



## appetizers

### Watermelon

*escarole, shaved fennel, sherry*

15

### Chicken Liver Pâté

*foie gras rilette, baguette, gherkins*

17

### Sunflower Salad

*golden beets, seeds, sprouts, parmesan*

14

### Arugula & Strawberries

*robiola fettunta, peaches, figs, balsamic*

18

### Heirloom Tomatoes & Burrata

*olives, cucumbers, onions, basil*

16

### Corn & Lobster Chowder

*chile poblano, potato, chives*

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

### Grilled Shucked Corn

*spicy Mexican style*

14

### French Fries

*chile aioli*

11

### little owl t-shirt

*short sleeve 25 | long sleeve 30*

## chef Joey Campanaro

## entrées

### Arctic Char

*sugar snaps, radishes, avocado*

37

### Nova Scotia Halibut

*corn salad, peas, kale pesto vinaigrette*

39

### Block Island Sword Fish

*escarole, parsley root, calamari, grapes*

38

### Crispy Bell & Evan's Chicken

*asparagus home fries, lemon-sherry jus*

33

### Pork Chop & Butter Beans\*

*parmesan, fennel, wild dandelion*

36

### Prime New York Strip

*mushroom pappardelle*

49

### Filletted Whole Fish

*crispy lobster paella*

46

*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 \**