
brunch

Beignets *nutella and raspberry sauce* 15

Brioche French Toast *stewed berry sauce* 16

Whole Wheat Pancakes *New York maple syrup* 17

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* 24

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* 26

Lil' Gem Salad à la Caesar* *garlic chips, herbed parmesan croutons* 21

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

extras & add-ons

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 Chicken Breast 9

Sliced Spiced Avocado 7

Marinated BBQ Shrimp 12

20TH ANNIVERSARY souvenirs

coffee mug
22

chef joey's cookbook
29⁹⁹

postcards
10

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* 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

Sangiovese Bianco *Poggio Al Sole, Tuscany, Italy 2025* 17 | 68

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

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

Chardonnay ~ Bourgogne Côte d'Or *Domaine Jérôme Fornerot, Burgundy, France 2023* 22 | 88

red

Gamay *Domaine Verdier-Logel 'Volcanique', Côtes du Florez, France 2024* 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* 17 | 68

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*

Cappelletti Spritz *cappelletti, prosecco, orange*

Sparkling Negroni *cappelletti, vermouth, prosecco, orange*

Seasonal Sangria *vino tinto, macerated fruit, prosecco*

Hugo Spritz *cochi americano, elderflower, prosecco*

El Levante *pomegranate, prosecco*

beer

Peroni, Italy 8

Sunday Beer, New York 8

*Best Day Brewing N/A Kolsch, California 8

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

Test Brewery 'Heroes and Saints' Italian Pilsner, Brooklyn 12

Downeast 'Original Recipe' Cider, Massachusetts 10

Test Brewery 'The Dawn of Man' IPA, Brooklyn 16

sans spirits 13ea.

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

Love Potion ^{No.5} *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

lemonade 7

hibiscus-ginger +1

tea

Housemade Chai 8

assorted classics & select blends 6

orange juice 7

freshly squeezed