



Cocktails 15 each

bellini *peach pureé & prosecco*
white sangria *vino blanco & fresh fruit*
pink prosecco lemonade *prosecco & pink grapefruit lemonade*
lil 'rita *agave wine, 'triple sec', cocchi americano & lime*
fraise pressé *vin blanc, strawberry lemonade & prosecco*
maria-chelada *pilsner, clamato, celery & lime*
mimosa *orange juice & sparkling wine*

Wines by the glass

White

Viognier *Di Giovanna, Sicily, Italy 2015 - 14*
Cassis Blanc *Domaine du Bagnol, Provence, France 2014 - 14*
Chardonnay *Porter-Bass Vineyards 'Poco a Poco', Mendocino County, California 2014 - 17*
Falanghina *Fattoria La Rivolta, Campania, Italy 2015 - 12*
Verdejo *Los Navales, Rueda, Spain 2015 - 11*

Rosé

Ciliegiolo Rosé *Bisson, Liguria, Italy 2016 - 13*
Côte de Provence Rosé *Domaine de la Fouquette 'Cuvée Rosée d'Aurore', Provence, France 2016 - 14*
Pinot Rosé POE, *Sonoma County, California 2016*

Red

Cabernet Sauvignon *Ultraviolet, Napa Valley, California 2014 - 21*
Pinot Noir - Bourgogne Rouge *Moissenet-Bonnard 'Oncle Paul', Burgundy, France 2015 - 18*
Grenache & Syrah - Ventoux *Vignobles Brunier 'Mégaphone', Southern Rhone, France 2014 - 13*
Barbera d'Asti *Azienda Agricola Trincherio 'Terra del Noce' Piedmont, Italy 2012 - 15*
little owl rosso *Di Giovanna, Sicily, Italy 2013 - 15*

Brunch

Brioche French Toast *stewed strawberry sauce* 14

Whole Wheat Pancakes *New York maple syrup* 12

Beignets *nutella and raspberry sauce* 11

Mini Kale & Potato Frittatti *smoked salmon, crème fraîche and chives* * 16

Poached Organic Eggs *fontina biscuits, breakfast patties, greens and hollandaise* * 14

Uovo del Diavolo *spicy tomato, peas and prosciutto* * 16

Chilaquiles Chef Pablo *eggs over easy, spicy tortillas and avocado* * 15

Enchiladas Verdes & Poached Egg *pork, tomatillo and green bean salad* * 21

Sunflower Salad *golden beets, seeds and parmesan* 15

Crispy Skate Sandwich *chinois coleslaw and french fries* 23

Gravy Meatball Sliders *little owl originals* 6 ea.

Surf & Turf Tacos *guacamole and pickled vegetables* 16

Bacon Cheeseburger *gus' pickle, lettuce, onion and spiced fries* * 19

Grilled Chicken Breast *zucchini and squash provençal* 21

Brooklyn Burrata *sliced heirloom tomatoes, fava beans and grilled bread* 17

Seasonal Vegetables

Broccoli Rabe

lemon, garlic and chiles

14

Sesame Green Beans

chiles, mint, cilantro and oyster sauce

12

Sautéed Asparagus & Mushrooms

white wine and truffle butter

16

Baked Eggplant Parmigiana

marinara and soft herbs

15

Grilled & Roasted Corn

spicy Mexican style

13

Sides

Half an Avocado 5

Hand-Cut Hatfield Bacon 9

Local Donaldson Farm Strawberries 9

Two Eggs *cooked any style* * 8

Breakfast Patties 9

Spiced Fries 9

chef Joey Campanaro

Beverage 5

coke, diet coke,
cranberry, clamato, iced tea
orange, grapefruit
sprite

Tea 5

earl grey
white orchard
chamomile citrus
organic breakfast
mint melange
bombay chai
green

Coffee

espresso 4
cappuccino 5
Four J Chefs' choice 4
cafe au lait 5
macchiato 4
cafe latte 5

Beer 8 ea.

peroni, *Italy*
pacifico, *Mexico*
six point crisp, *Red Hook*
lagunitas IPA, *California*
meni siriviela chiara, *Italy (\$12)*
sam smith nut brown ale, *England*
anchor porter, *California*
allagash white, *Maine*
sapporo, *Japan*

töst sparkling *a local non-alcoholic sparkling of white tea, cranberry and ginger*
22

keep on sippin'

little owl mug souvenir available for purchase - 15

little owl is a full service events and catering company specializing in corporate events, private parties, weddings and birthdays. All the fun stuff.

For information regarding catering please contact liz@thelittleowlnyc.com

please join us at our other locations

Market Table & the Clam



market table

THE CLAM

