STARTERS

BAVARIAN PRETZEL  beer cheese ........................................ 7
SOUP OF THE DAY  made from scratch seasonal selection........... 9
RHODE ISLAND CALAMARI  crispy, fried lemon wheels & hot peppers, marinara .......... 13.5
CRISPY SHRIMP SLIDERS  spicy mayo, cabbage, pickled jalapeño .......... 13
BLACKENED FISH TACOS  local blue catfish, corn tortillas, po' boy style topping .......... 14
OWEN'S CHICKEN WINGS  served w/ blue cheese ................. 9
Choice of: PP & J, Lemon & Pepper, Chipotle BBQ, Italian, Orange Carrot, Buffalo, Piri Piri, Habanero Ginger, Super Duper Hot, Cajun Dry Rub, Old Bay Dry Rub

STEAMED P.E.I. MUSSELS  white wine, shallot, herbs and garlic .......... 14
FRIED OYSTERS  charred poblano aioli .................................. 15
ST. MARY'S AD HOT CHICKEN

crispy chicken thighs, Chef Collin's hot sauce & radish, house pickles, potato bread .......... 14

*make it an entree w/ fries or broccoli .................................. 15

SAUSAGES $2 EACH

SALADS

ROASTED BEEF  local beets, citrus, goat cheese, mixed greens, walnuts, balsamic vinaigrette .......... 13.5

OWN'S WEDGE SALAD  baby iceberg, bacon, tomato, shallion, blue cheese crumbles, ranch dressing .......... 11

ARUGULA & FENNEL
celery, Granny Smith apple, pepitas, champagne vinaigrette .................. 12.5

CAESAR SALAD  kale, romaine, parmesan, shallons, crispy, red onion, classic Caesar dressing .......... 13.5

ANCEINT GRAINS BOWL

quinoa & wheatberry, baby kale, charred broccoli & carrots, sprouts, avocado, radish, shallot mustard dressing .......... 15

CLASSIC

emmental & white wine, apples, sourdough & pecan raisin bread, potato, broccoli 18

Classic "FONDIDO"  melted cheddar with salsa roja, housemade corn tortilla chips .......... 14.5

BEER & CHEDDAR APPLES  apples, sourdough & pecan raisin bread, potato, broccoli .......... 14.5

FONDUE

STAY TUNA* 10 | seared verlasso salmon* 10 | seared tuna steak* 9 | roasted portobello 6

VERLASO SALMON 7 oz filet, Candy Stripe Beets, Cucumber, Mint,
Black Peppercorn Creme Fraiche, Dill ................................... 19

MURRAY'S ROASTED HALF CHICKEN  Fermented Mustard Seeds,
Preserved Lemon, Sunny Side Up Egg, Cerrillo ................................ 21

FLAT IRON STEAK FRITES  Maitre D' Butter, Chef Collins' 56 Steak Sauce,............. 28

NY STRIP 11 Spice Savoura Mustard, Beef Jus, Maitre D' Butter ..................... 37

FISH AND CHIPS  Owen's fries, tartar sauce, lemon, malt vinegar ...................... 18

36 OZ. BONE-IN TOMAHAWK RIBEYE .................................. 80

EXECUTIVE CHEF  JONATHAN COLLINS

C & C

CHEESE & CHARCUTERIE
choice of 3 for $15 / 5 for $19
served with whole grain mustard, candied walnuts, house pickles, sourdough bread

PEPPER JACK  SPICY SOPPRESSATA
FRENCH BRIE  FIABIANCHIONA
AGED CHEDDAR  FENNEL SALAMI
ROMAN MAID  BLUE CHEESE  PROSCIUTTO

FLATBREADS

BEET CHICKEN
chipotle bbg, red onion, colby jack, ranch 12

CRISPY MUSHROOM & KALE
mixed wild mushrooms, kale, cheese fondue 14.5

SPICY ITALIAN SAUSAGE & PEPPERS
house made spicy italian pork sausage, roasted red peppers, mozzarella, parmesan 13

CLASSIC CHEESE
tomato sauce, mozzarella, parmesan 10

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, lettuce, pickled vegetables, chipotle mayo 17

TURKEY BURGER
house seasoned patty, havarti cheese, lettuce, pickles, tomato, red onion, chipotle mayo 14.5

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

ADD ONS

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

EXECUTIVE CHEF  JONATHAN COLLINS

- VISIT OWENSORDINARY.RO.COM AND JOIN OUR MAILING LIST FOR THE LATEST NEWS ON UPCOMING BEER EVENTS & OTHER OEN'S HAPPENINGS
- BOOK YOUR NEXT EVENT WITH OEN'S EVENTS@OWENSORDINARY.RO.COM

BY DINING AT OWEN'S ORDINARY, YOU ARE SUPPORTING THE WORK OF ARCADA, THE NON-PROFIT WE STARTED IN 2010. ARCADA BRINGS SUSTAINABLY GROWN LOCAL FOODS TO UNDERSERVED COMMUNITIES THROUGH ITS 14 WEEKLY MOBILE FARMERS' MARKETS; EDUCATES CHILDREN AND ADULTS TO MAKE BETTER FOOD CHOICES; SUPPORTS AREA FARMS BY HELPING THEM GAIN FAIRER ACCESS TO THE METRO AREA MARKET; AND TRAINS VETERANS TO EMBARK ON NEW CAREERS IN SUSTAINABLE FARMING.

FIND OUT MORE, INCLUDING HOW YOU CAN GET INVOLVED, AT ARCADAFOOD.RO.COM

NOTE: ITEMS A LA CARTE UNLESS NOTED OTHERWISE / AVAILABLE AFTER 5PM

LAND & SEA

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