



appetizers

Onion Soup

fontina, pecorino, gratinée

11

Risotto Bianco*

organic egg yolk, parmesan, truffle

18

Chicken Liver Pâté

foie gras rilette, baguette, gherkins

17

Bibb & Beets

squash, pepitas, parmesan, sherry vinaigrette

14

Arugula & Pears

gorgonzola fettunta, balsamic walnuts

16

Lobster Gemelli Pasta*

fra diavolo crema

19

Gravy Meatball Sliders

two little owl originals

15

seasonal vegetables

Spinach

garlic, chile, lemon

13

Sesame Green Beans

chiles, mint, cilantro, oyster sauce

14

Eggplant Parmigiana

breaded and baked, marinara, arugula

16

Maple Roasted Squash

pumpkin seed pesto

14

French Fries

chile aioli

11

little owl t-shirt

short sleeve 25 | long sleeve 30

chef Joey Campanaro

we offer full-service events production specialized in catering private parties

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

entrées

Grilled Scottish Salmon*

kale, root vegetables, dijon sauce

37

Roasted Nova Scotia Halibut

chive mashed, lemon crème fraîche gravy

31

Crispy Bell & Evan's Chicken

brussels sprouts home fries, natural sherry jus

33

Braised American Lamb Shank

escarole, parsnip mousse, grapes

34

Pork Chop & Butter Beans*

parmesan, fennel, wild dandelion

36

Prime New York Strip*

mushroom pappardelle

49

Filletted Whole Fish*

crispy lobster paella

38