

OWEN'S TAVERN & GARDEN

Share Plates

Roasted Garlic & White Bean Dip 9.00

marinated peppers, pumpkin seeds, smoked paprika
served with toasted semolina bread

Spicy Castelvetro Olives 6.50

Sicilian Fried Cauliflower 10.50
crispy capers, lemon aioli and citrus vinaigrette

Tavern Wings 14.25

choice of honey & calabrian chili or lemon(cello) pepper
served with gorgonzola crema

Semolina Dusted Calamari 16.75

served with marinara and lemon caper aioli

Chicken Parm Sliders 15.00

served with spicy vodka sauce

Italian Nachos 14.50

crispy pasta sheets with our four cheese sauce,
fennel (pork) sausage, tomatoes, olives, spinach and pecorino

Creamy Burrata 15.50

with basil pesto, toasted pine nuts and garlic bread

Fresh Salads

add to any salad chicken for 6. / shrimp for 8.

Big Greek Salad 15.50

with romaine, olives, tomatoes, cucumbers, greek feta,
mint, pepperoncinis and chianti vinaigrette

Roasted Garlic Caesar 13.50

semolina croutons and parmesan

Endive & Arugula 13.50

orange, toasted fennel vinaigrette, olives and pistachio

Garlic Bread Pizza

San Marzano Tomato with mozzarella and basil 15.50

Truffled Wild Mushroom with chives and parm 16.50

Spicy Pepperoni pizza spice and chili oil 16.50

Big Plates

Burger Deluxe 16.00

lto, tavern sauce, dill pickle on toasted challah bun with fries
(add american, sharp cheddar or mozzarella cheese for 1.50)

Truffle Shells & Cheese 22.50

topped with toasted garlic breadcrumbs

Pan Roasted Trout 24.00

tomato panzanella, arugula, roasted garlic croutons,
cucumbers and lemon butter sauce

Chicken Pesto Sandwich 16.50

fresh mozzarella, marinated tomatoes, arugula

Tavern Libations

Owens Peartini 12.00

pear vodka, pear puree, lillet, lemon

Abuelo's Old Fashioned 13.00

reposado, mezcal, orange agave and bitters

Orange Dream Crush 12.00

our orange vanilla vodka, orange juice, orange cream citrate, vanilla, lime,
orange cream soda

Espresso Martini 12.00

our vanilla vodka, house espresso liqueur, licor 43, coffee

Pomegranate Margarita 12.00

100% agave tequila, pomegranate, orangecello, lime

Passion Spritz 12.00

cinnamon infused aperol, passionfruit, bubbles

Mulberry Street Cosmo 12.00

our citron vodka, aperol, cranberry, house orange, lime

Picking Favorites 12.00

bourbon, applejack, blanc aperitif, averna, luxardo maraschino

WINE

Prosecco. col di rocca, glera, veneto, italy 11 / 44

Lambrusco. venturini baldini, emilia-romagna 11 / 44

Rose. liquid geography, spain 10 / 40

Riesling selbach, mosel, germany 13 / 52

Pinot Grigio . musaragno, veneto, italy 10 / 40

Sauvignon Blanc. tohu, marlborough, new zealand 13 / 52

Chardonnay. center of effort, fossil point, edna valley, ca 13 / 52

Pinot Noir. eola hills, willamette valley, oregon 14 / 56

Barbera. bocchino, piedmont, italy 12 / 48

Aglianico. colline del sole, campania, italy 11 / 44

Zinfandel. hendry ranch wine, napa valley, california 15 / 60

Cabernet Sauvignon. early mountain, foothills, virginia 16 / 64

GRATUITY IS ADDED TO ANY PARTY 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.

SOME 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.