

Owen's Craft Drafts

CRISP

subtle hoppiness

STILLWATER / RED SAUCE 3.5 / 7.
italian pilsner w/ hallertau & anchovy hops | wa | 4.6% | 42° | tulip | 13 oz.

OXBOW / LUPPOLO 4.5 / 9.
italian pilsner | me | 5% | 42° | tulip | 13 oz.

PORT CITY / IL PALIO 4 / 8.
italian pilsner w/ saphir & adeena hops | va | 5% | 42° | tulip | 13 oz.

***ELDER PINE / EP PILS** 4.5 / 9.
italian pilsner | me | 5% | 42° | tulip | 13 oz.

***BLUEJACKET / SELF PORTRAIT** 3.5 / 7.
german pilsner | dc | 5% | 42° | tulip | 13 oz.

***PEABODY HEIGHTS / SHATTERED REFLECTIONS** 4.5 / 9.
german pilsner | md | 5.4% | 42° | tulip | 13 oz.

malt-accented

***UNION / ZADIE'S LAGER** 2 / 6.
pale lager | md | 4.5% | 42° | becher | 16 oz.

NOTCH / SALEM LAGER 4 / 9.
helles lager | ma | 4.5% | 42° | becher | 16 oz.

***GUILFORD HALL / LAGER** 4 / 9.
helles lager | md | 5.1% | 42° | becher | 16 oz.

delicate fruit

***NEPENTHE WEREWOLF DEATHGRIP** 3.5 / 7.
kölsch | md | 5.5% | 42° | tulip | 13 oz.

ROAST

dark & dry

GUINNESS / DRAUGHT 4 / 9.
irish dry stout (nitro) | irl | 4.2% | 48° | guinness pint | 20 oz.

GREAT LAKES / EDMUND FITZGERALD 3 / 8.
american porter | oh | 6% | 48° | becher | 16 oz.

soft & silky

MAST LANDING / GUNNER'S DAUGHTER 4 / 10.
sweet stout w/ peanut butter | me | 5.5% | 48° | becher | 16 oz.

rich & decadent

PERENNIAL / COFFEE ABRAXAS 6 / 12.
imperial stout w/ coffee & spices | mo | 10.5% | 54° | snifter | 13 oz.

***PEABODY HEIGHTS / TUMBLING GRAINS** 5 / 10.
imperial stout w/ caramel & chocolate | md | 10.8% | 54° | snifter | 13 oz.

OTHER HALF / BA SNOWBIRDS 9 6 / 12.
bourbon ba imperial stout w/ almonds | ny | 12.2% | 54° | snifter | 13 oz.

***OLIVER / BA LIQUID LUXURY** 6 / 12.
rye whiskey ba imperial stout | md | 16% | 54° | snifter | 13 oz.

HOP

bold, herbal & citric

MAINE / LUNCH 4 / 10.
american ipa w/ amarillo, centennial & simcoe | me | 7% | 48° | tulip | 13 oz.

soft & juicy

THE VEIL / MASTER SHREDDER 4 / 10.
hazy ipa w/ mosaic | va | 5.5% | 48° | becher | 16 oz.

***SAPWOOD CELLARS / LEGION OF THE DRAGON** 4 / 10.
hazy pale ale w/ nelson, mosaic & rakau | md | 6% | 48° | becher | 16 oz.

***SAPWOOD CELLARS / SPIRAL GRAIN** 4 / 10.
hazy pale ale w/ grapefruit & cedar | md | 6% | 48° | becher | 16 oz.

***CUSHWA / CUSH** 3 / 8.
hazy ipa w/ simcoe & mosaic | md | 6.5% | 48° | becher | 16 oz.

***BLUEJACKET / RUNAWAY** 4 / 9.
hazy ipa w/ galaxy, motueka & wakatu | dc | 7% | 48° | becher | 16 oz.

FINBACK / ROLLING IN CLOUDS 5 / 10.
hazy ipa w/ citra, mosaic & columbus | ny | 7.1% | 48° | snifter | 13 oz.

***PEABODY HEIGHTS / FORBIDDEN PATH** 4 / 10.
hazy ipa w/ nectarin, nelson & mosaic | md | 7.2% | 48° | becher | 16 oz.

***RAR / WORTH THE TRIP** 5 / 10.
hazy double ipa (tripping animals collab.) | md | 8% | 48° | snifter | 13 oz.

DEWEY / THE PURSUIT: TIMBER & TIDES 5 / 10.
hazy double ipa (new trail collab.) | de | 8% | 48° | snifter | 13 oz.

