



cocktails 15ea.

bellini *peach pureé & prosecco*
dark & spicy *cardamaro, lemon & ginger beer*
winter sangria *vino tinto & spiced orchard fruit*
sparkling negroni *cappelletti, vermouth di torino, prosecco & orange*
maria-chelada *pilsner, clamato, celery & lime*
el levante *prosecco & pomegranate*
mimosa *orange juice & prosecco*

beverage 5ea.

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

tea 5ea.

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

beer 8ea.

peroni, *Italy*
pacifico, *Mexico*
lagunitas IPA, *California*
six point sweet action, *Red Hook*
sam smith nut brown ale, *England*
montauk driftwood ale, *Montauk*
victory prima pils, *Pennsylvania*
anchor porter, *California*
allagash white, *Maine*
sapporo, *Japan*

coffee

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

töst sparkling beverage

a local non-alcoholic sparkling of white tea, white cranberry & ginger - 22

brunch

Asparagus & Kale Salad *quinoa, avocado, broccoli and strawberry vinaigrette* 19

Joe's Special* *two eggs scrambled with spinach, mushrooms, beef and baguette* 18

Arctic Char Gravlax *squash latke, crème fraîche and lolla rosa* 18

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

Bibb & Beets *parmesan, sunflower seeds, sprouts and sherry* 14

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

Whole Wheat Pancakes *New York maple syrup* 12

Brioche French Toast *stewed strawberry sauce* 14

Beignets *nutella and raspberry sauce* 12

Chicken Breast *asparagus home fries and lemon-sherry jus* 18

Gravy Meatball Sliders *two little owl originals* 15

Skate Sandwich *chinois coleslaw and french fries* 21

Surf & Turf Tacos *guacamole and pickled vegetables* 18

Cheeseburger* *cheddar, fontina blend, pickles and spiced fries* 17

Pork Enchiladas & Poached Egg* *salsa verde and green bean salad* 22

Bucatini all'Amatriciana *spicy guanciale, onion, tomato sauce and pecorino* 18

Tuna Niçoise Crostone *green beans, potato, egg and lavender-olive dressing* 25

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

seasonal vegetables

Broccoli Rabe

roasted peppers and polenta

13

Asparagus Risotto

parmigiano and burst cherry tomatoes

15

Sesame Green Beans

chiles, mint, cilantro and oyster sauce

14

Cauliflower & Mushrooms

asparagus and pepita kale pesto

16

Fingerling Potatoes & Peas

caramelized cipollini

12

French Fries

chile aioli

11

brunch stuff

Half an Avocado 4

Spicy Pastrami Hash 11

Hand-Cut Hatfield Bacon 9

Two Eggs* *cooked any style* 8

Breakfast Patties 9

chef Joey Campanaro

wines by the glass

sparkling

Cava Rosat *Castellroig, Penedés, Spain NV - 13*

Prosecco *Ca' Furlan 'Cuvee Beatrice', Veneto, Italy NV - 12*

Billecart-Salmon *Brut Reserve, Champagne NV - 30*

white

Verdejo *Los Navales, Rueda, Spain 2016 - 11*

Cassis Blanc *Domaine du Bagnol, Provence, France 2016 - 15*

Chardonnay *Porter-Bass Vineyards 'Poco a Poco', Mendocino County, California 2016 - 17*

Sauvignon Blanc *Domaine de Villargeau, Loire Valley, France 2016 - 14*

Pigato *Foresti 'I Soli', Liguria, Italy 2015 - 13*

rosé

Côtes de Provence Rosé

Domaine de la Fouquette 'Cuvée Rosée d'Aurore', Provence, France 2017 - 14

red

Priorat *Mas d'en Gil 'Bellmont', Priorat, Spain 2014 - 15*

Pinot Noir *Sandbi Wines, Santa Barbara County, California 2015 - 18*

little owl rosso ~ Nero D'Avola & Syrah *Di Giovanna, Sicily, Italy 2014 - 15*

Etna Rosso *Tenuta di Castellaro 'L'Ottava Isola', Etna, Sicily, 2015 - 17*

Cabernet Sauvignon *Hardin, Napa Valley, California 2015 - 20*

Barbera d'Alba *Punset, Piedmont, Italy 2016 - 13*

little owl t-shirt

short sleeve 25 | long sleeve 30

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