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## brunch

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Beignets *nutella and raspberry sauce* 15

Brioche French Toast *stewed berry sauce* 19

Whole Wheat Pancakes *New York maple syrup* 18

Denver Omelette *peppers, leeks, ham, cheddar, toast* 22

Chilaquiles\* *eggs over easy, spicy tortillas, cheese & guacamole* 21

Carnitas Enchiladas\* *poached egg, bean salad, cilantro vinaigrette* 24

Poached Eggs\* *biscuits, pork patties, greens, asparagus homefries, hollandaise* 23

Smoked Salmon Toast *pumpernickel, herbs, leeks, everything egg salad sauce* 26

Sliced Chicken Breast on Seeded Bun *pesto zucchini slaw, peppers, fontina* 25

Sunflower Salad *golden beets, sprouts, seeds, parm, sherry shallot vinaigrette* 19

Bacon Cheeseburger & Fries *American cheese, pickle, sesame seed bun* 28

Lil' Gem Salad à la Caesar\* *garlic chips, herbed parmesan croutons* 15

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

Mushroom Omelette *fontina, leeks, mixed green salad* 24

Gravy Meatball Sliders *three little owl originals* 18

Avocado Toast *soft boiled egg, aleppo chile* 17

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## extras & add-ons

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Pork Breakfast Patties 12

French Fries *chile aioli* 15

Two Eggs\* *any style* 9

Hatfield Bacon 14

Focaccia Toast 4

Cheddar Grits 12

Berries & Cream 14

Sliced Spiced Avocado 12

Marinated BBQ Shrimp 16

20<sup>TH</sup>

ANNIVERSARY

**souvenirs**

coffee mug

22

chef joey's cookbook

29<sup>99</sup>

postcards

10

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**chef Joey Campanaro**

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

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## wine by the glass & bottle

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### sparkling

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

Cava Rosat *Castellroig Penedès, Spain NV* 17 | 68

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

### rosé

Patrimonio Rosé *Clos Alivu, Corsica, France 2024* 16 | 64

### orange

Grillo *Di Giovanna, 'Camurria', Sicily, Italy 2024* 18 | 72

### white

Albana *Zerbina 'Bianco di Ceparano', Emilia-Romagna, Italy 2024* 16 | 64

The Clam Bianco *Vernaccia di San Gimignano, Cesani, Tuscany, Italy 2023* 18 | 72

Sancerre *Sylvain Bailly 'Chêne Marchand', Loire Valley, France* 25 | 100

Chardonnay - Savigny-lès-Beaune *Domaine Cornu-Camus 'Les Godeaux', Burgundy, France 2024* 22 | 88

### red

Garnacha *Las Pedreras 'Los Arroyuelos', Castilla y León, Spain 2023* 18 | 72

The Mary Lane Pinot Noir *Intermission Cellars, Anderson Valley, California 2023* 19 | 76

little owl rosso *Nero d'Avola & Syrah, Di Giovanna, Sicily, Italy 2022* 16 | 64

Langhe Nebbiolo *Morra Gabriele 'Foravia', Piedmont, Italy 2022* 24 | 96

Cabernet Sauvignon *Clos Julien 'Moon Mountain District', Sonoma County, California 2023* 25 | 100



### cocktails 17ea.

Bellini *peach, prosecco*

Mulled Apple Toddy *'whisky' wine, apple cider, warm spices*

Torino Tonic *cocchi americano bianco, cocchi vermouth di torno, lemon, soda, orange peel*

Sparkling Negroni *cappelletti, vermouth, prosecco, orange*

Seasonal Sangria *vino tinto, macerated fruit, prosecco*

El Levante *pomegranate, prosecco*

### beer

Sunday Beer, *New York* 8

\*Best Day Brewing N/A Kolsch, *California* 8

Greenport Harbor 'Black Duck' Porter, *New York* 12

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

Downeast 'Original Recipe' Cider, *Massachusetts* 10

Lagunitas IPA, *California* 9

Allagash White, *Maine* 10

Peroni, *Italy* 8

### sans spirits 13ea.

Citrus Pressé *lemon-lime shrub, rosemary, seltzer*

Love Potion <sup>No.5</sup> *hibiscus-ginger shrub, maple, orange*

### coffee

Espresso 5

Macchiato 5

Cappuccino 6

Four J's Drip Coffee 5

Cafe Latte 6

### galvanina sparkling sodas 7

Blood Orange · Lemon

hot drinks 8

Hot Apple Cider

lemonade 7

*hibiscus-ginger* +1

### tea

Housemade Chai 8

assorted classics & select blends 6

orange juice 7

*freshly squeezed*