



## appetizers

NY Steak Tacos  
*salsa ranchera, guacamole*  
12

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

Arugula & Pears  
*gorgonzola fettunta, walnuts, balsamic*  
16

\*Risotto Bianco\*  
*organic egg yolk, parmesan, truffle*  
18

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

Skate Sandwich  
*spiced fries, chinois coleslaw*  
22

8 oz. Bacon Cheeseburger\*  
*American cheese, pickle, spiced fries*  
19

Crispy Cornish Hen  
*brussels sprout home fries, lemon-sherry jus*  
23

Pork Enchiladas & Poached Egg\*  
*salsa verde, green bean salad*  
24

Bucatini all'Amatriciana\*  
*guanciale, pecorino, spicy tomato sauce*  
19

Sautéed Scottish Salmon\*  
*kale, avocado, quinoa*  
25

Grilled Porgy Filet\*  
*crispy lobster paella*  
28