breakfast

French Toast *stewed berry sauce* 16

Whole Wheat Pancakes *berries, maple syrup* 17

Chilaquiles* *eggs over easy, spicy tortilla & gucamole* 19

Poached Eggs* *biscuits, pork patties, greens, hollandaise* 22

Denver Omelette *cheddar, peppers, leeks, ham, toast* 23

Skirt Steak & Eggs* *french fries, two fried eggs* 32

Beignets *nutella and raspberry sauce* 15

extras & add-ons

Pasture Eggs* 9 • Chicken Breast 9 • Skirt Steak 16

Hatfield Bacon 11 • Avocado 7 • Honey Butter Biscuit 6

seasonal vegetables

Green Beans *chiles, sesame, mint, oyster sauce* 16

Baked Eggplant Parm *rich tomato-basil sauce, arugula salad* 19

Brussels Sprouts & Delicata *maple, chile, endives, pepita pesto* 17

Zucchini Provençal *capers, olives, peppers* 18

Spiced French Fries *chile aioli* 15

Sourdough Focaccia
crema di fagiola, garlic confit
seven dollars ea.

lunch

Lobster Bisque *chopped Maine lobster, chives* 22

Ziti Patricia *zucchini, Italian sausage sauce, pecorino* 26 | 38

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

Lil' Gems à la Caesar* *garlic crunchies, herbed parmesan croutons* 17

Pears & Pecorino *frisée, toasted almonds, aged balsamico* 24

the Gravy Meatball Sliders *three little owl originals* 18

Local Pumpkin & Burrata *grilled pesto crostone* 22

Steak Tacos* *refried beans, rice, guacamole, salsa ranchera* 26

Tuna Fish Salad Sandwich* *focaccia, pickled vegetables, olive aioli* 28

Pesto Chicken Breast - Seeded Bun *roasted peppers, fontina, fries* 22

Bacon Cheeseburger & Fries* *American cheese, pickle, sesame seed bun* 24

Grilled Branzino Fillet* *crispy pan-fried Maine lobster paella* 33

Roast Pork Bun au Jus *broccoli rabe, peppers, aged provolone* 26

holiday souvenirs

coffee mug 22

joey's cookbook 29.99

t-shirt 39

chef Joey Campanaro

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