



appetizers

Corn Soup

grilled corn—lobster salsa

15

Ricotta Cavatelli

fava beans, bacon, tomato broth, pecorino

18

Arugula & Strawberries

crunchy goats' cheese, pickled leeks, poppy dressing

17

Sunflower Salad

golden beets, seeds, parmesan, sherry vinaigrette

16

Beef Filet Carpaccio*

arugula, sesame-parmesan bread sticks

19

Peaches & Pecorino

salad greens, saba vinaigrette

15

Gravy Meatball Sliders

two little owl originals

12

seasonal vegetables

String Beans

chiles, sesame seeds, mint, oyster sauce

15

Eggplant Parmesan

tomato basil sauce, arugula salad

17

Grilled & Roasted Corn

spicy Mexican style

16

Zucchini & Squash

capers, olives, basil

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

Crispy Chicken

asparagus home fries, sherry jus

28

Broiled Nova Scotia Halibut

corn and pea salad, pesto vinaigrette

34

American Lamb T-Bones

yukon fontina fonduta, baby greens, pickled onions

49

Roasted Scottish Salmon*

toasted garlic spinach, burst tomatoes, lemon, capers

29

Pork Chop & Butter Beans*

parmesan, fennel, wild dandelion

34

Filleted Whole Branzino*

crispy lobster paella

38

Petit Filet Mignon*

porcini, truffle risotto

48