brunch

first course

— served family-stlye —

Peppered Robiola Fettunta *port wine cherries*

Eggplant Prosciutto Croquette *tomato sherry coulis*

Spring Pea Blini *smoked salmon, crema and American caviar*

Rhubarb Clafoutis *strawberry-vanilla crème anglaise*

second course

— choice of one —

Brioche French Toast *stewed berry sauce*

Whole Wheat Pancakes *New York maple syrup*

Poached Eggs* *biscuits, pork patties, greens, hollandaise*

Oeuf en Muerette *frisée au lardon, asparagus, lentils, pickled pearls*

Crunchy Chicken Cutlet Sandwich *arugula, roasted peppers, olive aioli*

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

Tender Lamb Ravioli *spinach, minted feta, olives, natural jus*

Maine Lobster & Leek Omelette *mixed green salad*

Pizzagaina *ricotta, boiled egg, prosciutto, salami*

extras & add-ons

— ten dollar suppeiment —

Toast, Butter & Jam

Two Pasture Eggs* *any style*

Gravy Meatball Sliders *the little owl original*

Mini Carrot Cupcakes *walnuts, cream cheese frosting*

Sunflower Salad *golden beets, seeds, sprouts, parmesan*

Sausage Patties *— or —* Bacon

Homefries *curried leeks*

Easter Brunch

SUNDAY, APRIL 5, 2026

two-course prix-fixe

forty-five dollars per person

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

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

Sangiovese *Ficomontanino 'Noble Kara', Tuscany, Italy 2024* 17 | 68 - ***served chilled***

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*

sans spirits 13ea.

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

GranDia Fresca *passionfruit, green tea, seltzer, tajin salt rim*

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

tea

Housemade Chai 8

assorted classics & select blends 6

hot drinks 8

Hot Apple Cider

beer

Sunday Beer, *New York* 8

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

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

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

Downeast *'Original Recipe'* Cider, *Massachusetts* 10

Lagunitas IPA, *California* 9

Allagash White, *Maine* 10

Peroni, *Italy* 8

galvanina sparkling sodas 7

Blood Orange

Lemon

lemonade 7

hibiscus-ginger +1

orange juice 7

freshly squeezed