

brunch

the Beignets *nutella and raspberry sauce* 14

Brioche French Toast *stewed berry sauce* 17

Whole Wheat Pancakes *New York maple syrup* 16

Mushroom Omelette *fontina, leeks, green salad* 21

Chilaquiles* *eggs over easy, spicy tortillas, cheese & guacamole* 19

Arugula & Strawberry Salad *robiola fettunta, fig vinaigrette* 21

Poached Eggs* *biscuits, pork patties, greens, asparagus patatas bravas, hollandaise* 21

Carnitas Enchiladas Christmas* *poached egg, mixed bean salad, cilantro vinaigrette* 24

Smoked Salmon Torta Rustica *potatoes, herbs, mozzarella, leeks, everything spice* 24

Pesto Zucchini Chicken Sandwich *seeded bun, peppers, fontina, french fries* 25

the Bacon Cheeseburger & Fries *American cheese, pickle, sesame seed bun* 26

Crispy Skate Sandwich *seeded bun, chinois coleslaw, french fries* 27

Sunflower Salad *golden beets, seeds, parmesan, sherry vinaigrette* 19
chicken +9 shrimp +12 steak +15

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

Gravy Meatball Sliders *three little owl originals* 18

Lil' Gem à la Caesar* *parmesan croutons* 15
chicken +9 shrimp +12 steak +15

seasonal vegetables

Creamed Greens
escarole, broccoli rabe, spinach
14

Cheesy Grits
spinach, mushrooms, cheddar
16

String Beans
chiles, sesame, mint, oyster sauce
17

Asparagus Patatas Bravas
spiced aioli
15

French Fries
chile aioli
13

extras

Sliced Avocado 12

Pork Breakfast Patties 10

Two Eggs* *any style* 9

Hatfield Bacon 11

Fruit Salad 14

————— **chef Joey Campanaro** —————

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

wine by the glass & bottle

sparkling

Prosecco *Ca' Furlan, 'Cuvée Beatrice', Veneto, Italy NV* 14 | 56

Cava Rosat *Castellroig Penedès, Spain NV* 16 | 64

Franciacorta Brut *Stefano Camilucci 'Ammonites', Lombardy, Italy NV* 25 | 100

orange

Grechetto 18 | 72

Plani Arche 'Gordito', Umbria, Italy 2022

red

Pinot Noir 25 | 100

Camus-Bruchon & Fils, Burgundy, France 2022

Rosso di Montalcino 19 | 76

Ciacci Piccolomini d'Aragona, Tuscany, Italy 2023

little owl rosso 16 | 64

Nero d'Avola & Syrah, Di Giovanna, Sicily, Italy 2022

Langhe Nebbiolo 18 | 72

Morra Gabriele 'Foravia', Piedmont, Italy 2022

Cabernet Sauvignon 24 | 96

Bedrock Wine Co., Sonoma County, California 2021

rosé

Canaiulo Rosato 17 | 68
Montenidoli, Tuscany, Italy 2023

white

Turbiana 17 | 68
Pasini San Giovanni 'Il Lugana', Lombardy, Italy 2023

The Clam Bianco 16 | 64
Vernaccia di San Gimignano, Cesani, Tuscany, Italy 2023

Sancerre 22 | 88
Sylvain Bailly 'Chêne Marchand', Loire Valley, France 2023

Chardonnay 23 | 92
Maitre de Chai 'Wheeler Vineyard', San Benito Cty California 2021



cocktails 17ea.

Bellini *peach, prosecco*

Bloody Mary *clamato bloody mix, 'vodka' wine*

Seasonal Sangria *vino tinto, macerated fruit, prosecco*

Sparkling Negroni *cappelletti, vermouth, prosecco, orange*

Pink Prosecco Lemonade *grapefruit lemonade, prosecco*

sans spirits 11ea.

Galvanina Organic Spritz *orange wheel, mint*

Citrus Pressé *lemon-lime shrub, rosemary, virgin bitters*

coffee

Espresso 4

Macchiato 4

Cappuccino 5

Four J Drip Coffee 4

Cafe Latte 5

tea

Housemade Chai 8

assorted classics & select blends 5

beer

Sunday Beer, *New York* 8

Fiddlehead Hazy IPA, *Vermont* 9

Greenport Harbor 'Black Duck' Porter, *New York* 10

Athletic Brewing Co. 'Run Wild' N/A IPA, *Connecticut* 8

Brooklyn Cider House 'Bone Dry' Cider, *New York* 12

Lagunitas IPA, *California* 9

Allagash White, *Maine* 10

Peroni, *Italy* 8

galvanina sparkling sodas 7

Blood Orange

Lemon

lemonade 7

pomegranate +1

orange juice 6

freshly squeezed