

Owen's Craft Drafts

CRISP

- malt-accented
- RESIDENT CULTURE / COUNTRY KIND OF SILENCE** helles lager | nc | 4.8% | 42° | becher | 16 oz. 4. / 10.
- WHEATLAND SPRING / EAST CRIB** pale lager w/ corn | va | 4.9% | 42° | becher | 16 oz. 4. / 9.
- *BLUEJACKET / FOR THE COMPANY** helles lager | dc | 5.2% | 42° | becher | 16 oz. 3. / 8.
- *NEPENTHE / VERNAL GENESIS** helles bock | md | 6.9% | 42° | seidel | 20 oz. 4. / 10.
- subtle hoppiness
- RESIDENT CULTURE / RIDING FOR THE FEELING** italian pilsner | nc | 5% | 42° | tulip | 13 oz. 4.5 / 9.
- *SILVER BRANCH / GLASS CASTLE** czech pilsner | md | 5% | 42° | tulip | 13 oz. 3.5 / 7.
- delicate fruit
- *BURNISH / ZEPHYR** kölsch | md | 5.1% | 42° | tulip | 13 oz. 4. / 8.
- *CROOKED CRAB / CRABBY VALKYRIE** west coast pilsner (pink boots collab.) | md | 5.2% | 42° | tulip | 13 oz. 4. / 8.

ROAST

- dark & dry
- GREAT LAKES / EDMUND FITZGERALD** robust porter | oh | 6% | 48° | becher | 16 oz. 3. / 8.
- rich & decadent
- PERENNIAL / INTENTIONAL INDULGENT** imperial stout w/ tiramisu (2nd shift collab.) | mo | 11.5% | 54° | snifter | 13 oz. 6. / 12.
- *BLACK FLAG / BARREL SELECT #1** bourbon barrel-aged imperial stout | md | 12.4% | 54° | snifter | 13 oz. 6. / 12.
- *OLIVER / BA LIQUID LUXURY** bourbon barrel-aged imperial stout | md | 16% | 54° | snifter | 13 oz. 6. / 12.
- soft & silky
- *CUSHWA / ILLUSORY CORRELATION** schwarzbier | md | 5% | 48° | tulip | 13 oz. 4. / 8.
- MAST LANDING / GUNNER'S DAUGHTER** sweet stout | me | 5.5% | 48° | becher | 16 oz. 4. / 9.
- *ELDER PINE / CHIN CHIN!** export stout | md | 7% | 54° | snifter | 13 oz. 4.5 / 9.

NON-ALCOHOLIC

- ATHLETIC BREWING / FREE WAVE** hazy ipa w/ amarillo, citra & mosaic | ct | 0.5% | 42° | 12 oz. Can 6.

HOP

- bold, herbal & citric
- BELL'S / TWO HEARTED** ipa w/ centennial hops | mi | 7% | 48° | becher | 16 oz. 3. / 7.
- *BLUEJACKET / OCEAN VIEWS** double ipa w/ amarillo, centennial & simcoe | dc | 8% | 48° | snifter | 13 oz. 4.5 / 9.
- soft & juicy
- *OLIVER / I WISH I WAS AT THE YARD** hazy pale ale w/ citra (monument city collab.) | md | 4.5% | 48° | becher | 16 oz. 4. / 9.
- RESIDENT CULTURE / LIGHTNING DROPS** hazy ipa w/ citra, mosaic & strata | nc | 6.5% | 48° | snifter | 13 oz. 6. / 12.
- RESIDENT CULTURE / MIXED TAPES: NEW ENGLAND JAMS** hazy ipa w/ nectarone (edmund's oast collab.) | nc | 6.5% | 48° | snifter | 13 oz. 6. / 12.
- *BURLEY OAK / LOST** hazy ipa w/ simcoe, mosaic & amarillo | me | 7.2% | 48° | becher | 16 oz. 4. / 9.
- SOUTHERN GRIST / RIWAKA POWER** hazy double ipa w/ riwaka & nelson sauvin | tn | 8.4% | 48° | snifter | 13 oz. 6. / 12.
- EQUILIBRIUM / SAVANTS & SAVAGES** hazy dipa w/ citra, strata & galaxy (electric collab.) | ny | 8.5% | 48° | snifter | 13 oz. 6. / 12.
- RESIDENT CULTURE / JUICE RUNS THE GAME** hazy double ipa w/ galaxy, talus, enigma & vic secret | nc | 9% | 48° | snifter | 13 oz. 6. / 12.
- RESIDENT CULTURE / HALFWAY TO HEAVEN** hazy double ipa w/ peacharine (inner voice collab.) | nc | 9.3% | 48° | snifter | 13 oz. 6. / 12.

