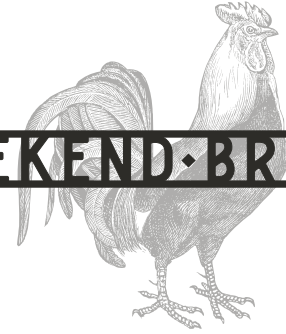


# OWEN'S ORDINARY



# WEEKEND BRUNCH



## STARTERS

- BAVARIAN PRETZEL *beer cheese* ..... 7
- SOUP OF THE DAY ..... 7
- 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; all benedicts 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 *Owen's fries, tartar sauce, malt vinegar* ..... 18

## SIDES

- side toast - sourdough, multigrain, rye - 1 / english muffin - 2 / side fruit - 3*
- breakfast meat- bacon or housemade pork sausage patty - 4 / side homefries - 4*

## BOTTOMLESS BRUNCH BUZZ

ADD TO ANY BRUNCH ENTREE  
\$15 DOLLARS

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

**SEASONAL SANGRIA**

**OLD BAY BLOODY MARY**  
*old bay bloody mary mix  
'made from scratch'*

*\*last call on bottomless brunch 3:30pm*

## SALADS

**ROASTED BEET**  
*mixed greens, local red beets, citrus, walnuts, herbed goat cheese, balsamic vinaigrette, 7 / 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, baby kale, carrots, charred broccoli, sprouts, avocado, radish mustard-shallot vinaigrette 15*

*add shrimp 7 / add chicken 6 / add portobello 6  
add seared salmon 10 / add seared tuna 9*

## BURGERS

**\* DOUBLE STACK**  
*2 thin local angus patties, american cheese, pickles, lettuce, onion, special sauce 13.5*

**\* TAVERN BURGER**  
*8 oz local angus patty, vermont cheddar, caramelized onion, pickles, lettuce, tomato, special sauce 15*

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

**TURKEY BURGER**  
*havarti, lettuce, pickles, tomato, onion, chipotle mayo 14.5*

**OWEN'S VEGGIE BURGER**  
*house recipe vegetable patty topped with onion, pickle, tomato, sprouts, veganaisse sauce 14*

**ADD ON**  
*avocado 2 | fried egg 2 | bacon 3 | portobello 3*

EXECUTIVE CHEF . JONATHAN COLLINS

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.