



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

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

Arugula & Corn Salad 16
peas, cherry tomatoes, shoots, pine nut pesto vinaigrette

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

Heirloom Tomatoes 18
marinated mozzarella, basil balsamic vinaigrette

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

Gravy Meatball Sliders 15
three little owl originals

seasonal vegetables

Eggplant Parmigiana 17
breaded and baked, marinara and soft herbs

Cauliflower & Snow Peas 16
leeks, frisée, chili lime vinaigrette

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

Grilled Broccolini 13
lemon, garlic

Cucumber & Cantaloupe 15
ricotta salata, dried tomato-olive dressing

Grilled & Roasted Corn 12
spicy mexican style, cheese, aioli

Grilled Asparagus 16
fresh ricotta, salsa verde

French Fries 9
chile aioli

extras

Avocado Toast 12

Pork Breakfast Patties 9

Two Eggs* 8
any style

Cheddar Grits 7

Hand-Cut Hatfield Bacon 11

chef Joey Campanaro

now booking: intimate parties at our home or yours
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

Watermelon Rosé Spritzer
rosé, watermelon, seltzer & mint

Fraise Pressé
vin blanc, strawberry lemonade & prosecco

Sparkling Negroni
cappelletti, vermouth di torino, prosecco, orange

Summer Sangria
white or red, macerated fruit

Mimosa
orange juice, prosecco

Pink Prosecco Lemonade
pink grapefruit lemonade, prosecco

Peach Tea Cooler
peach oolong, vin blanc, cherry, mint

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

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

Hitachino Saison, *Japan* 12

Sunday Beer, *Brooklyn, NY* 8

Six Point Sweet Action, *New York* 8

Left Hand Nitro Milk Stout, *Colorado* 9

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

Boulevard Tank 7 Saison, *Missouri* 10

Montauk Summer Ale, *New York* 8

Lagunitas IPA, *California* 9

Allagash White, *Maine* 10

Modelo, *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

Verdicchio 15 gl | 60 btl
Collestefano, Marche, Italy 2020

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 ~ Bourgogne Blanc 20 gl | 80 btl
Domaine Jomaine, Burgundy, France 2018

orange

Pinot Grigio Ramato 16 gl | 64 btl
Perusini, Friuli-Venezia Giulia, Italy 2019

rosé

Sancerre Rosé 16 gl | 64 btl
Sylvain Bailly 'La Louée', Loire Valley, France 2020

Côtes de Provence Rosé 15 gl | 60 btl
Fouquette, Provence, France 2020

Nebbiolo Rosato 18 gl | 72 btl
Nervi-Canterno, Piedmont, Italy 2020

red

Grignolino d'Asti 14 gl | 56 btl
Agostino Pavia & Figli, Piedmont, Italy 2019 ~ served chilled

Pinot Noir ~ Bourgogne Rouge 18 gl | 72 btl
Clotilde Davenne, Burgundy, France 2018

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

Cabernet Blend 22 gl | 88 btl
Pursued by Bear 'Bear Cub', Columbia Valley, Washington 2016

Grenache Blend ~ Ventoux 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