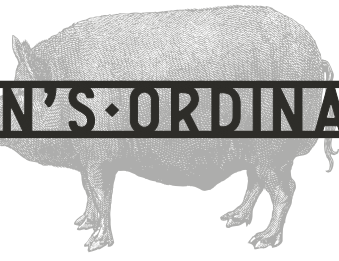


OWEN'S ORDINARY



WEEKEND BRUNCH



# THE GRAND BUFFET

◆ 24.95 PER PERSON • 14.95 FOR CHILDREN 10 & UNDER ◆

## HOT PLATES

- Biscuits & Sausage Gravy
- Eggs Benedict
- Fried Chicken & Waffles
- Scrambled Eggs
- Bacon & Red Apron Sausage
- Breakfast Potatoes
- Corned Beef Hash

## COLD PLATES

- Fresh Fruit
- Assorted Breads & Pastries
- Red Apron Charcuterie
- Artisanal Cheeses
- Granola, Berries & Yogurt
- Cured Gravolax & Accoutrements
- Harvest Salad

## BELGIAN WAFFLES

- Maple Syrup • Amish Butter
- Fresh Berries • Banana Caramel
- Whipped Cream • Nutella

## OMELET BAR

- Ham • Bacon • Turkey Sausage
- Cheddar • Swiss • Feta
- Tomatoes • Kale • Mushrooms
- Onions • Peppers • Scallions

## STARTERS

- \* STEAMED MAINE MUSSELS *white wine, shallot and garlic* ..... 14
- ROASTED SQUASH SOUP *pumpkin spice cream, croutons, sage* ..... 7
- CALAMARI *peppers, lemons, marinara* ..... 13.5
- \* CRISPY SHRIMP SLIDERS *spicy mayo, cabbage, pickled jalapeño* ..... 12
- OWEN'S CHICKEN WINGS *chipotle barbeque, serrano mango, OR habanero cilantro* 9
- LUMP CRABCAKE *fregola salad, spicy tartar sauce, citrus frisse* ..... 14.5
- BEER & CHEDDAR FONDUE *jailbreak's 'the infinite', accompaniments* ..... 13.5
- CRISPY MUSHROOM FLATBREAD *kale, cheese fondue* ..... 14.5

## LUNCH PLATES

- 3 EGGS ANY STYLE *with bacon or sausage and home fries* ..... 12
- NUTELLA STUFFED FRENCH TOAST *brioche, caramelized banana, whipped cream* ... 12
- FRIED CHICKEN & BACON CHEDDAR WAFFLE *chile spiced maple syrup* ..... 16
- ROAST TURKEY CLUB *bacon, lettuce, tomato, avocado, mayo* ..... 12
- BUCATINI & MUSHROOM BOLOGNESE *parmesan* ..... 18
- FISH AND CHIPS *fresh icelandic cod, tartar sauce* ..... 17.5

◆ FOLLOW US ONLINE @OWENSORDINARY/MD FOR THE LATEST NEWS, EVENTS & MORE ◆

## BOTTOMLESS BRUNCH BUZZ

ADD TO BUFFET OR ANY BRUNCH ENTREE FOR 15 DOLLARS

### MIMOSA

*cranberry, classic orange, pomegranate, or blood orange*

### WINTER WHITE SANGRIA

*crisp white wine, macchu pisco, st. germaine, rosemary, white cranberry*

### OLD BAY BLOODY MARY

*house infused pepper vodka, made from scratch old bay bloody mary mix*

## SALADS

### OWEN'S TAVERN SALAD

*bacon, tomato, scallion, blue cheese, ranch dressing 5 / 9*

### ARUGULA & FENNEL

*celery, apple, pumpkin seeds, champagne vinaigrette 7 / 12.5*

### HARVEST SALAD

*kale, acorn squash, cranberries, goat cheese, forbidden rice, molasses-dijon vinaigrette 7 / 13.5*

### CHOPPED SALAD

*grapes, golden beets, carrots, candied pecans, feta, bacon, mustard vinaigrette 7 / 13.5*

### LITTLE GEM

*radish, anchovy powder, crushed crouton smoked egg vinaigrette 7 / 13*

shrimp 7 chicken 4 steak 6  
seared salmon 8

## BURGERS

\* LOCAL ANGUS DOUBLE STACK  
*american cheese, pickles, lettuce, onion, special sauce 13.5*

\* 8OZ LOCAL ANGUS  
*cabot cheddar, sweet onion, lettuce, pickles, tomato, special sauce 15*

\* RED APRON COUNTRY SAUSAGE  
*provolone, broccoli rabe, onions, peppers, mayo 14.5*

### TURKEY

*havarti, lettuce, pickles, tomato, onion, chipotle mayo 14.5*

### OWEN'S VEGAN

*onion, pickle, tomato, sprouts, vegan special sauce 14*

EXECUTIVE CHEF • ANTHONY PISCIONERI  
GENERAL MANAGER • JEREMIAH BROOKS

\* THESE ITEMS ARE SERVED USING RAW OR UNDER COOKED INGREDIENTS. CONSUMPTION OF RAW OR UNDER COOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.