



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 18
fennel, robiola fettunta, balsamic vinaigrette

Smoked Salmon Scramble 19
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

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

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

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

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

Asparagus Gratin* 22
parmesan crunchies, organic egg yolk, truffle

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

Pork Enchiladas 22
tomatillo salsa, bean salad, poached egg

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

Two Eggs* 8
any style

Cheddar Grits 7

Pork Breakfast Patties 9

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

beer

Sapporo, <i>Japan</i> 8	Phonograph Harvest Cider, <i>New York</i> 12
Lagunitas IPA, <i>California</i> 9	Sunday Beer, <i>Brooklyn, NY</i> 8
Six Point Sweet Action, <i>New York</i> 8	Allagash White, <i>Maine</i> 10

galvanina organic sparkling sodas

6 ea.

Red Grapefruit
Clementine

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*

white

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

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 ~ Coteaux Bourguignons *20 gl | 80 btl*
Domaine Latour-Giraud, Burgundy France, 2020

rosé

Côtes de Provence Rosé *15 gl | 60 btl*
Fouquette, Provence, France 2021

Canaiuolo Rosato *18 gl | 72 btl*
Montenidoli, Tuscany, Italy 2020

red

Langhe Nebbiolo *21 gl | 84 btl*
Guido Porro, 'Camilu', Piedmont, Italy, 2019

Gamay ~ Beaujolais Villages *15 gl | 60 btl*
Nicolas Chemarin 'P'tit Grobis', Beaujolais, France 2020

Pinot Noir ~ Côte de Nuits-Villages *20 gl | 80 btl*
'Terres Burgondes', Domaine Petitot, Burgundy, France 2018

little owl rosso *15 gl | 60 btl*
Nero D'Avola & Syrah, Di Giovanna, Sambuca, Sicily 2019

Grenache Blend *17 gl | 68 btl*
Domaine Viret 'Renaissance', Southern Rhône, France 2016