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

POACHED EGGS ANY STYLE with assorted toppings; all benedicts accompanied with house made home fries

CLASSIC BENEDICT country ham, hollandaise .................................... 12

THE CALIFORNIAN honey wheat bread, avocado & feta mouse, 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 PROVENÇAL spinach, seared tomato, roasted red peppers, hollandaise ........ 12

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

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 FRITATA 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

BENEDICTIONARY

* 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 hashwats, lettuce, pickles, tomato, onion, chipotle mayo 14.5

OWEN’S VEGGIE BURGER house recipe vegetable patty topped with onion, pickle, tomato, sprouts, veganasaise sauce 14

ADD ON avocado 1 | fried egg 2 | bacon 3 | portobello 6

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

ROASTED BEET mixed greens, local red beets, citrus, walnuts, herbed goat cheese, balsamic vinaigrette; 7/13.5

OWN’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, sundried cretonas, 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

TUNA TARTARE avocado, scallion, capers, spicy mayo, fish cracker 15.5

Plates with raw or undercooked ingredients. Consumption of raw or undercooked 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.