

The Cannibal

NEW YORK CITY

SMALL PLATES

TUNA TARTARE
smoked eggplant, avocado, radish,
sesame, pork rinds 18

BEEF TARTARE
fine herbs, smoked egg yolk 16

RICOTTA GNOCCHI
pumpkin seed pesto, shiitake,
pea leaves 18

CRISPY PIGS EAR SALAD
chicory, fine herbs, crispy pig's ears,
soft egg, dijon vinaigrette 15

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

CONFIT CHICKEN WINGS
smoked turkish pepper,
flake salt 15

CHEESE

SELECTION OF 3 for \$21
Moses Sleeper - Cow, VT
Sweet Emotion - Goat, VT
Lillet - Cow, VT
Mirabelle- Goat, VT
Bailey Hazen Blue - Cow, VT

CHARCUTERIE

COUNTRY PATE
pickled mustard seed 11

SMOKED KIELBASA SAUSAGE
grain mustard, coleslaw 15

SPICY ITALIAN SAUSAGE
broccoli rabe 15

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

PIGS IN A BLANKET
smoked kielbasa, puff pastry,
beet mustard, scallions 11

CHICKEN LIVER PATE
orange marmalade 11

SALUMI BOARD
11 EA/33 - PLATE OF 3
Genoa - Biellese, NY
Fennel Salami - Biellese, NY
Chorizo-Biellese, NY

COUNTRY HAM BOARD
11 EA/33 - PLATE OF 3
Benton's, TN
Broadbent, MO
Johnston, NC

LARGE PLATES

BUTCHER'S STEAK
dry aged beef from Royalton Farms,
salsa verde MP

***WAGYU BONE-IN RIBEYE**
Royalton Farms Prime 100% wagu
beef, bordelaise mp

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

***HUDSON VALLEY DUCK**
rhubarb compote 38

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

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

(*PLEASE ALLOW AT LEAST 50 MINUTES
FOR SOME ITEMS)

VEGETABLE SIDES

ARTICHOKES & POTATOES
pickled red onion,
black garlic aioli 14

SWEET CORN SUCCOTASH
pickled red onions, herbs,
roasted red pepper 11

SUMMER SQUASH
basil pesto 11

HEIRLOOM TOMATO PANZANELLA
sugar snap peas, pea shoots,
soaked bread, parmesan cheese,
grilled watermelon 12

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

CHINESE BROCCOLI & RADISH
meyer lemon 11

ASPARAGUS
fermented ramps, black plum vinaigrette 11

THE GRAND TOUR

CHEF'S SELECTION - 45/85
tartare, pate, country ham,
cheese, salumi, charcuterie

ROASTED BONE MARROW

pickled beets,
crispy shallots, pea tendrils
17 (whiskey pour 8)

GENERAL TSO'S PIGS HEAD

red onion & cilantro salad,
moo shu pancake 85

ANIMAL FAT FRIES

duck fat, dry aged beef fat,
lamb fat 16

Nightly Selection



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 - CDC STAN MATUSEVICH

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

WHITE WINE

Borell-Diehl Muller Thurgau (1L)
Pfalz, Germany '17 13/65

Dom de l'Olivier,
Muscadet Sevre Et Maine '17 12/48

Benito Santos Godello
Galicia, Spain '16 13/52

{ 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 CHICKEN LIVER PATE 11

RED WINE

Cazin Cheverny Rouge
Loire Valley, France '15 14/56

Fenocchio Langhe Freisa
Piedmont, Italy '16 14/56

Bacchus, Cabernet Sauvignon
California, US '16 15/60

{ DRAFT BEER }

Melvin, Killer Bees
WY 5% 9

Jack's Abby, Blood Orange Wheat
NY 4% 8

Nine Pin Signature Cider
NY 6.7% 8

Rushing Duck, Dad Breath
NY 5% 8

Rushing Duck, Baby Elephant
NY 4.4% 10

Rare Form, Ace of Conflict
NY 6% 9

Mikkeller, Windy Hill
NY 7% 11

Thin Man, Black Francis
NY 6.6% 10

A SHOT & A BEER 15
Liquid Gold & Jameson
High Life & Tequila Blanco
Peroni & Braulio

COCKTAILS

{ 14 }

BOURBON & WHISKY

MANHATTAN
rye whiskey, dolin sweet vermouth
brandied cherry

BLACKTHORN
irish whiskey, dry vermouth,
absinthe, bitters

Asst'd
SFUMATO SOUR
egg white, lemon

SIDECAR
curacao, lemon

RUM

OLD FASHIONED
demerara, Angostura, cherry

DAQUIRI
lime

TEQUILA

REPOSADO AVIATION
lemon, maraschino,
creme de violette

BATANGA
lime, salt, coca-cola

KITCHEN SIXER 12

GIN

PURPLE PONY
sloe gin, dolin dry vermouth, Salers,
grapefruit twist

OLD PAL
cappelletti, dry vermouth, orange
twist

VODKA

HARVARD VERITAS
cassis, triple sec,
lemon

VESPER
gin, Cocchi Americano, lemon