

OWEN'S TAVERN & GARDEN

Share Plates

Spicy Castelvetro Olives 7.00

Sicilian Fried Cauliflower 11.50
crispy capers, lemon aioli and citrus vinaigrette

Tavern Wings 15.00
choice of honey & calabrian chili, lemon(cello) pepper or buffalo served with blue cheese 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 17.00
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

..... all house cocktails 12.

Owen's Peartini
pear vodka, pear puree, lillet, lemon

Abuelo's Old Fashioned
reposado, mezcal, agave nectar and bitters

Orange Dream Crush
our orange vanilla vodka, orange juice, orange cream citrate, vanilla, lime, orange cream soda

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

Pomegranate Margarita
100% agave tequila, pomegranate, orangecello, 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. *le fraghe, charetto, veneto* 11 / 44

Riesling *selbach, mosel, germany* 13 / 52
Pinot Grigio . *musaragno, veneto, italy* 13 / 52
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* 13 / 52
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.