

brunch

Beignets	<i>nutella and raspberry sauce</i>	15
Brioche French Toast	<i>stewed berry sauce</i>	16
Whole Wheat Pancakes	<i>New York maple syrup</i>	17
Denver Omelette	<i>peppers, leeks, ham, cheddar, toast</i>	22
Chilaquiles*	<i>eggs over easy, spicy tortillas, cheese & guacamole</i>	21
Carnitas Enchiladas*	<i>poached egg, bean salad, cilantro vinaigrette</i>	24
Poached Eggs*	<i>biscuits, pork patties, greens, asparagus homefries, hollandaise</i>	23
Smoked Salmon Toast	<i>pumpernickel, herbs, leeks, everything egg salad sauce</i>	24
Grilled Pesto–Chicken Breast on Seeded Bun	<i>roasted peppers, fontina, fries</i>	23
Sunflower Salad	<i>golden beets, sprouts, seeds, parm, sherry shallot vinaigrette</i>	19
Bacon Cheeseburger & Fries	<i>American cheese, pickle, sesame seed bun</i>	24
Lil’ Gem Salad à la Caesar*	<i>garlic chips, herbed parmesan croutons</i>	17
Grilled Skirt Steak & Eggs	<i>french fries and two fried eggs</i>	33
Mushroom Omelette	<i>fontina, leeks, mixed green salad</i>	24
Gravy Meatball Sliders	<i>three little owl originals</i>	18
Avocado Toast	<i>soft boiled egg, aleppo chile</i>	17

extras & add-ons

Hatfield Bacon	11
Biscuit	<i>honey butter</i> 6
Grilled Chicken Breast	9
Sliced Spiced Avocado	7
Basil-Dressed Tomatoes	18
Grilled & Roasted Corn	17
Pork Breakfast Patties	12
French Fries	<i>chile aioli</i> 15
Two Eggs*	<i>any style</i> 9
Cheddar Grits	12

20TH
ANNIVERSARY
souvenirs

coffee mug	chef joey’s cookbook	t-shirt
22	29 ⁹⁹	39

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* 25 | 100

rosé

- Côtes de Provence *Domaine de la Fouquette 'Cuvée Rosé d'Aurore' Provence, France* 16 | 64
- Prieto Picudo Rosado *LaOsa 'Trasto', Tierra de León, Spain 2025* 17 | 68

orange

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

white

- Sangiovese Bianco *Poggio al Sole, Tuscany, Italy 2025* 17 | 68
- The Clam Bianco *Vernaccia di San Gimignano, Cesani, Tuscany, Italy 2023* 18 | 72
- Sauvignon Blanc *Firmin Dezat, Loire Valley, France 2025* 25 | 100
- Robola *Orealios Gaea 'R' Cephalonia, Greece 2024* 18 | 72

red

- Sangiovese *Buccia Nera 'Rossorelativo' Tuscany, Italy 2024 - served chilled* 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 *Guido Porro 'Camilu', Piedmont Italy, 2024* 24 | 96
- Cabernet Sauvignon *Fianchetto 'Gravelly Loam' Napa Valley, California* 25 | 100



cocktails 17 ea.

- Cappelletti Spritz *cappelletti, prosecco, orange*
- Seasonal Sangria *vino bianco, macerated fruit, prosecco*
- Sparkling Negroni *cappelletti, vermouth, prosecco, orange*
- Berry Bubbly *alpine strawberry aperitif, prosecco, lemon*
- Hugo Spritz *cocchi americano, elderflower, prosecco*
- Lil' Rita *agave wine, 'triple sec', lime*

sans spirits.

- Citrus Pressé *lemon-lime shrub, rosemary, seltzer* 13
- Strawberry Blondie *strawberry, ginger, peach, mint, seltzer* 13
- IPA, *Athletic Brewing Co. 'Run Wild', N/A, Connecticut* 8

beer

- Lager, *Hudson Valley Brewery, 'Enjoyer', New York* 14
- Pilsner, *Threes Brewing 'Rivo', Brooklyn* 16
- IPA, *Test Brewery, Brooklyn* 16

caffeteria

- Espresso 5
- Cappuccino 6
- Four J's Drip Coffee 5
- Housemade Chai 8
- Cafe Latte 6
- added vanilla syrup +1*

refreshments

- Fresh Squeeze Orange Juice 7
- Strawberry Lemonade 8
- Lemonade 7
- Arnold Palmer 8
- Orange Pekoe Iced Tea 7