



cocktails 15ea.

bellini *peach pureé & prosecco*
fall sangria *vino tinto & spiced fall fruit*
the big apple *bonal, apple, prosecco & thyme*
pink prosecco lemonade *prosecco & pink grapefruit lemonade*
fraise pressé *vin blanc, strawberry lemonade & prosecco*
maria-chelada *pilsner, clamato, celery & lime*
mimosa *orange juice & sparkling wine*

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
cafe au lait 5
macchiato 4
cafe latte 5

beer 8ea.

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

Four J Chefs' Choice 4

töst sparkling 22

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

keep on sippin'

little owl mug souvenir available for purchase 15

brunch

Beignets *nutella and raspberry sauce* 12

Brioche French Toast *stewed strawberry sauce* 14

Whole Wheat Pancakes *New York maple syrup* 12

Bibb & Beets *parmesan, sunflower seeds, sprouts and sherry* 15

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

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

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

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

Enchiladas Verdes & Poached Egg* *pork, tomatillo and bean salad* 22

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

Squash & Lolla Rosa *pepitas, cabrales and marsala vinaigrette* 17

Surf & Turf Tacos *guacamole and pickled vegetables* 18

Skate Sandwich *chinois coleslaw and french fries* 23

Gravy Meatball Sliders *the little owl original* 6ea.

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

seasonal vegetables

Polenta

mushroom fricasse

16

Brussels Sprouts

roasted with sweet and spicy pecans

14

Sesame Green Beans

chiles, mint, cilantro and oyster sauce

13

Eggplant Parmigiana

breaded and baked, marinara and soft herbs

15

Maple Roasted Squash

pumpkin seed pesto

16

sides

Half an Avocado 6

Spicy Pastrami Hash 11

Hand-Cut Hatfield Bacon 9

Two Eggs *cooked any style* * 8

French Fries *chile aioli* 9

Breakfast Patties 9

chef Joey Campanaro

wines by the glass

sparkling

- Cava Rosat *Castellroig, Penedés, Spain NV - 13*
Lambrusco *Bertolani 'Rosso All'Antica', Reggio Emilia, Italy 2015 - 10*
Prosecco *Ca' Furlan 'Cuvee Beatrice', Veneto, Italy NV - 12*

cider

- Poire Cidre *Eric Bordelet 'Authentique', Normandy, France - 12gl/48btl*

white

- Verdejo *Los Navales, Rueda, Spain 2016 - 11*
Müller Thurgau *Egger-Ramer, Alto Adige, Italy 2015 - 14*
Chardonnay *Porter-Bass Vineyards 'Poco a Poco', Mendocino County, California 2015 - 17*
Cassis Blanc *Domaine du Bagnol, Provence, France 2015 - 14 from magnum*
Godello *Valdesil 'Montenovo', Galicia, Spain 2015 - 13*

red

- Langhe Nebbiolo *De Forville, Piedmont, Italy 2016 - 13*
Priorat Blend *Mas d'en Gil 'Bellmunt', Priorat, Spain 2014 - 15*
Cannonau di Sardegna *Riserva Argiolas 'Senes', Sardinia, Italy 2013 - 19*
little owl rosso ~ Nero D'Avola & Syrah *Di Giovanna, Sicily, Italy 2014 - 15*
Gamay ~ Beaujolais Villages *Karim Vionnet, Beaujolais, France 2015 - 14*
Super Tuscan *Monte Bernardi 'Tzingarella', Tuscany, Italy 2015 - 14*

*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