



DINNER MENU

STARTERS

- OWEN'S CHICKEN WINGS**
ranch dressing; choice of: buffalo, bbq, hot honey
- RHODE ISLAND CALAMARI**
hot peppers, charred lemon, marinara, lemon-herb aioli
- NACHOS**
black beans, shredded jack cheese, pico, pickled jalapenos, crema, guacamole; add chicken or pulled pork for 4
- PRETZEL**
everything bagel seasoning, served w/ beer cheese & spicy mustard
- ZUCCHINI FRIES**
tempura, yum yum sauce
- CILANTRO LEMON HUMMUS**
Tahini, Lemon, Garlic.
- CITRUS BRINED CHILI WINGS**
sweet chili soy sauce, fresno peppers, scallions, sesame seeds

SALADS

add: salmon 8; shrimp 8; chicken 6

- ROASTED BEET**
field greens, candied walnuts, ricotta spread, blueberry-pomegranate vinaigrette
- GREEK SALAD**
romaine, lemon herb greek dressing, banana peppers, cherry tomatoes, kalamata olives, feta cheese, red onion, cucumbers
- CAESAR**
romaine, parmesan, croutons, red onions
- BURRATA**
field greens, apples, roasted sweet potato, candied pumpkin seeds, maple-balsamic vinaigrette
- OWENS WEDGE SALAD**
sweet gem, bacon, bleu cheese crumbles, marinated tomatoes, bleu cheese dressing

HANDHELDS

3 per order

- BANG BANG SHRIMP SLIDERS**
cilantro cabbage slaw
- CHEESEBURGER SLIDERS**
local angus beef patty, american cheese, special sauce
- CHIPOTLE CHICKEN TACOS**
shredded chicken, shredded lettuce, pico, chipotle crema
- CARNITAS TACOS**
shredded pork, shredded jack cheddar, pickled jalapenos, citrus crema
- SHRIMP TACOS**
avocado mousse, shredded lettuce, pico de gallo, calabrian chile aioli
- BLACK BEAN TACOS**
sliced avocado, shredded lettuce, pico

FLATBREADS

- PEPPERONI**
san marzano tomatoes, mozzarella, pepperoni, hot honey, grana padano
- CHICKEN BACON RANCH**
ricotta cream, mozzarella, wilted spinach, pulled chicken, bacon, ranch dressing
- DATES AND HERBED GOAT CHEESE FLATBREAD**
ricotta cream, mozzarella, herbed goat, and dates topped with balsamic drizzle

SANDWICHES

*comes with a side of fries
add: bacon 2; fried egg 1*

- DOUBLE STACK**
two 3 oz local angus beef patties, american cheese, pickles, lettuce, special sauce
- TAVERN BURGER**
8 oz local angus beef patty, vermont cheddar, caramelized onions, pickles, lettuce, tomatoes, special sauce
- BLEU CHEESE BURGER**
8 oz local angus beef patty, onion marmalade, arugula, herb mayo, bleu cheese crumbles
- TURKEY BURGER**
ground turkey, onions, garlic, spinach, red onion, tomatoes, roasted poblanos, swiss cheese, chipotle mayo
- BBQ PULLED PORK SANDWICH**
chipotle bbq sauce, coleslaw
- GRILLED CHICKEN SANDWICH**
chicken breast, calabrian chile aioli, arugula, red onions, avocado mousse
- SPICY FRIED CHICKEN SANDWICH**
fried chicken breast, hot honey, calabrian chile aioli, lettuce, onions

SIDES

- SAUTEED SPINACH**
- SIDE SALAD**
- GINGER SCALLION RICE**

CHEF'S FEATURES

3 CHEESE SPINACH ARTICHOKE DIP
Mozzarella, feta, Cream cheese blended to perfection (served hot)

MAINS

- MISO MARINATED SALMON**
ginger scallion rice, brown sugar soy braised carrots
- FISH & CHIPS**
beer-battered cod, fries, tartar sauce, lemon
- LINGUINE CARBONARA**
roasted garlic cream sauce, bacon lardon, 63-degree egg, parmesan, pecorino, black pepper
add chicken breast 6 or shrimp 8
- HARISSA ROASTED CAULIFLOWER STEAK**
maple roasted sweet potato hash, caramelized onions, lacinato kale, roasted apples, apple cider gastrique
- STEAK FRITES**
6oz top sirloin served w/ fries
- 3 CHEESE MAC**
3 cheese blend, onions and garlic served with cherry tomatoes, and garlic parm chicken breast

GRATUITY IS ADDED TO ANY PART OF SIX OR MORE. WE ARE ADDING 3% TO EACH CHECK TO RECOGNIZE THE EFFORTS AND WORK OF OUR BACK-OF-HOUSE STAFF AND THEIR CONTRIBUTION TO THE DINING EXPERIENCE.

