



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*
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

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

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

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

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

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

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

Little Gem Caesar *parmesan and garlic crunchies* 13

Whole Wheat Pancakes *New York maple syrup* 12

Brioche French Toast *stewed strawberry sauce* 14

Beignets *nutella and raspberry sauce* 12

Chicken Breast *zucchini and squash provençal* 18

Gravy Meatball Sliders *two little owl originals* 15

Skate Sandwich *chinois coleslaw and french fries* 23

Surf & Turf Tacos *guacamole and pickled vegetables* 18

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

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

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

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

seasonal vegetables

Polenta Puttanesca

zucchini and squash

14

Brussels Sprouts

roasted with sweet and spicy pecans

13

Sesame Green Beans

chiles, mint, cilantro and oyster sauce

14

Eggplant Parmigiana

breaded and baked, marinara and soft herbs

17

Broccoli, Cauliflower & Mushrooms

chicories and pepita salsa verde

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* 11

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*
Lambrusco *'Rosso All' Antica', Reggio Emilia, Italy 2015 - 10*

white

Verdejo *Los Navales, Rueda, Spain 2016 - 11*
Inzolia *Cantine Barbera 'Dietro le Case', Menfi, Sicily 2014 - 13*
Côtes du Rhône Blanc *Domaine de Piaugier 'Sablet', Southern Rhône, France 2015 - 15*
Chardonnay *Porter-Bass Vineyards 'Poco a Poco', Mendocino County, California 2015 - 17*
Albariño *Granbazan 'Etiqueta Verde', Rias Baixas, Spain 2016 - 14*

rosé

Côtes de Provence Rosé
Domaine de la Fouquette 'Cuvée Rosée d'Aurore', Provence, France 2016 - 14

red

Savuto *Odoardi, Calabria, Italy 2014 - 11*
Cannonau di Sardegna Riserva *Argiolas 'Senes', Sardinia, Italy 2013 - 19*
little owl rosso ~ Nero D'Avola & Syrah *Di Giovanna, Sicily, Italy 2014 - 15*
Pinot Noir *Sandbi Wines, Santa Barbara County, California 2015 - 18*
Cabernet Sauvignon *Hardin, Napa Valley, California 2015 - 20*
Priorat *Mas d'en Gil 'Bellmunt', Priorat, Spain 2014 - 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