

OWEN'S TAVERN & GARDEN

Fresh Salads

add to any Salad: Chicken for 6. / Shrimp for 7.

Roasted Garlic Caesar 14.75

Semolina Croutons & Parmesan

Endive & Arugula 14.75

Orange, Toasted Fennel Vinaigrette, Olives & Pistachios

Chef's Salad 24.50

Romaine, Radicchio, Roasted Red Peppers, Red Onion, Griddled Chicken, Pepperoni, Basil Marinated Tomatoes, Creamy Italian Dressing

Garlic Bread Pizza

San Marzano Tomato

w/ Mozzarella & Basil, Tomato Sauce Dipper 15.50

Truffled Wild Mushroom

w/ Chives & Parm, 4 Cheese Dipper 16.50

Spicy Pepperoni

w/ Pizza Spice & Chili Oil, Ranch Dipper 17.50

Specials

available Saturday and Sunday 12 pm - 6 pm

Meatball Sub

Dry-Aged Beef Meatballs, Mozzarella, Provolone 21
Pomodoro Sauce, Garlic Hoagie

Tavern Burger

2 Dry-Aged Smash Burger Patties, Mozzarella 19.50
American Cheese, Pickles, Burger Sauce

Share Plates

Spicy Castelvetrano Olives 7.50

Fried Cauliflower 12.50

Crispy Capers, Lemon Aioli And Citrus Vinaigrette

Tavern Wings 16.00

Honey & Calabrian Chili **or** Buffalo w/ Gorgonzola Crema **or** Old Bay w/ Ranch

Semolina Dusted Calamari 18.25

Marinara & Lemon Caper Aioli

Chicken Parm Sliders 16.00

3 Mini Brioche Buns, Mozzarella, Spicy Vodka Sauce

Creamy Burrata 17.25

Basil Pesto, Balsamic Vinegar, Toasted Pine Nuts & Garlic Bread

House-Made Mozzarella Sticks 14.00

Calabrian Dipper, Pesto, Avorio Mozzarella

Crab Dip 18.50

Old Bay Pretzel, Lemon, Parmesan

Italian Nachos 17.50

Crispy Pasta Sheets, Four Cheese Sauce
Fennel (Pork) Sausage, Tomatoes, Olives, Spinach, Parmesan

Tuscan Fries 11.50

Waffle Cut, Roasted Garlic, Parmesan, Pesto Aioli

Big Plates

Pan Roasted Trout 26.50

Tomato Panzanella: Arugula, Roasted Garlic Crouton, Tomato & Cucumber Salad, Lemon Butter Sauce

Chicken Pesto Sandwich 17.75

Fresh Mozzarella, Marinated Tomatoes, Arugula, Pesto

Mussels Fra Diavolo 20.00

Spicy Tomato Sauce, Basil, Garlic Bread

Burger Deluxe 19.00

LTO, Tavern Sauce, Dill Pickle Toasted Brioche Bun & Fries

add American, Sharp Cheddar or Mozzarella Cheese - 1.50
toppings of Applewood Smoked Bacon or Marsala Braised Mushrooms - 1.50

Pickle-Brined Crispy Chicken B.L.T. 19.75

Leidy's Bacon, Pickles, Calabrian Aioli, Italian Hoagie

Owens Steak & Cheese 22.50

Sliced Ribeye, Provolone, Mozzarella, Roasted Tomatoes, Arugula, Dukes Mayo, Italian Hoagie

Tavern Libations

..... all house cocktails 15.

Fig & Ember

Bourbon, Apple Cider, Fig Syrup, Lemon, Bitters

The Jet-Setting Plum

Tequila, Umeshu, Agave Cider Reduction, Celery, Lime

Quince-Essential Bees Knees

McClintock Forager Gin, Honey, Quince Eau-de-vie, Lemon, Foam, Flowers

The Lion Lies Waiting

Bourbon, Amaro, Cointreau, Cappelletti, Cacao Bitters

Out Come the Wolves

Rye, Honeyed Curry Pumpkin Spices, Fino, Lemon, Ango

..... spritz 14

Berries Are My Passion...Fruit

Passionfruit, Blackberry, Benedictine, Vermouth, Bubbles

Wine

Prosecco. poggio costa, glera, veneto, italy, nv 12 / 48

Sparkling Rose. treveri, syrah, washington, nv 13 / 52

Rosé. early mountain vineyards, virginia 15 / 60

Riesling. selbach, mosel, germany 13 / 52

Pinot Gris. lundeen, willamette valley, oregon 15 / 60

Chardonnay. brea, central coast, california 16 / 64

Sauvignon Blanc. tohu, marlborough, new zealand 14 / 56

California Pinot Noir. fableist, central coast, california 15 / 60

French Pinot Noir. domaind pillot, burgundy, france 18 / 72

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

Cabernet Sauvignon. rhino, paso robles, california 15 / 60

Grenache. maitre de chai, california 16 / 64

Montepulciano. filomusi guelfi, abruzzo, italy 15 / 60

Bordeaux. chateau cissac, reflets du cissac, france 18 / 72

GRATUITY IS ADDED TO ANY PARTY OF SIX OR MORE.

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.