* THESE ITEMS ARE SERVED USING RAW OR UNDERCOOKED INGREDIENTS. CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.



CRISP

<i>malt-accented</i>	
GREAT LAKES · ELIOT NESS vienna lager ohio 6.1% 42° seidel 20 oz. (#4)	3 / 8
ELDER PINE · PHANTASMA CLEAVER pale lager w/ phantasm powder maryland 5% 42° seidel 20 oz. (#3)	4 / 9
OTHER HALF · POETRY SNAPS pale lager w/ rice ny 4.5% 42° seidel 20 oz (#7)	3 / 7
<i>subtle hoppiness</i>	
VICTORY · PRIMA PILS german pilsner pennsylvania 5.3% 42° seidel 20 oz. (#5)	3 / 7
PORT CITY · FRANCONIAN KELLERBIER kellerbier/ zwickelbier va 5% 42° seidel 20 oz. (#9)	3 / 7
SILVER BRANCH · GLASS CASTLE czech pilsner maryland 5% 42° seidel 20 oz. (#2)	3 / 7
ROTHAUS · TANNENZAPFLE german pilsner germany 5.1% 42° seidel 20 oz. (#1)	4 / 9

HOP

<i>bold, herbal & citric</i>	
UNION · AMARILLO MOON ipa w/ amarillo, ctz, galaxy, strata & lotus hops md 8% 48° snifter 13 oz. (#35)	3.5 / 7
3 FLOYDS · DREADNAUGHT double ipa indiana 9.4% 54° snifter 13 oz (#44)	4.5 / 9
FIRESTONE WALKER · HOPNOSIS american ipa california 6.7% 48° becher 16 oz. (#34)	3 / 8
RAR · NANTICOKE NECTAR american ipa w/ cascade, centennial & citra md 7.4% 48° becher 16 oz. (#37)	3 / 7
MAINE · WOLFE'S NECK american ipa w/ mosaic, el dorado & sabro me 6.5% 48° becher 16 oz. (#18)	4 / 9

<i>soft & juicy</i>	
NEW ANTHEM · THE THING WITH FEATHERS hazy ipa nc 7.3% 48° becher 16 oz. (#40)	4 / 9
SILVER BRANCH · POWER BOOTS hazy double ipa maryland 8% 48° snifter 13 oz. (#19)	3.5 / 7
DEFINITIVE · ART WITHOUT AN AUDIENCE hazy dipa (second wind collab.) me 8.4% 48° snifter 13 oz. (#30)	4.5 / 9
DEWEY · THEY CALL ME HEY hazy double ipa w/ galaxy, citra & motueka de 8% 48° snifter 13 oz. (#14)	4.5 / 9
NEPENTHE · COSMIC QUARTZ BANGER hazy dipa w/ mosaic (rar collab.) md 8.3% 48° snifter 13 oz. (#12)	4 / 8
EQUILIBRIUM LAB FLASK hazy double ipa (homes collab.) new york 8.5% 48° snifter 13 oz. (#24)	5 / 10
CROOKED CRAB · PINK BOOTS hazy ipa w/ pink boots hops blend md 7% 48° becher 16 oz. (#33)	3 / 8
ELDER PINE · CRYPTANALYSIS OF MOSAIC hazy double ipa maryland 8.2% 48° snifter 13 oz (#29)	4.5 / 9
TRIPPING ANIMALS · BULLS ON PARADE hhazy double ipa (north park collab.) fl 8.5% 48° snifter 13 oz. (#38)	5 / 10

