



## appetizers

### Sunflower Salad

*beets, seeds, sprouts, parmesan*  
14

### Soft Shell Crab Spaghetti

*spicy fra diavolo tomato sauce, basil*  
19

### Asparagus Gratin\*

*fontina, organic egg, garlic bread crumbs*  
17

### Grilled Sardine Fillets

*cauliflower, snow peas, chile lime vinaigrette*  
18

### Tempura Zucchini Blossoms

*ricotta, basil, salsa cruda*  
16

### Gravy Meatball Sliders

*two little owl originals*  
15

### Chicken Liver Pâté\*

*baguette, cornichon*  
17

## seasonal vegetables

### Broccoli Rabe

*roasted peppers*  
13

### Sesame Green Beans

*chiles, mint, cilantro, oyster sauce*  
14

### Eggplant Parmigiana

*breaded and baked, marinara, arugula*  
16

### Grilled Shucked Corn

*spicy Mexican style*  
15

### French Fries

*chile aioli*  
11

### little owl t-shirt

*short sleeve 25 | long sleeve 30*

### chef Joey Campanaro

## entrées

### Arctic Char

*squash latke, lolla rosa, chive crema*  
37

### Nova Scotia Halibut

*corn salad, peas, kale pesto vinaigrette*  
39

### Filleted Whole Fish

*arugula risotto, citrus-palm salsa fresca*  
35

### Black Sea Bass Milanese

*polenta panzanella, tomato, celery, olives*  
34

### Crispy Bell & Evan's Chicken

*asparagus home fries, lemon-sherry jus*  
33

### Pork Chop & Butter Beans\*

*parmesan, fennel, wild dandelion*  
36

### NY Strip Steak\*

*patatas bravas*  
43

*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 \**