***IDIOM / SWEET AS** 4.5 / 9.
hazy double ipa w/ nelson sauvin | md | 8% | 48° | snifter | 13 oz.

***RAR / NICE SIZED MOUNTAINS** 5 / 10.
hazy double ipa (tripping animals collab.) | md | 8% | 48° | snifter | 13 oz.

EQUILIBRIUM / SPACE CASTOR 6 / 12.
hazy double ipa (tripping animals collab.) | ny | 8.4% | 48° | snifter | 13 oz.

FINBACK / SIDE EYE 6 / 12.
hazy double ipa w/ lorient & enigma | ny | 8.4% | 48° | snifter | 13 oz.

***RAR BEACON OF OBSESSION** 6 / 12.
hazy double ipa (obercreek collab.) | md | 9.1% | 48° | snifter | 13 oz.

malty backbone

***BLUEJACKET / LADY BIRD** 4 / 10.
amber ale w/ simcoe & cascade | dc | 7.5% | 48° | becher | 16 oz.

TART & FUNKY

fruity

LOST GENERATION / MISH MISH 5 / 10.
fruited sour ale w/ apricot & valencia orange | dc | 5% | 48° | tulip | 13 oz.

DREKKER / CHONK: PEANUT BUTTER & JELLY 6 / 12.
fruited sour ale w/ raspberry & peanut | nd | 6.6% | 48° | tulip | 13 oz.

vinous

PERENNIAL / PATIO PURSUIT 6 / 12.
wine ba mixed ferm. saison w/ apricot | mo | 6.7% | 48° | tulip | 13 oz.

MALT

toasty & nutty

***CROOKED CRAB / PIZZA SHARK** 3 / 7.
amber ale | md | 5.5% | 48° | becher | 16 oz.

AYINGER / CELEBRATOR 5 / 10.
doppelbock | ger | 6.7% | 54° | tulip | 13 oz.

***GUILFORD HALL / DOPPELBOCK** 4 / 8.
doppelbock | md | 7.9% | 54° | tulip | 13 oz.

LOST GENERATION / LOST GENERATOR 4 / 8.
doppelbock | dc | 8% | 48° | tulip | 13 oz.

fruit & toffee

***BLACK FLAG / KNIGHTS OF THE ROUND** 6 / 12.
bourbon & rye ba english barleywine | md | 12% | 54° | snifter | 13 oz.

FRUIT & SPICE

bright

***MANOR HILL / FARM FUZZ** 3.5 / 7.
witbier w/ peach | md | 4.9% | 48° | tulip | 13 oz.

ALLAGASH / WHITE 3.5 / 7.
witbier | me | 5.2% | 48° | tulip | 13 oz.

***ELDER PINE / MOONSCRIBE VOL. V** 4.5 / 9.
dry-hopped foeder-aged belgian blond ale | md | 6.6% | 48° | tulip | 13 oz.

PORT CITY / MONKSPELL 4 / 8.
tripel | va | 8.5% | 54° | snifter | 13 oz.

***PEABODY HEIGHTS / UNFORGIVABLE CURSES** 3.5 / 7.
tripel | md | 9% | 54° | snifter | 13 oz.

dark

ST. BERNARDUS / ABT 12 6 / 12.
quadrupel | bel | 10% | 54° | snifter | 13 oz.

CIDER

SHACKSBURY / YUZU GINGER 4 / 8.
dry cider w/ yuzu & ginger | vt | 6% | 48° | tulip | 13 oz.

ARTIFACT / PINEAPPLE QUEEN 4.5 / 9.
dry cider w/ pineapple | nh | 6.6% | 48° | tulip | 13 oz.

ANXO / CIDRE BLANC 4 / 8.
dry cider w/ sauvignon blanc wine grape yeast | dc | 6.9% | 48° | tulip | 13 oz.

CAN BEER

ATHLETIC / UPSIDE DAWN (NON-ALCOHOLIC) 6.
american blond ale (gluten-free) | ct | 0.5% | 12 oz. can

SIERRA NEVADA / TRAIL PASS IPA (NON-ALCOHOLIC) 6.
american ipa w/ amarillo & ctz | ca | 0.5% | 42° | 12 oz. Can

CUSHWA / KOLSCHWA (CRISP) 7.
kölsch | md | 5% | 12 oz. | can

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

"good people drink good beer"

- Hunter S. Thompson

Share Plates

Spicy Castelvetrano Olives 7.50

Fried Cauliflower 12.50
Crispy Capers, Lemon Aioli And Citrus Vinaigrette

Tavern Wings 16.00

choice of: 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

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

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

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 for 1.50)
(additonal toppings of Applewood Smoked Bacon or Marsala Braised
Mushrooms for 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

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

Smoking in the Orchard

Mezcal, Applejack, Cynar, Cinnamon, Pineapple, Citrus

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.