



## breakfast

the Beignets  
*nutella and raspberry sauce*  
14

Skirt Steak & Eggs\*  
*french fries and two fried eggs*  
33

Denver Omelette  
*peppers, leeks, ham, cheddar, toast*  
22

Whole Wheat Pancakes  
*New York maple syrup*  
18

Apple Strudel  
*vanilla gelato*  
14

## appetizers

Onion Soup  
*beef bouillon, gruyère gratin*  
18

Lil' Gem à la Caesar\*  
*garlic chips, parmesan croutons*  
15

Bibb & Beets  
*delicata, pepitas, parm, sherry vinaigrette*  
19

Gemelli Pasta  
*zucchini, sausage sauce, pecorino*  
26 | 36

Gravy Meatball Sliders  
*three little owl originals*  
18

## seasonal vegetables

String Beans  
*chiles, sesame, mint, oyster sauce*  
17

Baked Eggplant Parm  
*rich tomato basil sauce, arugula salad*  
21

Brussels Sprouts & Delicata Squash  
*maple, chile, endives, pepita pesto*  
19

Zucchini & Squash  
*capers, olives, basil*  
18

French Fries  
*chile aioli*  
15

## add-ons

Toast 4

Pasture Eggs\* 9

Hatfield Bacon 14

Marinated Skirt Steak 18

Grilled Chicken 12

BBQ Shrimp 16

Avocado 12

## entrées

Baja-Style Fish Tacos\*  
*bean salad, avocado-lime dressing*  
29

Swordfish Sandwich\*  
*olivada spread, aioli, toasted sesame seed bun*  
28

Marinated Grilled Chicken Breast  
*brussels sprouts, crunchy potatoes, dijon sherry jus*  
25

the Bacon Cheeseburger & Fries\*  
*American cheese, pickle, sesame seed bun*  
28

Grilled Branzino Filet\*  
*crispy lobster paella*  
33

— now available —  
the Chef's Room for Private Events

chef Joey Campanaro

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.