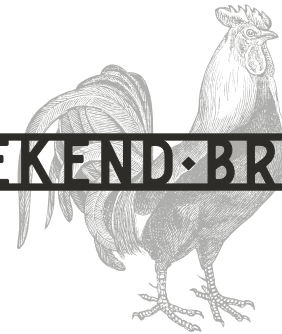


# OWEN'S ORDINARY



# WEEKEND BRUNCH



## STARTERS

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

## BENEDICTIONARY

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

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

## WAFFLES

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

## BRUNCH PLATES

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