

The Cannibal

BEER & BUTCHER

BAR SNACKS

CANNIBAL JERKY 10
OLD BAY CHIPS 4
EVERYTHING PRETZEL
scallion cream cheese 8

PLATES

BUTTERMILK FRIED CHICKEN SALAD cucumber, red onion, 1000 island dressing, crispy shallot 16
GREEN SALAD fennel, red onion, champagne vinaigrette 10
~ hanger steak 10 / grilled chicken 7 / ~ smoked tuna 8 ~

AVOCADO TOAST toasted chili, sesame, radish 13
served w/ salad
SMOKED TUNA TARTINE fines herbes, dill aioli, fennel 14
GRILLED CHICKEN BAGUETTE avocado pesto, cherry peppers 15
BUTTERMILK FRIED CHICKEN SANDWICH honey hot sauce, mayo, pickles, iceberg lettuce 15
PORCHETTA SANDWICH mayo, cherry peppers, ginger scallion 14
KIELBASA ROLL ipa mustard, coleslaw 14
ROAST BEEF SANDWICH salsa verde, mayo, cherry peppers 15
THE CANNIBAL BURGER steak sauce, 1000 island, lettuce, onion, pickles, aged cheddar 19
all served w/ fries

STEAKS & CHOPS

16OZ BONE-IN PORK CHOP ginger scallion 30
STEAK FRITES hanger steak, carrot walnut romesco 25
16OZ DRY AGED STRIP chimichurri 65
DRY AGED RIB EYE house steak sauce 4/oz

VEGETABLES

CAULIFLOWER peanut, jalapeño, fish sauce vinaigrette 12
ASPARAGUS parmesan puree, fried egg 12
BROCCOLINI lemon, crispy shallot 10
BRUSSELS SPROUTS ssam jang, maple tofu 13

DESSERT

DULCE DE LECHE BROWNIE whipped cream 6
SNICKERDOODLE COOKIE bourbon milk 6
KEY LIME PANNA COTTA graham streusel, burnt meringue, candied lime 8

EXECUTIVE CHEF - FRANCIS DERBY
CDC - JUDE PARRA-SICKELS