MALT

- toasty & nutty
- RESIDENT CULTURE / SORTE** altbier (halfway crooks collab.) | nc | 5% | 48° | becher | 16 oz. 4. / 10.
- *MANOR HILL / MILD MANOR'D** english mild | maryland | 5.3% | 48° | becher | 16 oz. 3. / 7.
- AYINGER / CELEBRATOR** doppelbock | ger | 6.7% | 54° | tulip | 13 oz. 5. / 10.
- COMMONWEALTH / MEPHISTOPHELES** doppelbock | va | 7% | 54° | tulip | 13 oz. 4. / 8.
- *NEPENTHE / SPONTANEOUS DEVIATIONS #5** barleywine | md | 9.3% | 54° | snifter | 13 oz. 4. / 8.
- fruit & toffee
- *THE BREWER'S ART / PRIMROSE HILL** best bitter | md | 4.5% | 48° | becher | 16 oz. 3. / 7.
- RESIDENT CULTURE / LOST BUT NOT FORGOTTEN** extra special bitter w/ east kent golding hops | nc | 5.4% | 48° | becher | 16 oz. 4. / 10.
- *ELDER PINE / BITTER GEEZER** extra special bitter | md | 5.5% | 48° | becher | 16 oz. 3. / 8.

FRUIT & SPICE

- bright
- THE BRUERY / LA PETITE PROVISION** table beer w/ basil & lemongrass | ca | 3.5% | 48° | tulip | 13 oz. 6. / 12.
- *MANOR HILL / GRISETTE** grisetete | md | 4.7% | 48° | tulip | 13 oz. 3.5 / 7.
- *UNION / MOUNTAIN GIRL** hefeweizen | md | 5% | 48° | grand pilsner | 20 oz. 4. / 9.
- ALLAGASH / WHITE** witbier | maine | 5.2% | 48° | tulip | 13 oz. 3.5 / 7.
- *THE BREWER'S ART / BEAZLY** belgian strong blond ale | md | 7.3% | 48° | snifter | 13 oz. 3.5 / 7.
- *BLUEJACKET / SHAKING THROUGH** tripel | dc | 8.5% | 54° | snifter | 13 oz. 4. / 8.
- *DENIZENS / THIRD PARTY** tripel | md | 9.1% | 54° | snifter | 13 oz. 3.5 / 7.

TART & FUNKY

- fruity
- CROOKED RUN / CHERISH** fruited sour ale w/ cherries & white chocolate | va | 5% | 48° | tulip | 13 oz. 5. / 10.
- FIRST STATE / PANDA DREAMS: LIMONCELLO** fruited sour ale lemons & milksugar | de | 6% | 48° | tulip | 13 oz. 4. / 8.
- GREAT NOTION / BLUEBERRY MUFFIN** fruited sour ale w/ blueberries | or | 6% | 48° | tulip | 13 oz. 6. / 12.
- DEWEY / SECRET MACHINE: TRIPLE BERRY** fruited sour ale w/ blueberry, blackberry & raspberry | de | 7% | 48° | tulip | 13 oz. 4.5. / 9.
- *CROOKED CRAB / STRAWBERRY FRENCH TOAST PUNCHLINE** sour ale w/ cinnamon, maple syrup & milk sugar | md | 7.5% | 48° | tulip | 13 oz. 4.5. / 9.

CIDER

- POTTER'S / GRAPEFRUIT HIBISCUS SESSION** dry cider w/ grapefruit & hibiscus | va | 4.5% | 48° | tulip | 13 oz. 4. / 8.
- ANXO / CIDRE BLANC** dry cider w/ sauvignon blanc wine grape yeast | dc | 6.9% | 48° | tulip | 13 oz. 4. / 8.
- GRAFT / FIELD DAY** dry cider w/ rhubarb, hibiscus & blood orange | ny | 6.9% | 48° | tulip | 13 oz. 4.5. / 9.

