



appetizers

Risotto Bianco

organic egg yolk, parmesan, truffle

18

Chicken Liver Pâté

foie gras rilette, baguette, gherkins

17

Wedding Soup

escarole, polpetini, parmesan, egg drop

14

Bibb & Beets

squash, pepitas, parmesan, sherry vinaigrette

15

Bucatini all'Amatriciana*

guanciale, pecorino, spicy tomato sauce

19

Arugula & Pears

gorgonzola fettunta, balsamic walnuts

16

Gravy Meatball Sliders

two little owl originals

15

seasonal vegetables

Green Beans

chiles, sesame, oyster sauce

14

Eggplant Parmigiana

breaded and baked, marinara, arugula

16

Brussels Sprout Home Fries

crispy potatoes, curried leeks

15

Maple Roasted Squash

pumpkin seed pesto

14

French Fries

chile aioli

11

white truffle

short shave 45 | long shave 75

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 sprout 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