MALT

<i>toasty & nutty</i>	
TRIPLE CROSSING · CZECH DARK LAGER tmavý virginia 5.2% 48° seidel 20 oz (#39)	4 / 9
<i>fruit & toffee</i>	
CUSHWA · GONE TO PLAID scottish ale maryland 5.3% 48° becher 16 oz. (#13)	3 / 8
OEC · BIÈRE DE GARDE bière de garde connecticut 6% 48° tulip 13 oz. (#36)	4.5 / 9
3 FLOYDS · PILLAR OF BEASTS dbba barleywine w/ salted caramel & cocoa nibs in 13.7% 54° snifter 13 oz. (#43)	6 / 12

ROAST

<i>soft & silky</i>	
UNION · BLACKWING schwarzbier maryland 4.9% 48° becher 16 oz. (#25)	3 / 7
<i>dark & dry</i>	
RAR · 1ST MEAL imperial stout w/ maple syrup, bacon & coffee md 9.5% 54° snifter 13 oz. (#41)	4 / 8
SAGA · A REALM TO RULE imperial sweet stout w/ espresso & cocoa nibs md 10.1% 54° snifter 13 oz. (#50)	5 / 10

<i>rich & decadent</i>	
BLUEJACKET · MEXICAN RADIO sweet stout w/ cocoa nibs, ancho chilies & cinnamon dc 8% 54° snifter 13 oz. (#46)	4 / 8
TIMBER · LOST MEMORIES imperial stout w/ coconut & almonds ny 12% 54° snifter 13 oz. (#42)	6 / 12
PERENNIAL · SUMP 2022 imperial sweet stout w/ coffee mo 11.5% 54° snifter 13 oz. (#49)	6 / 12
CROOKED RUN · SAMOA imperial sweet stout w/ cocoa nibs & coconut va 10% 54° snifter 13 oz. (#48)	5 / 10

SMOKE

<i>spicy & meaty</i>	
BENCHTOP · TOWN HALL rauchbier w/ pecan wood-smoked malt virginia 5% 48° becher 16 oz. (#11)	3 / 8

FRUIT & SPICE

<i>bright</i>	
ALLAGASH · WHITE witbier maine 5.2% 48° tulip 13 oz. (#22)	3.5 / 7
ELDER PINE · LEMON LIME REFLECTIONS witbier w/ key limes & meyer lemons md 5% 48° tulip 13 oz. (#26)	4 / 8
FIRST STATE · TRIPEL BEAMING tripel delaware 9% 54° snifter 13 oz. (#45)	4.5 / 9
MANOR HILL · GRISETTE grisette maryland 4.7% 48° tulip 13 oz. (#15)	3.5 / 7
COMMONWEALTH · LOVESTONG UKRAINE belgian blond ale virginia 6.5% 54° snifter 13 oz. (#47)	4.5 / 9
DIAMONDBACK · HALF DAY american wheat ale maryland 5.2% 48° tulip 13 oz (#8)	3.5 / 7
THE BREWER'S ART · BEAZLY belgian strong blond ale maryland 7.3% 48° snifter 13 oz. (#16)	3.5 / 7
PLANK · HEFEWEIZEN hefeweizen germany 5.2% 42° grand pilsner 20 oz. (#16)	4 / 10

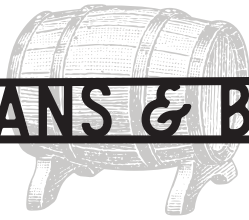
TART & FUNKY

<i>fruity</i>	
PRAIRIE · VAPE TRICKS fruited sour ale w/ cherries oklahoma 5.9% 48° tulip 13 oz. (#28)	4 / 8
BURLEY OAK · STRAW, BAN, W.CHOC... J.R.E.A.M fruited sour ale md 4.8% 48° tulip 13 oz (#20)	5 / 10
OTHER HALF · M.M.M... FRUIT: RASPBERRY & BLUEBERRY fruited sour ale ny 6.5% 48° tulip 13 oz. (#17)	4.5 / 9
BLACK FLAG · BERRY GELATO fruited sour ale w/ mixed berries & vanilla md 7% 48° tulip 13 oz (#27)	4.5 / 9
THIN MAN · MINKEY BOODLE fruited sour ale w/ raspberries new york 7% 48° tulip 13 oz. (#32)	4.5 / 9
COMMONWEALTH · LEMONY SNICKET sour ale w/ mascarpone, pistachios & lemon va 6% 48° tulip 13 oz. (#21)	4.5 / 9
<i>vinous</i>	
OEC · PHANTASMA mixed fermentation porter connecticut 9.5% 54° tulip 13 oz. (#31)	6 / 12
ALLAGASH · MY ONE & ONLY mixed fermentation ale w/ mixed berries me 5.5% 48° tulip 13 oz (#23)	6 / 12

