



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

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

Caesar Salad* 13
parmesan croutons
chicken +8 shrimp +12 skirt steak +14

Spaghetti Carbonara* 19
organic egg, parmesan, guanciale

Skirt Steak & Eggs 27
french fries and two fried eggs

Mushroom Omelette 15
fontina, leeks, green salad

Pork Enchiladas 22
tomatillo salsa, bean salad, poached egg

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

Arugula & Pear Salad 16
gorgonzola toast, cranberries, candied walnuts

Grilled Chicken Sandwich & Fries* 14
kale pesto, zucchini, fontina, aioli

Sunflower Salad 15
golden beets, seeds, bibb, parmesan, sherry vinaigrette

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

Italian Wedding Soup 14
polpetini, escarole, parmesan egg drop

Gravy Meatball Sliders 15
three little owl originals

seasonal vegetables

Eggplant Parmigiana 17
breaded and baked, marinara and soft herbs

Cauliflower Calabrese 15
olives, capers, dried tomatoes, herbs

Sweet & Spicy Delicata 16
maple, pine nut pesto, pepitas, apple

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

Broccolini & Roasted Peppers 13
lemon, garlic

French Fries 9
chile aioli

Brussels Sprout Home Fries 14
yukon golds, poblano chiles, leeks

brunch extras

Avocado Toast 12

Two Eggs* 8
any style

Cheddar Grits 7

Pork Breakfast Patties 9

Hand-Cut Hatfield Bacon 11

chef Joey Campanaro

now booking: virtual dinner parties & cooking classes
please email us at events@thelittleowlnyc.com or scan qr code to inquire



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
5% COVID-19 Recovery Charge will be added to all menu items. Please note this is a surcharge and not a gratuity for employees.*

cocktails 15 ea.

Bellini
peach, prosecco

Maria-Chelada
clamato bloody mix, beer

Le Petit Hibou
vin blanc, cocchi americano, apple

Sparkling Negroni
cappelletti, vermouth di torino, prosecco, orange

Mimosa
orange juice, prosecco

El Lavante
pomegranate, prosecco

Mulled Apple Toddy
whiskey wine, spiced apple cider

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

galvanina organic sparkling sodas

6 ea.

Blood Orange

Red Grapefruit

Pomegranate

Lemon

beer

Sapporo, *Japan* 8

Sunday Beer, *Brooklyn, NY* 8

Hitachino Dai Dai IPA, *Japan* 12

Six Point Sweet Action, *New York* 8

Left Hand Nitro Milk Stout, *Colorado* 9

Doc's Draft Hard Apple Cider, *New York* 8

Ommegang Hennepin, *Saison, New York* 10

Montauk Summer Ale, *New York* 8

Lagunitas IPA, *California* 9

Allagash White, *Maine* 10

Pacifico, *Mexico* 8

Peroni, *Italy* 8

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

white

Verdejo 14 gl | 56 btl
Bodegas Ordóñez 'Nisia', Rueda, Spain 2018

Vermentino di Gallura 15 gl | 60 btl
Piero Mancini, Sardinia, Italy 2019

Colli Tortonesi Bianco 17 gl | 68 btl
Oltretorrente, Piedmont, Italy 2019

Sancerre 18 gl | 72 btl
Foucher-Lebrun 'Le Mont', Loire Valley, France 2019

Chardonnay 20 gl | 80 btl
Tyler, Santa Barbara County, California 2018

rosé

Il Chiaretto Rosato 14 gl | 56 btl
Pasini San Giovanni, Lombardy, Italy 2019

red

Primitivo 14 gl | 56 btl
Polvanera '14', Puglia, Italy 2016

little owl rosso 15 gl | 60 btl
Nero D'Avola & Syrah, Di Giovanna, Sambuca, Sicily 2016

Pinot Noir ~ Hautes-Côtes de Beaune 18 gl | 72 btl
David Trousselle 'En Cré', Burgundy, France 2019

Grenache Blend 17 gl | 68 btl
Château Valcombe 'Epicure', Southern Rhône, France 2017

Langhe Nebbiolo 20 gl | 80 btl
Oddero, Piedmont, Italy 2018



scan to view full wine list

printed version of full wine list available upon request