



## appetizers

Onion Soup\*  
*beef broth gratinée*  
13

Ricotta Cavatelli  
*fava beans, bacon and basil tomato broth*  
16

Bibb & Beets  
*parmigiano, sunflower seeds, sprouts and sherry*  
14

Asparagus & Kale Salad  
*quinoa, avocado, broccoli and strawberry vinaigrette*  
19

Chicken Liver Rilette  
*grilled baguette, cornichon and pearl onion*  
17

Eggplant Parmigiana  
*breaded and baked, marinara and soft herbs*  
16

Arctic Char Gravlax  
*squash latke, crème fraîche and lolla rosa*  
18

Gravy Meatball Sliders  
*two little owl originals*  
15

## seasonal vegetables

Broccoli Rabe  
*roasted peppers and polenta*  
13

Asparagus Risotto  
*parmigiano and burst cherry tomatoes*  
15

Sesame Green Beans  
*chiles, mint, cilantro and oyster sauce*  
14

Cauliflower & Mushrooms  
*asparagus and pepita kale pesto*  
16

Fingerling Potatoes & Peas  
*caramelized cipollini*  
12

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

Skate Sandwich  
*spiced fries and chinois coleslaw*  
21

Fillet Whole Fish  
*arugula risotto and citrus-palm salsa fresca*  
29

Chicken Breast  
*asparagus home fries and lemon-sherry jus*  
18

Tuna Niçoise Crostone  
*green beans, potato, egg and lavender-olive dressing*  
25

Cheeseburger\*  
*cheddar, fontina blend, pickles and spiced fries*  
17

Pork Enchiladas & Poached Egg\*  
*salsa verde and green bean salad*  
22

Spaghettini Calabrese  
*little necks, anchovy, chile and oregano*  
21

Mushroom Gnocchi  
*spinach and short rib*  
24