



## breakfast

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

Whole Wheat Pancakes  
*fresh berries, New York maple syrup*  
18

Truffle-Fontina Creamed Spinach  
*focaccia toast, sunny side up egg*  
24

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

Brioche French Toast  
*stewed berry sauce*  
19

## 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

## add-ons

Focaccia 5

Pasture Eggs\* 9

Hatfield Bacon 14

Marinated Skirt Steak 18

Chicken Breast 12

BBQ Shrimp 16

Avocado 12

French Fries  
*chile aioli*  
15

## 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

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

Sicilian Tuna Fish Salad Sandwich\*  
*focaccia, pickled vegetables, olive aioli*  
31

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

Grilled Branzino Filet\*  
*crispy lobster paella*  
33

—ask your server about —  
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.*