CIDER

<i>bright</i>	
ANXO · CIDRE BLANC dry cider fermented w/ sauvignon blanc wine yeast washington, dc 6.9% 42° tulip 13 oz. (#6)	4 / 8





BEER · CANS & BOTTLES

CRISP

delicate fruit
 OTHER HALF · POETRY SNAPS pale lager w/ rice | new york | 4.5% | 16 oz. 8
 CUSHWA · THAT'LL PLAY pale lager w/ lime | maryland | 4.2% | 16 oz. 8

malt-accented
 ASLIN · OLD TOWN LAGER pale lager | virginia | 4% | 16 oz. 7
 SILVER BRANCH · MONDO MUNDO vienna lager | maryland | 5.5% | 12 oz. 7
 ASLIN · ESPERANTE pale lager | virginia | 4.5% | 16 oz. 7

subtle hoppiness
 OCELOT · SUNNYSIDE DWELLER german pilsner | virginia | 5.1% | 16 oz. 8
 COMMONWEALTH · AUREOLE czech pilsner | virginia | 5.4% | 16 oz. 8
 ELDER PINE · OCEANIC german pilsner | maryland | 5.2% | 16 oz. 9
 OCELOT · YACHTSIDE PARTY DWELLER pale lager (charles towne collab.) | va | 4.7% | 16 oz. 8

HOP

soft & juicy
 FOURSORE · FANTASYLAND hazy ipa w/ citra (oliver collab.) | pa | 6.9% | 16 oz. 10
 OTHER HALF · MYLAR DUST hazy double ipa | new york | 8.5% | 16 oz. 12
 CUSHWA · LANDMINE HOPSCOTCH hazy double ipa galaxy & idaho 7 | maryland | 8% | 16 oz. 12
 WIDOWMAKER · ICE CRYSTALS hazy double ipa w/ mosaic, chinook & azacca | ma | 7.8% | 16 oz. 12
 CUSHWA · FOG AT DAYBREAK hazy pale ale w/ simcoe, mosaic & amarillo | md | 5.6% | 16 oz. 9
 OTHER HALF · ALL MOSAIC EVERYTHING hazy double ipa w/ mosaic | new york | 8.5% | 16 oz. 12
 SILVER BRANCH · POWER BOOTS hazy double ipa | maryland | 8% | 16 oz. 10
 OCELOT · LIVEWIRE hazy ipa w/ citra, mosaic & amarillo | virginia | 6.8% | 16 oz. 10

MALT

fruit & toffee
 THIRIEZ · AMBER bière de garde | france | 5.8% | 25.4 oz. 14

ROAST

rich & decadent
 BLUEJACKET · MEXICAN RADIO sweet stout w/ cocoa nibs, ancho chillies, cinnamon & vanilla | dc | 8% | 16 oz. 10
 PEABODY HEIGHTS · ALUNA imperial stout w/ chocolate & peanut butter | maryland | 8.8% | 16 oz. 10
 PERENNIAL · PRODIGAL 2018 imperial sweet stout w/ cocoa nibs & vanilla | missouri | 10.6% | 25.4 oz. 30

FRUIT & SPICE

bright
 SILVER BRANCH · SILVER SAINT tripel | maryland | 9% | 12 oz. 7
 PEABODY HEIGHTS · PROF TRASH WHEEL BLINDED ME... witbier | md | 4.9% | 12 oz. 7
 PRAIRIE · STANDARD oak ba saison | oklahoma | 5.6% | 12 oz. 7
 BLAUGIES · SAISON D'EPEAUTRE saison w/ spelt | belgium | 6% | 25.4 oz. 15
 DE RANKE · XX BITTER belgian blond ale | belgium | 6% | 11.2 oz. 7
 TROU DU DIABLE · SAISON DU TRACTEUR saison | canada | 6% | 22 oz. 10
 AU BARON · CUVÉE DES JONQUILLES bière de garde | france | 7% | 25.4 oz. 17
 BLAUGIES · LA MONEUSE saison | belgium | 8% | 25.4 oz. 15
 UPRIGHT · SEVEN saison | or | 8% | 25.4 oz. 14
 TROU DU DIABLE · LA BUTEUSE tripel | canada | 10% | 22 oz. 12

