

## appetizers

Steak Tacos  
*salsa ranchera, guacamole*  
12

Chicken Liver Pâté  
*foie gras baguette toasts, gherkins*  
16

Wedding Soup  
*escarole, polpetini, parmesan, egg drop*  
14

Bibb & Beets  
*squash, pepitas, parmesan, sherry vinaigrette*  
17

Pear Gratin  
*arugula, gorgonzola, balsamic walnuts*  
18

\*Risotto Bianco\*  
*organic egg yolk, parmesan, truffle*  
22

Gravy Meatball Sliders  
*two little owl originals*  
15



## seasonal vegetables

Green Beans  
*chiles, sesame, oyster sauce*  
15

Eggplant Parmigiana  
*breaded and baked, marinara, arugula*  
17

Skillet Brussels Sprouts  
*sweet and spicy pecans*  
16

Maple Roasted Squash  
*pumpkin seed pesto*  
15

French Fries  
*chile aioli*  
11

## chef Joey Campanaro

## entrées

Grilled Chicken Baguette  
*arugula, roasted peppers, fontina*  
22

8 oz. Bacon Cheeseburger & Fries\*  
*American cheese, pickle, sesame seed bun*  
19

Crispy Cornish Hen  
*brussels sprouts home fries, lemon-sherry jus*  
26

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

*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 \**