



brunch

the Beignets 12
nutella and raspberry sauce

Brioche French Toast 17
stewed berry sauce

Whole Wheat Pancakes 16
New York maple syrup

Chilaquiles* 19
eggs over easy, spicy tortillas & guacamole

Poached Eggs* 15
fontina biscuits, pork breakfast patties, greens & hollandaise

Smoked Salmon Scramble 24
egg, spinach, leeks, everything spice

Mushroom Omelette 21
fontina, leeks, green salad

Skirt Steak & Eggs* 29
french fries, two fried eggs

Lil' Gem a la Caesar* 15
parmesan croutons

chicken +8 shrimp +12 skirt steak +14

Skate Milanese Sandwich* 29
seeded bun, chinoise slaw, lemon, french fries

Bibb & Beets 17
golden beets, sunflower seeds, parm, sherry vinaigrette

Carnitas Enchiladas Verdes* 24
poached egg, mixed bean salad, cilantro vinagrette

Pesto Chicken Breast Sandwich 27
seeded bun, peppers, fontina, aioli, french fries

8 oz. Bacon Cheeseburger & Fries* 28
American cheese, pickle, sesame seed bun

Citrus & Palm Hearts 18
castelvetrano olives, cappelletti, herbs

Gravy Meatball Sliders 15
three little owl originals

seasonal vegetables

Squash Risotto 21
mascarpone, pepita pesto, endives

Eggplant Parmigiana 18
breaded and baked, marinara, arugula

Broccoli, Cauliflower & Mushrooms 17
roasted red peppers

French Fries 11
chile aioli

Brussels Sprouts 16
sweet and spicy pecans

Sesame Green Beans 15
chiles, mint, cilantro, oyster sauce

extras

Half an Avocado 6

Pork Breakfast Patties 9

Two Eggs* 9
any style

Hatfield Bacon 11

Cheesy Spinach Grits 9

chef Joey Campanaro

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

cocktails 15 ea.

El Levante *pomegranate, prosecco*

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

Negroni Senza *bitter, vermouth, juniper, orange*

Mulled Apple Toddy *'whiskey' wine, spiced apple cider*

Love on the Rocks *'whiskey' wine, cappelletti, ginger, lime*

Sparkling Negroni *cappelletti, vermouth, prosecco, orange*

Seasonal Sangria *vino tinto, macerated fruit, prosecco*

Bloody Mary *clamato bloody mix, 'vodka' wine*

Mimosa *orange juice, prosecco*

Bellini *peach, prosecco*

beer

Peroni, *Italy* 8

Lagunitas IPA, *California* 9

Talea Sun Up Hazy IPA, *New York* 12

Six Point Sweet Action, *New York* 8

Bone Dry Cider, *New York* 10

Allagash White, *Maine* 10

Sunday Beer, *New York* 8

wine by the glass & bottle

sparkling

Cava Rosat 16 gl | 64 btl
Castellroig, Penedès, Spain NV

Prosecco 14 gl | 56 btl
Ca' Furlan, 'Cuvée Beatrice', Veneto, Italy NV

Brut 28 gl | 110 btl
R.Dumont & Fils, Champagne, France, NV

white

Pinot Nero Bianco 17 gl | 68 btl
Frecciarossa 'Sillery' Lombardy, Italy 2022

Sancerre 21 gl | 84 btl
Foucher-Lebrun 'Le Mont', Loire Valley, France 2022

Chardonnay ~ Hautes Côtes de Nuits 18 gl | 72 btl
Domaine Cornu-Camus, Burgundy France, 2022

Rhône Blend 18 gl | 72 btl
Intermission Cellars 'Front Row', California 2022

rosé

Côtes de Provence Rosé 15 gl | 60 btl
*Domaine de la Fouquette 'Cuvée Rosé d'Auroré',
Provence, France 2022*

orange

Grillo 16 gl | 64 btl
Di Giovanna 'Camurria', Sicily, Italy 2022

red

Pinot Noir ~ Bourgogne Rouge 21 gl | 84 btl
Clotilde Davenne, Burgundy, France 2020

Nerello Mascalese 17 gl | 68 btl
Pietro Caciorgna 'Ciauria', Sicily, Italy 2022

little owl rosso 15 gl | 60 btl
Nero d'Avola & Syrah, Di Giovanna, Sicily, Italy 2020

Tempranillo 16 gl | 64 btl
*Bodegas y Viñedos Valderiz 'Valdehermosa Crianza',
Ribera del Duero, Spain 2020*

Barolo 23 gl | 92 btl
Marziano Abbona, Piedmont, Italy 2019

coffee, tea, & more

galvanina sparkling

sodas 7

Blood Orange

Lemon

Espresso 4

Cappuccino 5

Four J Chefs' Choice 4

assorted classic tea & select blends 5

Cafe Au Lait 5

Cafe Latte 5

Macchiato 4

mexican hot chocolate 8

souvenir mug +12

orange juice 6

freshly squeezed

lemonade 7

ginger +1

pomegranate +1

our dedicated beverage director

Lisa Komara