TART & FUNKY

delicate
 BLUEJACKET · BLUE OWL dry-hopped wine ba berliner weisse (schneeecule collab.) | dc | 3.5% | 16.9 oz. 15
 OXBOW · SAISON DELL'ARGOSTA mixed fermentation ale w/ lobsters (del ducato collab.) | me | 4.5% | 16.9 oz. 25
 JOLLY PUMPKIN · CALABAZA BLANCA mixed fermentation witbier | michigan | 4.8% | 12.7 oz. 12
 JESTER KING · PROVENANCE: LEMON & LIME mixed fermentation ale w/ lemon & lime | tx | 5.7% | 25.4 oz. 25
 MIKKELLER · WHEAT IS THE NEW HOPS brett ipa (hill farmstead collab.) | denmark | 6% | 16 oz. 7
 OXBOW · BARREL-AGED FPA ba mixed fermentation ale | maine | 6.5% | 12.7 oz. 30
 JESTER KING · MAD MEG mixed fermentation ale | texas | 8.9% | 25.4 oz. 25
 SIREN · BA LIMONCELLO mixed fermentation ale (hill farmstead & mikkeller collab.) | england | 10.2% | 11.2 oz. 12
fruity
 BLUEJACKET · MIDNIGHT FLOWERS fruited sour ale | washington, dc | 6% | 16 oz. 10
 CUSHWA · WEST. MD VACATION PACKAGES sour ale w/ mango & coconut (heist collab.) | md | 6% | 16 oz. 13

vinous
 ALLAGASH · PICK YOUR OWN mixed fermentation ale w/ mixed berries | maine | 5.5% | 12.7 oz. 22
 FIRESTONE WALKER · SOUR OPAL viognier wine ba wild ale | california | 5.9% | 12.7 oz. 24
 PRAIRIE · & FRIENDS: TRVE EDITION flanders red ale (trve collab.) | oklahoma | 6.7% | 16.9 oz. 15
 ALLAGASH · COOLSHIP PECHE 2019 wild ale w/ peaches | maine | 6.8% | 12.7 oz. 22
 JOLLY PUMPKIN · IO SAISON mixed fermentation ale w/ rose hips & hibiscus | michigan | 6.8% | 25.4 oz. 25
 JOLLY PUMPKIN · LA ROJA GRAND RESERVE flanders red ale | michigan | 7% | 11.2 oz. 25
 DOGFISH HEAD · IN & OF ITSELF wine ba mixed fermentation ale w/ herbs & raspberry | de | 7.4% | 12 oz. 10
 JOLLY PUMPKIN · LA ROJA DU KRIEK wild ale w/ cherries | michigan | 7.5% | 25.4 oz. 25
 CASCADE · ELDERBERRY wine ba mixed fermentation ale w/ elderberries | oregon | 7.8% | 25.4 oz. 40
 CASCADE · SANG ROUGE flanders red ale | oregon | 8% | 25.4 oz. 40
 PANIL · BARRIQUEE cognac ba mixed fermentation ale | italy | 8% | 25.4 oz. 25

