



breakfast

Steak & Eggs*
french fries and two fried eggs
33

Cheddar Denver Omelette
peppers, leeks, ham, toast
22

Whole Wheat Pancakes
New York maple syrup
18

Truffled Egg Scramble
toast, black truffle, parm
28

Brioche French Toast
stewed berry sauce
14

seasonal vegetables

Green Beans
chiles, sesame, mint, oyster sauce
17

Baked Eggplant Parm
rich tomato–basil sauce, arugula salad
21

Brussels Sprouts & Delicata Squash
maple, chile, endives, pepita pesto
19

Cauliflower & Broccoli
curried lime labneh
18

French Fries
chile aioli
15

add-ons

Toast 4

Pasture Eggs* 9

Hatfield Bacon 14

Marinated Skirt Steak 18

Chicken Breast 12

BBQ Shrimp 16

Avocado 12

appetizers

Onion Soup
beef bouillon, gruyère gratin
18

Lil’ Gem à la Caesar*
garlic chips, parmesan croutons
15

Bibb & Beets
delicata, pepitas, parm, sherry vinaigrette
19

Gemelli Pasta
zucchini, sausage sauce, pecorino
26 | 36

Gravy Meatball Sliders
three little owl originals
18

entrées

Baja-Style Fish Tacos*
bean salad, avocado-lime dressing
29

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

Grilled Chicken Breast
brussels sprouts, crunchy potatoes, dijon sherry jus
25

Sicilian Tuna Fish Salad Crostone*
pickeled vegetables, olive aioli
31

Grilled Branzino Filet*
crispy lobster paella
33

— now available —

the Chef’s Room for Private Events

chef Joey Campanaro

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