



## appetizers

Chicken Liver Pâté

*baguette, cornichon*

17

Asparagus Gratin

*fontina, organic egg, garlic crunchies*

17

Sunflower Salad

*golden beets, seeds, sprouts, parmesan*

14

Grilled Sardine Fillets

*cauliflower, snow peas, chile lime vinaigrette*

18

Tempura Zucchini Blossoms

*ricotta, basil, salsa cruda*

16

Soft Shell Crab Fra Diavolo

*spicy tomato sauce, basil*

19

Gravy Meatball Sliders

*two little owl originals*

15

## 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 \**