



brunch

the Beignets 12
nutella and raspberry sauce

Brioche French Toast 14
stewed berry sauce

Whole Wheat Pancakes 12
New York maple syrup

Chilaquiles* 15
eggs over easy, spicy tortillas and guacamole

Poached Eggs* 14
fontina biscuits, breakfast patties, greens and hollandaise

Arugula & Strawberries 17
fennel, robiola fettunta, balsamic vinaigrette

Smoked Salmon Scramble 18
egg, spinach, leeks, everything spice

Skirt Steak & Eggs* 27
french fries and two fried eggs

Mushroom Omelette 15
fontina, leeks, green salad

Caesar Salad* 15
parmesan croutons
chicken +8 shrimp +12 skirt steak +14

Pork Enchiladas* 22
tomatillo salsa, bean salad, poached egg

Skate Milanese Sandwich* 25
seeded bun, chinoise slaw, lemon, french fries

Grilled Chicken Sandwich & Fries* 19
kale pesto, zucchini, fontina, aioli

Sunflower Salad 16
golden beets, sprouts, seeds, bibb, parmesan

8 oz. Bacon Cheeseburger & Fries* 21
American cheese, pickle, sesame seed bun

Surf & Turf Tacos 23
refritos, salsa ranchera, guacamole, arroz

Gravy Meatball Sliders 15
three little owl originals

seasonal vegetables

Zucchini & Squash 16
peppers, capers, olives, herbs

Asparagus Home Fries 15
curried leeks, crispy potatoes

Grilled & Roasted Corn 15
spicy Mexican style

French Fries 9
chile aioli

Eggplant Parmigiana 17
breaded and baked, marinara, arugula

Sesame Green Beans 14
chiles, mint, cilantro, oyster sauce

Cauliflower & Broccoli 16
leeks, frisée, chili lime vinaigrette

extras

Half an Avocado 6

Pork Breakfast Patties 9

Two Eggs* 8
any style

Cheddar Grits 7

Hand-Cut Hatfield Bacon 11

chef Joey Campanaro

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

cocktails 15 ea.

Bellini *peach, prosecco* Love on the Rocks *'spiced rum' wine, cappelletti, ginger, lime*
Maria-Chelada *clamato bloody mix, beer* Lil 'Rita *agave wine, 'triple sec', cocchi americano, lime*
Fraise Pressé *vin blanc, strawberry lemonade, prosecco* Seasonal Sangria *vino tinto, macerated fruit*
Pink Prosecco Lemonade *pink grapefruit lemonade, prosecco* Mimosa *orange juice, prosecco*
Sparkling Negroni *cappelletti, vermouth di torino, prosecco, orange*

beer

Sapporo, *Japan 8* TALEA Sun Up Hazy IPA *New York 10*
Lagunitas IPA, *California 9* Sunday Beer, *Brooklyn, NY 8*
Six Point Sweet Action, *New York 8* Allagash White, *Maine 10*

galvanina organic sparkling sodas

6 ea.

Blood Orange

Lemon

wines by the glass & bottle

sparkling

Cava Rosat *16 gl | 64 btl*
Castellroig, Penedès, Spain NV
Prosecco *14 gl | 56 btl*
Ca' Furlan 'Cuvee Beatrice', Veneto, Italy NV
Pierre Moncuit *28 gl | 110 btl*
Blanc de Blancs 'Hugues de Coulmet', NV

orange

Pinot Grigio Ramato *16 gl | 64 btl*
Perusini, Friuli-Venezia Giulia, Italy

white

Verdicchio *15 gl | 60 btl*
Collestefano, Marche, Italy 2021
Colli Tortonesi Bianco *17 gl | 68 btl*
Oltretorrente, Piedmont, Italy 2020
Sancerre *18 gl | 72 btl*
Foucher-Lebrun 'Le Mont', Loire Valley, France 2020
Chardonnay *25 gl | 100 btl*
Red Car 'Mohrhardt Ridge', Fort Ross-Seaview, California 2018

rosé

Côtes de Provence Rosé *15 gl | 60 btl*
Fouquette, Provence, France 2021
Patrimonio Rosé *16 gl | 64 btl*
Clos Alivu, Corsica, France 2021

red

Langhe Nebbiolo *21 gl | 84 btl*
Guido Porro, 'Camilu', Piedmont, Italy, 2020
Pinot Noir ~ Bourgogne Rouge *20 gl | 80 btl*
'Clotilde Davenne', Burgundy, France 2018
little owl rosso *15 gl | 60 btl*
Nero D'Avola & Syrah, Di Giovanna, Sambuca, Sicily 2019
Cabernet Blend *17 gl | 68 btl*
Pursued by Bear 'Bear Cub', Columbia Valley, Washington 2018

our dedicated beverage director
Lisa Komara
