



appetizers

Lil' Gem a la Caesar* 15
parmesan croutons
chicken +9 shrimp +15

Arugula & Strawberries 22
robiola toast, fennel, almonds, balsamic

Heirloom Tomatoes 23
marinated bocconcini, cucumber, avocado, basil

Basil Gnocchi 26 | 36
bolognese, ricotta

Fritto Misto 22
clams, calamari, shrimp, lemon, aioli

Sunflower Salad 18
golden beets, sprouts, seeds, parm, sherry vinaigrette
chicken +9 shrimp +15

Corn & Lobster Chowder 24
potatoes, leeks, Maine lobster chunks

Gravy Meatball Sliders 18
three little owl originals

seasonal vegetables

Broccoli, Cauliflower & Mushrooms 18
roasted red peppers

Grilled & Roasted Corn 17
spicy Mexican style

French Fries 11
chile aioli

Sesame Green Beans 16
chiles, mint, cilantro, oyster sauce

Eggplant Parmigiana 19
breaded and baked, marinara, arugula salad

Asparagus Risotto 23
truffled cherry tomatoes, crispy leeks

entrées

Faroe Island Salmon* 38
braised napa, potato rosti, champagne dijon

Lamb Cutlet 38
salsa verde, watercress, pickled onions

Swordfish 35
sautéed spinach, eggplant caponata, toasted pine nuts

Broiled Halibut* 42
corn salad, English peas, shoots, pesto dressing

Grilled & Filleted Daily Fish* 46
crispy lobster paella

Crispy Bell & Evans Chicken 33
garlic fontina mashed potatoes, natural sherry gravy

Sangria Skirt Steak* 44
warm potato salad

Pork Chop & Butter Beans* 36
parmesan, pickled fennel, wild dandelion

chef Joey Campanaro

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

cocktails 17 ea.

Lil' Rita *agave wine, 'triple sec', lime*
Cappelletti Spritz *cappelletti, prosecco, orange*
Fraise Pressé *vin blanc, strawberry lemonade, prosecco*
Seasonal Sangria *vino bianco, market fruit, prosecco*
Pink Prosecco Lemonade *grapefruit lemonade, prosecco*
Negroni Senza *bitters, vermouth, juniper, orange*
Sparkling Negroni *cappelletti, vermouth, prosecco, orange*

beer

Talea Sun Up Hazy IPA, *New York* 12
Six Point Sweet Action, *New York* 8
Bone Dry Cider, *New York* 10
Lagunitas IPA, *California* 9
Allagash White, *Maine* 10
Sunday Beer, *New York* 8
Peroni, *Italy* 8

wine by the glass & bottle

sparkling

Prosecco 14 gl | 56 btl
Ca' Furlan, 'Cuvée Beatrice', Veneto, Italy NV
Rosé Frizant 16 gl | 64 btl
Mas de Daumas Gassac, Languedoc, France 2022
Brut 28 gl | 110 btl
R.Dumont & Fils, Champagne, France, NV

orange

Grechetto 18 gl | 72 btl
Plani Arche 'Gordito', Umbria, Italy 2022

white

Verdicchio dei Castelli di Jesi 15 gl | 60 btl
Andrea Felici 'Classico Superiore', Marche, Italy 2022
Sangiovese Bianco 16 gl | 64 btl
Poggio al Sole, Tuscany, Italy 2023
Sancerre 20 gl | 80 btl
Sylvain Bailly 'Terroirs', Loire Valley, France 2022
Godello 18 gl | 72 btl
Rafael Palacios 'Louro Do Bolo', Valdeorras, Spain 2022
Chardonnay 25 gl | 100 btl
Trailmarker, Manchester Ridge, Mendocino Ridge, California 2020

half-bottle selections

Brut Blanc de Blancs Grand Cru *Pierre Moncuit-Delos, Côte des Blancs, Champagne, France NV* 90
Brut *Moutard Père & Fils 'Grand Cuvée', Côte des Bar, Champagne, France NV* 80
Chablis *Domaine Christophe et Fils, Burgundy, France, 2022* 45
Puligny-Montrachet *Domaine de Montille, Burgundy, France 2020* 120
Cabernet Sauvignon Blend *Mas de Daumas Gassac, Languedoc, France 2021* 100
Brunello di Montalcino *La Gerla, Tuscany, Italy 2018* 90

rosé

Côtes de Provence Rosé 16 gl | 64 btl
Fouquette 'Cuvée Rosé d'Auroré', Provence, France 2023
Cerasuolo d'Abruzzo Rosé 19 gl | 76 btl
Tenuta De Sterlich, Abruzzo, Italy 2021

red

Sangiovese 16 gl | 64 btl *served chilled*
Buccia Nera 'Rossorelativo', Tuscany, Italy 2021
Pinot Noir - Hautes Côtes de Beaune 21 gl | 84 btl
Domaine des Chambris, Burgundy, France 2023
little owl rosso 15 gl | 60 btl
Nero d'Avola & Syrah, Di Giovanna, Sicily, Italy 2020
Syrah/Cabernet/Merlot 16 gl | 64 btl
Mas de Daumas 'Pont de Gassac', Languedoc, France 2022
Cabernet Sauvignon 23 gl | 92 btl
Bedrock Wine Co., Sonoma County, California 2021