

The Cannibal

NEW YORK CITY

SMALL PLATES

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

BEEF TARTARE
fine herbs, smoked egg yolk 18

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, almonds, red
pepper, walnut romesco sauce 18

CONFIT CHICKEN WINGS
smoked Turkish pepper 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 12

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 12

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%
wagyu beef, bordelaise 4/ounce

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

***HUDSON VALLEY DUCK**
rhubarb compote 38

THE ROYALTON BURGER
dry aged Wagyu beef, beef heart,
malted bacon jam, smoked toma-
to, Vermont cheddar, frisee 27

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

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

VEGETABLE SIDES

SWEET CORN SUCCOTASH
pickled red onions, herbs,
roasted red pepper 12

SUMMER SQUASH
basil pesto, pumpkin seeds, parme-
san cheese 12

HEIRLOOM TOMATO PANZANELLA
sugar snap peas, pea shoots, bread,
parmesan cheese, grilled water-
melon 12

ARTICHOKES & POTATOES
pickled red onion,
black garlic aioli 15

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

CHINESE BROCCOLI & RADISH
chilies 12

ASPARAGUS
fermented ramps, black plum vinal-

THE GRAND TOUR

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

ROASTED BONE Marrow

pickled beets, crispy
shallots, pea tendrils 18
(WHISKEY POUR +8)

GENERAL TSO'S PIGS HEAD

red onion & cilantro salad,
sesame, moo shu pancakes
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 + ROSE WINE

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

Benito Santos Godello
Galicia, Spain '16 13/52

Vinatigo Listan Negro
Canary Islands, Spain '17 13/52

Hofer Zweigelt
Weinviertel, Austria (1L) '17 12/64

{ 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

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

GIN

PURPLE PONY

sloe gin, dolin dry vermouth, Salers,
grapefruit twist

OLD PAL

cappeletti, dry vermouth, orange
twist

VODKA

HARVARD VERITAS

cassis, triple sec,
lemon

VESPER

gin, Cocchi Americano, lemon

KITCHEN SIXER 12

{ DRAFT BEER }

Genessee, Cream Ale
NY 5.2% 8

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, 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

Bartender's Choice