earthy
 GIRARDIN · GUEUZE 1882 BLACK LABEL 2017 gueuze lambic | belgium | 5% | 12.7 oz. 18
 TOCCALMATTO · OKIE MATILDE mixed fermentation ale (prairie collab.) | italy | 6.2% | 25.4 oz. 25
 ANCHORAGE · MOSAIC SAISON mixed fermentation ale w/ mosaic hops | alaska | 6.5% | 25.4 oz. 25
 CAPTAIN LAWRENCE · BARREL SELECT GOLD mixed fermentation ale | new york | 6.5% | 12.7 oz. 15
 SAINT SOMEWHERE · SERGE mixed fermentation ale | florida | 6.5% | 25.4 oz. 17
 ALLAGASH · BELFIUS 2017 mixed fermentation ale | maine | 6.7% | 12.7 oz. 22
 ORVAL · TRAPPIST ALE mixed fermentation ale | belgium | 6.9% | 11.2 oz. 13
 ANCHORAGE · CALABAZA BOREAL mixed fermentation ale w/ grapefruit | alaska | 7% | 25.4 oz. 25
 ANCHORAGE · GALAXY mixed fermentation ale w/ galaxy hops | alaska | 7% | 25.4 oz. 25
 PRAIRIE · FUNKY GOLD MOSAIC mixed fermentation ale w/ mosaic hops | oklahoma | 7.5% | 16.9 oz. 15
 STILLWATER · 21ST CENTURY MEANS mixed fermentation ale (cigar city collab.) | ct | 8.5% | 22 oz. 12

RESERVE

roast
 PERENNIAL · SUMP 2018 imperial stout w/ la virgen coffee | missouri | 11.5% | 25.4 oz. 40
 DE STRUISE · BLACK DAMNATION XXVI: FROGGIE wine ba imperial stout | belgium | 13% | 25.4 oz. 60
 DE STRUISE · BLACK DAMNATION II: MOCHA BOMB bourbon ba imperial stout w/ coffee | bel | 13% | 25.4 oz. 60
fruit & spice
 DE STRUISE · T.W.O. RESERVA rum ba wheatwine | belgium | 8% | 25.4 oz. 55
 DE STRUISE · PANNEPOT GRAND RESERVA 2011 oak ba belgian strong dark ale | belgium | 10% | 11.2 oz. 20
 DE STRUISE · PANNEPOT SPECIAL RESERVA 2014 wine ba belgian strong ale | belgium | 10% | 11.2 oz. 16
 DE STRUISE · RIO RESERVA bourbon ba belgian strong dark ale | belgium | 10.5% | 11.2 oz. 18
 DE STRUISE · XXXX RESERVA ba quadrupel | belgium | 13% | 25.4 oz. 60

tart & funky
 CANTILLON · 100% CLASSIC GUEUZE 2016 gueuze lambic | belgium | 5% | 12.7 oz. 30
 CANTILLON · 100% CLASSIC GUEUZE 2018 gueuze lambic | belgium | 5% | 25.4 oz. 55
 3 FONTEINEN · CUVÉE ARMAND & GASTON 2018 gueuze lambic | belgium | 5% | 12.7 oz. 30
 3 FONTEINEN · CUVÉE ARMAND & GASTON 2018 gueuze lambic | belgium | 5% | 25.4 oz. 55
 3 FONTEINEN · CUVÉE ARMAND & GASTON 2018 gueuze lambic | belgium | 5% | 50.8 oz. 100
 3 FONTEINEN · FRAMBOOS 2018 fruit lambic w/ raspberries | belgium | 5.3% | 25.4 oz. 55
 3 FONTEINEN · OUDE GEUZE 2016 gueuze lambic | belgium | 6% | 12.7 oz. 33
 3 FONTEINEN · HOMMAGE 2018 fruit lambic w/ cherries | belgium | 6% | 25.4 oz. 80
 3 FONTEINEN · OUDE GEUZE 2018 gueuze lambic | belgium | 6.4% | 12.7 oz. 30
 3 FONTEINEN · OUDE GEUZE 2018 gueuze lambic | belgium | 6.4% | 50.8 oz. 100
 DE STRUISE · DARK HORSE RESERVA 2014 wine ba mixed fermentation ale | belgium | 7% | 25.4 oz. 40

WINE & COCKTAILS

COCKTAILS

OWENS PEARTINI pear vodka, pear puree, lillet, lemon 12
 BLACK EYED OWEN seacrets coconut rum (md) , seacrets orange vodka 12
 (md), pineapple, lime, lemon
 OWEN'S MARGARITA blanco tequila, house-made sour mix, salt 10
 (make it a flavor spicy mango or sweet pomegranate hibiscus for \$2.00 more)
 TRUE HURRICANE rum, passionfruit, pineapple, citrus, pomegranate 10
 KJ SOUR kiwi, jake daniels, lemon, lime, bubbles 12
 FROSE Rose wine, Strawberries, Rhubarb, Citrus, Mint 12