"Good People Drink Good Beer"
Hunter S Thompson

(*) featured happy hour beer- \$2 off from 4-6pm

Share Plates

Spicy Castelvetrano Olives 7.00

Fried Brussels Sprouts 12.50
Calabrian Honey, Almonds, Lemon Aioli

Tavern Wings 16.00
choice of Honey & Calabrian Chili, Old Bay, or Buffalo, served with Blue Cheese Crema

Semolina Dusted Calamari 17.75
served with Marinara & Lemon Caper Aioli

Chicken Parm Sliders 16.00
served with spicy Vodka Sauce

Creamy Burrata 16.50
with Basil Pesto, toasted Pine Nuts & Garlic Bread

Garlic Bread Quattro Formaggi 11.50
Semolina Bread baked until golden brown, served with a Four Cheese Sauce

Spinach & Artichoke Dip 15.00
Roasted Garlic, Feta, Herb Crostini

Fresh Salads

add to any Salad: Chicken for 6. / Shrimp for 8.

Cobb Salad 16.25
with Avocado, Gorgonzola, Bacon, Tomato, Egg, Chianti Vinaigrette, & Ranch

Roasted Garlic Caesar 14.50
Semolina Croutons & Parmesan

Endive & Arugula 14.50
Orange, toasted Fennel Vinaigrette, Olives & Pistachio

OWEN'S

TAVERN & GARDEN

Garlic Bread Pizza

Chicken Pesto *with Red Onion & Parmesan* 17.50

San Marzano Tomato *with Mozzarella & Basil* 15.50

Truffled Wild Mushroom *with Chives & Parm* 16.50

Spicy Pepperoni *Pizza Spice & Chili Oil* 17.50

Big Plates

Pan Roasted Trout 25.00

Tomato Panzanella, Arugula, roasted Garlic Croutons, Cucumbers & Lemon Butter Sauce

Chicken Pesto Sandwich 17.50

fresh Mozzarella, marinated Tomatoes, & Arugula

Mussels Fra Diavolo 19.00

spicy Tomato, Basil, served with Garlic Bread

Burger Deluxe 18.00

lto, Tavern Sauce, Dill Pickle on toasted Challah Bun with Fries (add American, Sharp Cheddar or Mozzarella Cheese for 1.50) (additonal toppings of Applewood Smoked Bacon or Marsala braised Mushrooms for 1.50)

Crispy Chicken BLT Sandwich 19.25

with Bacon, Lettuce, Tomato, Calabrian Aioli, toasted Ciabatta

Tavern Libations

..... all house cocktails 12.

Abuelo's Old Fashioned

Reposado, Mezcal, Agave Nectar, Bitters

Spring Fever

Gin, Rosemary, lime, Blood Orange, Tonic

Espresso Martini

our Vanilla Vodka, house Espresso Liqueur, Licor 43, Coffee

Pomegranate Margarita

100% Agave Tequila, Pomegranate, Orangetello, Lime

Passion Spritz

Cinnamon Infused Aperol, Passionfruit, Bubbles

Mulberry Street Cosmo

our Citron Vodka, Aperol, Cranberry, house Orange, Lime

Picking Favorites

Bourbon, Applejack, Blanc Aperitif, Averna, Luxardo Maraschino

WINE

Cava. *biutiful, catalonia, spain* 10 / 40
Lambrusco. *venturini baldini, emilia-romagna* 12 / 44

Rose. *san salvatore, campania* 13 / 52

Riesling. *selbach, mosel, germany* 13 / 52
Pinot Grigio. *kaltern, alto-adige* 13 / 52
Sauvignon Blanc. *frogs leap, california* 16 / 76
Chardonnay. *fossil point, edna valley, ca* 13 / 52

Pinot Noir. *eola hills, willamette valley, oregon* 14 / 56
Aglianico. *i sassi, campania* 12 / 48
Zinfandel. *hendry ranch wine, napa valley, california* 15 / 60
Cabernet Sauvignon. *14 hands, washington st.* 14 / 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.