

# brunch

the Beignets *nutella and raspberry sauce* 14

Brioche French Toast *stewed berry sauce* 17

Whole Wheat Pancakes *New York maple syrup* 16

Mushroom Omelette *fontina, leeks, green salad* 21

Chilaquiles\* *eggs over easy, spicy tortillas, cheese & guacamole* 19

Arugula & Strawberry Salad *robiola fettunta, fig vinaigrette* 21

Poached Eggs\* *biscuits, pork patties, greens, asparagus patatas bravas, hollandaise* 21

Carnitas Enchiladas Christmas\* *poached egg, mixed bean salad, cilantro vinaigrette* 24

Smoked Salmon Torta Rustica *potatoes, herbs, mozzarella, leeks, everything spice* 24

Pesto Zucchini Chicken Sandwich *seeded bun, peppers, fontina, french fries* 25

the Bacon Cheeseburger & Fries *American cheese, pickle, sesame seed bun* 26

Crispy Skate Sandwich *seeded bun, chinois coleslaw, french fries* 27

Sunflower Salad *golden beets, seeds, parmesan, sherry vinaigrette* 19  
*chicken +9 shrimp +12 steak +15*

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

Gravy Meatball Sliders *three little owl originals* 18

Lil' Gem à la Caesar\* *parmesan croutons* 15  
*chicken +9 shrimp +12 steak +15*

# seasonal vegetables

Creamed Greens  
*escarole, broccoli rabe, spinach*  
14

Cheesy Grits  
*spinach, mushrooms, cheddar*  
16

String Beans  
*chiles, sesame, mint, oyster sauce*  
17

Asparagus Patatas Bravas  
*spiced aioli*  
15

French Fries  
*chile aioli*  
11

## extras

Sliced Avocado 12

Pork Breakfast Patties 10

Two Eggs\* *any style* 9

Hatfield Bacon 11

Fruit Salad 14

————— **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* 16 | 64

Franciacorta Brut *Stefano Camilucci 'Ammonites', Lombardy, Italy NV* 25 | 100

### orange

Grechetto 18 | 72

*Plani Arche 'Gordito', Umbria, Italy 2022*

### red

Pinot Noir 25 | 100

*Camus-Bruchon & Fils, Burgundy, France 2022*

Rosso di Montalcino 19 | 76

*Ciacci Piccolomini d'Aragona, Tuscany, Italy 2023*

little owl rosso 16 | 64

*Nero d'Avola & Syrah, Di Giovanna, Sicily, Italy 2022*

Langhe Nebbiolo 18 | 72

*Morra Gabriele 'Foravia', Piedmont, Italy 2022*

Cabernet Sauvignon 24 | 96

*Bedrock Wine Co., Sonoma County, California 2021*

### rosé

Canaiulo Rosato 17 | 68

*Montenidoli, Tuscany, Italy 2023*

### white

Turbiana 17 | 68

*Pasini San Giovanni 'Il Lugana', Lombardy, Italy 2023*

The Clam Bianco 16 | 64

*Vernaccia di San Gimignano, Cesani, Tuscany, Italy 2023*

Sancerre 22 | 88

*Sylvain Bailly 'Chêne Marchand', Loire Valley, France 2023*

Chardonnay 23 | 92

*Maitre de Chai 'Wheeler Vineyard', San Benito Cty California 2021*



### cocktails 17ea.

Bellini *peach, prosecco*

Bloody Mary *clamato bloody mix, 'vodka' wine*

Seasonal Sangria *vino tinto, macerated fruit, prosecco*

Sparkling Negroni *cappelletti, vermouth, prosecco, orange*

Pink Prosecco Lemonade *grapefruit lemonade, prosecco*

### sans spirits 11ea.

Galvanina Organic Spritz *orange wheel, mint*

Citrus Pressé *lemon-lime shrub, rosemary, virgin bitters*

### coffee

Espresso 4

Macchiato 4

Cappuccino 5

Four J Drip Coffee 4

Cafe Latte 5

### tea

Housemade Chai 8

assorted classics & select blends 5

### beer

Sunday Beer, *New York* 8

Fiddlehead Hazy IPA, *Vermont* 9

Greenport Harbor 'Black Duck' Porter, *New York* 10

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

Brooklyn Cider House 'Bone Dry' Cider, *New York* 12

Lagunitas IPA, *California* 9

Allagash White, *Maine* 10

Peroni, *Italy* 8

### galvanina sparkling sodas 7

Blood Orange

Lemon

### lemonade 7

*pomegranate* +1

### orange juice 6

*freshly squeezed*