WINES BY THE GLASS

red
 CARNIVOR CABERNET SAUVIGNON california 2016 10
 MURPHY GOODE PINOT NOIR central coast, california 2018 11
white / rose / sparkling
 STARBOROUGH SAUVIGNON BLANC marlborough 2020 10
 BENVOLIO PINOT GRIGIO friuili, italy 2017 10
 CARMEL ROAD CHARDONNAY monterey county, california 2017 11
 ROUGH DAY ROSE thracian valley, bulgaria 2018 10
 BIUTIFUL CAVA BRUT spain, bulgaria 2018 9

WINES BY THE BOTTLE

red
 GROCHAU CELLARS 'COMMUTER CUVÉE' pinot noir 50
 RIO MADRE graciano 32
 DUSTED VALLEY BOOMTOWN cabernet sauvignon 46
white / rose
 BEX riesling 32
 FROG'S LEAP sauvignon blanc 76
 EARLY MOUNTAIN rose 48
 RUBUS rose 24

BEER BOTTLES & CANS, ALONG WITH COCKTAILS & WINE, ARE AVAILABLE TO-GO! RETAIL ORDERS CAN BE PLACED WITH YOUR SERVER OR FROM YOUR MOBILE DEVICE USING THE QR CODE & PICKED UP AT THE HOST STAND AT YOUR CONVENIENCE.



BRUNCH MENU

Saturday and Sunday only 12pm-3pm

STARTERS

- OWEN'S CHICKEN WINGS 15
ranch dressing; choice of: buffalo, bbq, hot honey
- RHODE ISLAND CALAMARI 15
hot peppers, charred lemon, marinara, lemon-herb aioli
- NACHOS 12.5
black beans, shredded jack cheese, pico, pickled jalapenos, crema, guacamole; add chicken or pulled pork for 4
- PRETZEL 14
everything bagel seasoning, served w/ beer cheese & spicy mustard
- ZUCCHINI FRIES 7
tempura, yum yum sauce
- CILANTRO LEMON HUMMUS 10
Tahini, Lemon, Garlic.

SALADS

add: salmon 8; shrimp 8; chicken 6

- ROASTED BEET 13.5
field greens, candied walnuts, ricotta spread, blueberry-pomegranate vinaigrette
- GREEK SALAD 16
romaine, lemon herb greek dressing, banana peppers, cherry tomatoes, kalamata olives, feta cheese, red onion, cucumbers
- CAESAR 13
romaine, parmesan, croutons, red onions
- BURRATA 16
field greens, apples, roasted sweet potato, candied pumpkin seeds, pomegranate, maple-balsamic vinaigrette
- OWENS WEDGE SALAD 13
sweet gem, bacon, bleu cheese crumbles, marinated

HANDHELDS

3 per order

- BANG BANG SHRIMP SLIDERS 13
cilantro cabbage slaw
- CHEESEBURGER SLIDERS 12.5
local angus beef patty, american cheese, special sauce
- CHIPOTLE CHICKEN TACOS 10
shredded chicken, shredded lettuce, pico, chipotle crema
- CARNITAS TACOS 10
shredded pork, shredded jack cheddar, pickled jalapenos, citrus crema
- SHRIMP TACOS 15
avocado mousse, shredded lettuce, pico de gallo, calabrian chile aioli
- BLACK BEAN TACOS 10
sliced avocado, shredded lettuce, pico

FLATBREADS

- PEPPERONI 16
san marzano tomatoes, mozzarella, pepperoni, hot honey, grana padano
- CHICKEN BACON RANCH 16
ricotta cream, mozzarella, wilted spinach, pulled chicken, bacon, ranch dressing
- DATES AND HERBED GOAT CHEESE FLATBREAD 16.5
ricotta cream, mozzarella, herbed goat, and dates topped with balsamic drizzle

