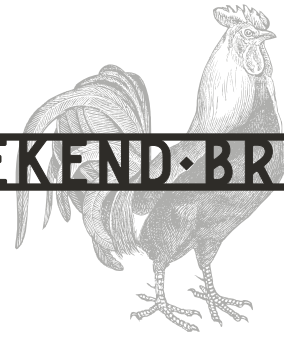


OWEN'S ORDINARY



WEEKEND BRUNCH



STARTERS

- BAVARIAN PRETZEL *beer cheese* 7
- SOUP - POTATO & KALE *fried almond, lemon & chile oil*..... 8
- RHODE ISLAND CALAMARI *hot peppers, lemons, marinara*13.5
- CRISPY SHRIMP SLIDERS *spicy mayo, cabbage, pickled jalapeño* 13
- OWEN'S CHICKEN WINGS *buffalo w/ blue cheese (or) dry rub w/ chipotle bbq*..... 9
- STEAMED PEI MUSSELS *white wine, shallot and garlic* 14
- BEER & CHEDDAR FONDUE *assorted bread, apple, potato, broccoli*14.5
- CRISPY MUSHROOM FLATBREAD *kale, cheese fondue* 14.5
- BREAKFAST FLATBREAD *bacon, scrambled egg, colby jack* 12

BENEDICTIONARY

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

- CLASSIC BENEDICT *country ham, hollandaise* 12
- THE CALIFORNIAN *honey wheat bread, avocado & feta mousse, sunflower seeds, arugula* 13
- THE TOREADOR *salsa roja, guacamole, nacho cheese, black beans (add barbacoa \$3)*... 13
- THE DIXIELAND *biscuit, bacon, sausage gravy*13.5
- THE PROVENCAL *spinach, seared tomato, roasted red peppers, hollandaise* 12

WAFFLES

- FRIED CHICKEN & BACON CHEDDAR WAFFLE *chili-spiced maple syrup* 16
- BARBACOA & CORN WAFFLE *nacho cheese, fried egg* 16
- CINNAMON BUN WAFFLE *cinnamon sugar, whipped cream* 12

BRUNCH PLATES

- 3 EGGS ANY STYLE *with bacon or sausage and home fries* 12
- HAM & SWISS OMELETTE *home fries* 12
- THE BREAKFAST SANDWICH *housemade sausage patty, cheddar, egg, home fries* 13
- VEGETABLE FRITTATA *provolone, salsa roja, home fries* 12
- FRIED CHICKEN SANDWICH *ranch dressing, pickles, arugula* 13
- FISH AND CHIPS *fresh pollock, house-cut fries, tartar sauce, malt vinegar*..... 18

BOTTOMLESS BRUNCH BUZZ

ADD TO ANY BRUNCH ENTREE
\$15 DOLLARS

MIMOSA

classic orange, grapefruit, cranberry, pomegranate, or blood orange

CIDER SANGRIA BRUNCH PUNCH

apple cider, red wine, pineapple spice syrup

OLD BAY BLOODY MARY

old bay bloody mary mix 'made from scratch'

last call on bottomless brunch 3:30pm

SALADS

ROASTED BEET

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

OWEN'S WEDGE SALAD

crisp baby iceberg lettuce, bacon, tomato, scallion, blue cheese crumbles, ranch dressing 6 / 11

ARUGULA & FENNEL

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

CAESAR SALAD

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

ANCIENT GRAINS BOWL

wheatberries & quinoa, greens, radish, charred broccoli, citrus, green goddess dressing
15

*add shrimp 7 / add chicken 6 / add portobello 6
add seared salmon 8 / add seared tuna 9*

BURGERS

* LOCAL ANGUS DOUBLE STACK

american cheese, pickles, lettuce, onion, special sauce 13.5

* 8OZ LOCAL ANGUS

vermont cheddar, caramelized 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

ADD ON

avocado 2 | fried egg 2 | bacon 3 | portobello 3

**please be advised we include a 20% gratuity on parties of 6 or more- thank you!*

EXECUTIVE CHEF • JONATHAN COLLINS
GENERAL MANAGER • BRIAN ZASLAVSKY

* 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.