smoked turkish pepper & salt 14

RICOTTA GNOCCHI
pumpkin seed pesto, shitake,
brussels sprouts leaves 18

GRILLED OCTOPUS
kale, cucumber, peppers,
smoked almonds, white bal-
samic vinaigrette 17

CHEESE

SELECTION OF 3 or 5 16/24
Cabot Clothbound #1 - Cow, VT
Harbison - Cow, VT
Willoughby- Sheep, VT
VBC Coupole - Goat, VT
Bayley Hazen Blue - Cow, NY

CHARCUTERIE

COUNTRY PATE
pickled mustard seed 11

CHICKEN LIVER PATE
orange marmalade,
fennel pollen 11

CRISPY PIGS HEAD
green goddess & crudite 15

LAMB MERGUEZ SAUSAGE
carrot salad, salsa verde,
cumin yogurt 14

SMOKED KIELBASA SAUSAGE
IPA mustard, coleslaw 12

SPICY ITALIAN SAUSAGE
broccoli rabe salad 13

SALUMI BOARD
8 EA/18 - PLATE OF 3
Genoa - Biellese, NY
Fennel Salami - Biellese, NY
Chorizo-Biellese, NY

COUNTRY HAM BOARD
8 EA/18 - PLATE OF 3
Benton's, TN
Broadbent, MO
Johnston, NC

BAR SNACKS

**NORTH CAROLINA
SALT PEANUTS 10**

**EVERYTHING PRETZEL
SCALLION CREAM CHEESE 9**

THE CANNIBAL JERKY 10

HOUSE BBQ CHIPS 6

SMOKED TROUT PATE 7

THE BURGER

MAMA'S BURGER

dry aged beef, provolone, po-
blano peppers, melted onions,
aioli, toasted thick cut white
bread, fries 27

GRAND TOUR

CHEFS SELECTION - 45/85
tartare, pate, country ham, cheese,
salumi, charcuterie

VEGETABLES

ROMAINE SALAD
carrots, radish, herbs,
dijon vinaigrette 12

CHICORY SALAD
pistachio, parmesan,
breadcrumbs, garlic vinaigrette 13

BEETS & MUSTARD GREENS
saffron fennel, banyuls vinaigrette
& up in smoke goat cheese 15

SMOKED BABY CARROTS
labne, salsa verde
bread crumbs 12

BRAISED BLACK KALE
sofrito, pickled chilies 9

VEGETABLE FRITTO MISTO
shishito, oyster mushroom, cilantro
aioli 11

HUBBARD SQUASH
hazelnuts, brown butter, maple
syrup 8

LARGE PLATES

***WHOLE ROASTED CAULIFLOWER**
salsa verde, romesco, walnuts 32

***HERB ROASTED CHICKEN**
broccoli rabe, pomme puree
half or whole available 27/50

SMOKED PORK RIBS
North Carolina BBQ, slaw 25

WHOLE FISH & CHIPS
tartar sauce, hot sauce 55

CANNIBAL DOGS 2.0 "tiger style"
spicy tripe chili, cilantro, scallion,
crispy shallots, spicy mustard 15

***GENERAL TSO PIGS HEAD**
broccoli rabe salad,
moo shu pancake 85

16 OZ FLANK STEAK
salsa verde 40

(*PLEASE ALLOW 45 MINUTES
FOR SOME ITEMS)

CHEF RYAN SKEEN - CDC STAN MATUSEVICH