SANDWICHES

*comes with a side of fries
add: bacon 2; fried egg 1*

- DOUBLE STACK 15
two 3 oz local angus beef patties, american cheese, pickles, lettuce, special sauce
- TAVERN BURGER 16
8 oz local angus beef patty, vermont cheddar, caramelized onions, pickles, lettuce, tomatoes, special sauce
- BLEU CHEESE BURGER 17
8 oz local angus beef patty, onion marmalade, arugula, herb mayo, bleu cheese crumbles
- TURKEY BURGER 15.5
ground turkey, onions, garlic, spinach, red onion, tomatoes, roasted poblanos, swiss cheese, chipotle mayo
- BBQ PULLED PORK SANDWICH 17
chipotle bbq sauce, coleslaw
- GRILLED CHICKEN SANDWICH 15
chicken breast, calabrian chile aioli, arugula, red onions, avocado mousse
- SPICY FRIED CHICKEN SANDWICH 15
fried chicken breast, hot honey, calabrian chile aioli, lettuce, onions

SIDES

- SAUTEED SPINACH 5
- SIDE SALAD 7
- GINGER SCALLION RICE 6

BRUNCH COCKTAILS

- ORANGE MIMOSA 6
- MANGO ORANGE MIMOSA 6
- BLOOD ORANGE MIMOSA 6
- HOUSE SPICY BLOODY MARY 6

BRUNCH MAINS

- B.E.C. SANDWICH 10
hardwood smoked bacon, fried egg, cheddar, garlic aioli, potato bun, crispy potatoes
- TWO EGG BREAKFAST 12
2 eggs any style, potato hash, bacon
- AVOCADO TOAST 14
avocado spread, pickled onions, pickled fresno chilies, sunny-side-up egg, feta
- CHICKEN 'N WAFFLES 17
fried chicken, waffle, maple butter, hot honey
- BRUNCH BURGER 17
7 oz local angus beef patty, cheddar, over-easy egg, bacon, chili aioli
- HUEVOS RANCHEROS 18
chorizo verde, black beans, potato hash, sunny-side-up eggs, avocado mousse, pickled fresno chilies, feta
- CLASSIC EGGS BENEDICT 13
thinly-sliced ham, poached eggs, english muffin, hollandaise, crispy potatoes
- SMOKED SALMON BENEDICT 23
ivy city smoked salmon, poached eggs, english muffin, cream cheese, hollandaise, everything seasoning

GRATUITY IS ADDED TO ANY PART OF SIX OR MORE. WE ARE ADDING 3% TO EACH CHECK TO RECOGNIZE THE EFFORTS AND WORK OF OUR BACK-OF-HOUSE STAFF AND THEIR CONTRIBUTION TO THE DINING EXPERIENCE.

* THESE ITEMS ARE SERVED USING RAW OR UNDERCOOKED INGREDIENTS. CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

OWEN'S ORDINARY HAPPY HOUR

tuesday - friday 4pm-6pm
all day on wednesdays!

DRAUGHTS

- ALLAGASH · WHITE** 5
witbier | maine | 5.2% | 48° | tulip | 13 oz. | (#22)
- PORT CITY · FRANCONIAN KELLERBIER** 5
kellerbier/ zwickelbier | va | 5% | 42° | seidel | 20 oz. | (#9)
- RAR · NANTICOKE NECTAR** 5
american ipa w/ cascade, centennial & citra | md | 7.4% | 48° | becher | 16 oz. | (#37)

COCKTAILS

- TRUE HURRICANE** rum, passionfruit, pineapple, citrus, pomegranate 6
- OWEN'S MARGARITA** blanco tequila, house-made sour mix, salt 6

WINES

- red*
- CARNIVOR CABERNET SAUVIGNON** california 2016 7
- MURPHY GOODE PINOT NOIR** central coast, california 2018 7
- white*
- STARBOROUGH SAUVIGNON BLANC** marlborough 2020 7
- CARMEL ROAD CHARDONNAY** monterey county, california 2017 7

SNACKS

- CHEESEBURGER SLIDERS** 6
- BANG BANG CAULIFLOWER** 7
- LOADED TOTS** 7
- NACHOS** 8

BEER BOTTLES & CANS, ALONG WITH COCKTAILS & WINE, ARE AVAILABLE TO-GO! RETAIL ORDERS CAN BE PLACED WITH YOUR SERVER OR FROM YOUR MOBILE DEVICE USING THE QR CODE & PICKED UP AT THE HOST STAND AT YOUR CONVENIENCE.



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