

Share Plates

SPICY CASTELVETRANO OLIVES · 7.50

BRUSSELS SPROUTS · 12.50

calabrian honey, almonds, lemon aioli

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

SPICY SAUSAGE & PEPPERONI PIZZA DIP · 16.50

fresh mozzarella, calabrian chili with garlic bread

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

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*

OWEN'S TAVERN & GARDEN

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

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

OWEN'S DOUBLE SMASH BURGER · 18.50

*creekstone beef, buttermilk onions, pickle chips,
mozzarella & american, burger sauce*

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*

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.
GRATUITY IS ADDED TO ANY PARTY OF SIX OR MORE | BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

Tavern Libations

ALL HOUSE COCKTAILS · 15

FIG & EMBER

bourbon, apple cider, fig syrup, lemon, bitters

BLUSHING ORCHARD

gin, cocchi rosa, preach, lemon, citrus rose foam

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

THE JET-SETTING PLUM

tequila, umeshu, agave cider reduction, celery, lime

LA DOLCE MARTINI

vanilla vodka, house espresso liqueur, mascarpone, liqor 43

SPRITZES · 14

BERRIES ARE MY PASSION...FRUIT

passionfruit, blackberry, benedictine, vermouth, bubbles

Wine

PROSECCO *poggio costa, glera, veneto, it, nv 12 / 48*

SPARKLING ROSÉ *treveri, syrah, wa, nv 13 / 52*

RIESLING *selbach, mosel, ger 13 / 52*

CHARDONNAY *brea, central coast, ca 13 / 52*

ROSÉ *early mountain vineyards, va 15 / 60*

CALIFORNIA PINOT NOIR *fableist, central coast, ca 17 / 68*

SOUTH AFRICAN PINOT NOIR *baleia, south coast 15 / 60*

ZINFANDEL *hendry ranch wine, napa valley, ca 15 / 60*

CABERNET SAUVIGNON *rhino, paso robles, ca 15 / 60*

GRENACHE *maitre de chai, ca 16 / 64*

BORDEAUX *chateau cissac, reflets du cissac, fr 18 / 72*