

OWEN'S ORDINARY



WEEKEND BRUNCH



STARTERS

- BAVARIAN PRETZEL *beer cheese* 7
- * STEAMED MAINE MUSSELS *white wine, shallot and garlic* 14
- CHILLED CORN SOUP *roasted corn & poblano salsa* 8
- RHODE ISLAND CALAMARI *peppers, lemons, marinara* 13.5
- * CRISPY SHRIMP SLIDERS *spicy mayo, cabbage, pickled jalapeño* 13
- OWEN'S CHICKEN WINGS *chipotle barbeque, serrano-pineapple, OR habanero cilantro* 9
- BEER & CHEDDAR FONDUE *assorted bread, apple, potato, broccoli* 14.5
- CRISPY MUSHROOM FLATBREAD *kale, cheese fondue* 14.5

BENEDICTARY

poached eggs with assorted toppings, accompanied with house made home fries

- CLASSIC BENEDICT *country ham, hollandaise* 12
- * THE UPPER WEST SIDE *house gravlax, hollandaise* 15
- THE CALIFORNIAN *multi-grain bread, avocado & feta mousse, sunflower seeds, arugula* .. 13
- THE SOUTHWESTERN *cornbread, roasted green chile, cheddar, salsa* 13
- THE TOREADOR *salsa roja, guacamole, nacho cheese, black beans (add barbacoa \$3)...* 13
- THE DIXIELAND *biscuit, red apron bacon, sausage gravy* 13.5
- THE KAISER *potato pancake, bratwurst, saurkraut, beer cheese* 14
- THE PROVENCAL *spinach, seared tomato, roasted red peppers, hollandaise* 12

WAFFLES

- FRIED CHICKEN & BACON CHEDDAR WAFFLE *chili-spiced maple syrup* 16
- STRAWBERRY *topped w/ whipped cream* 12
- BARBACOA & CORN WAFFLE *nacho cheese, fried egg* 16
- PEANUT BUTTER & BANANA *nutella, whipped cream* 12
- MONTE CRISTO *ham and gruyere, house made home fries*..... 13

BRUNCH PLATES

- 3 EGGS ANY STYLE *with bacon or sausage and home fries* 12
- HAM & SWISS OMELETTE *home fries* 12
- VEGETABLE FRITTATA *provolone, salsa roja, home fries* 12
- FRIED CHICKEN SANDWICH *ranch dressing, pickles, arugula* 13
- FISH AND CHIPS *tartar sauce* 18.5

BOTTOMLESS BRUNCH BUZZ

ADD TO ANY BRUNCH ENTREE FOR 15 DOLLARS

MIMOSA

classic orange, grapefruit, pomegranate, cranberry or blood orange

PINEAPPLE RUM PUNCH

white rum, orange, pineapple, pineapple spice syrup

OLD BAY BLOODY MARY

made from scratch old bay bloody mary mix

SALADS

ROASTED BEET

local red beets, citrus supreme, herbed goat cheese, walnuts, balsamic vinaigrette, mixed greens 13.5

OWEN'S TAVERN SALAD

bacon, tomato, scallion, blue cheese, ranch dressing 5 / 9

ARUGULA & FENNEL

celery, apple, pumpkin seeds, champagne vinaigrette 6 / 12.5

CAESAR SALAD

kale, romaine, parmesan, sourdough croutons, red onion, caesar dressing 7 / 13.5

ANCIENT GRAIN BOWL

wheat berries, radish, broccoli, beets citrus supremes, green goddess dressing 15

shrimp 7 chicken 6

seared salmon 8 portobello 6

BURGERS

* LOCAL ANGUS DOUBLE STACK
american cheese, pickles, lettuce, onion, special sauce 13.5

* 8OZ LOCAL ANGUS
cabot cheddar, sweet onion, lettuce, pickles, tomato, special sauce 15

* YELLOWFIN TUNA STEAK
avocado, soy-ginger glaze, pickled vegetables, chipotle mayo 17

TURKEY

havarti, lettuce, pickles, tomato, onion, chipotle mayo 14.5

OWEN'S VEGAN

onion, pickle, tomato, sprouts, vegan special sauce 14

EXECUTIVE CHEF • JOHN BURLEY
GENERAL MANAGER • JEREMIAH BROOKS

* THESE ITEMS ARE SERVED USING RAW OR UNDER COOKED INGREDIENTS. CONSUMPTION OF RAW OR UNDER COOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.