



brunch

the Beignets 12
nutella and raspberry sauce

Brioche French Toast 14
stewed berry sauce

Whole Wheat Pancakes 12
New York maple syrup

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

Skate Milanese Sandwich* 26
seeded bun, chinoise slaw, lemon, french fries

Chilaquiles* 15
eggs over easy, spicy tortillas and guacamole

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* 16
parmesan croutons

chicken +8 shrimp +12 skirt steak +14

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

Bibb & Beets 16
golden beets, squash, pepitas, parmesan, sherry vinaigrette

Poached Eggs* 14
fontina biscuits, pork breakfast patties, greens & hollandaise

Arugula & Pears 18
dried cherries, gorgonzola fettunta, balsamic vinaigrette

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

Brussels Sprout Home Fries 15
curried leeks, crispy potatoes

Delicata Squash 15
sweet and spicy, pears, pepita pesto, endives

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*

El Levante *pomegranate, prosecco*

Lil 'Rita *agave wine, 'triple sec', cocchi americano, lime*

Maria-Chelada *clamato bloody mix, beer*

Seasonal Sangria *vino tinto, macerated fruit*

Sparkling Negroni *cappelletti, vermouth di torino, prosecco, orange*

Mimosa *orange juice, prosecco*

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

Grechetto *17 gl | 68 btl*

Plani Arche 'Gordito', Umbria, Italy 2021

white

Verdicchio *15 gl | 60 btl*

Collestefano, Marche, Italy 2021

Merseguera *17 gl | 68 btl*

La Comarcal 'Delmoro Blanco', Valencia, Spain 2021

Sancerre *18 gl | 72 btl*

Foucher-Lebrun 'Le Mont', Loire Valley, France 2021

Chardonnay *25 gl | 100 btl*

Red Car 'Mohrhardt Ridge', Fort Ross-Seaview, California 2018

rosé

Patrimonio Rosé *16 gl | 64 btl*

Clos Alivu, Corsica, France 2021

Cotes de Provence Rose *15 gl | 60 btl*

Fouquette, Provence, France 2021

Canaiuolo Rosato *18 gl | 72 btl*

Montenidoli, Tuscany, Italy 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 *22 gl | 88 btl*

Pursued by Bear 'Bear Cub' Columbia Valley, Washington 2018

our dedicated beverage director

Lisa Komara