

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 or Buffalo
w/ Gorgonzola Crema or Old Bay w/ Ranch*

Semolina Dusted Calamari 17.75
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*

Garlic Bread Quattro Formaggi 12.50
Baked Semolina Bread, Four Cheese Sauce

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*

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

Chicken Pesto w/ Red Onions & Parmesan **17.50**

San Marzano Tomato w/ Mozzarella & Basil **15.50**

Truffled Wild Mushroom w/Chives & Parm **16.50**

Spicy Pepperoni w/ Pizza Spice & Chili Oil **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

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)*

Crispy Chicken BLT Sandwich 19.75
*Bacon, Lettuce, Tomato
Calabrian Aioli, Toasted Ciabatta*

Tavern Libations

..... all house cocktails 14.

Abuelo's Old Fashioned
Reposado Tequila, Mezcal, Agave Nectar, Bitters

Espresso Martini
Our Vanilla Vodka, House Espresso Liqueur, Licor 43, Coffee

Pomegranate Margarita
Tequila, Fresh Citrus, Simple, Triple Sec

Passion Spritz
Cinnamon-Infused Aperol, Passionfruit, Bubbles

Mulberry Street Cosmo
Our Citron Vodka, Cranberry, Orangetello, Lime

Maple Bourbon Old Fashioned
Bourbon, Maple Syrup, Apple Cider, Bitters

Celtic Kiwi
Irish Whiskey, Kiwi, Fresh Citrus, Simple, Sprite

Minted Reverie
White Rum, Scotch, Mint, Cucumber, Lime, Vanilla

Wine

Cava. *biutiful, catalonia, spain* 11 / 44

Lambrusco. *venturini baldini, emilia-romagna* 12 / 50

Rosé. *san salvatore, campania* 13 / 52

Riesling. *selbach, mosel, germany* 13 / 52

Pinot Grigio. *kaltern, alto-adige* 13 / 52

Chardonnay. *fossil point, edna valley, california* 13 / 52

Sauvignon Blanc. *tohu, marlbourog, new zealand* 14 / 56

Pinot Noir. *eola hills, willamette valley, oregon* 14 / 56

Aglianico. *i sassi, campania* 14 / 56

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

Cabernet Sauvignon. *14 hands, washington st.* 16 / 64

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.