

BRUNCH MENU

Served From 11am-3pm Sunday

LIBATIONS

- RED SNAPPER** Letherbee Gin, Tomato Juice, Colman's Mustard, Beef Demi, House Pickle Juice 10
BO-MOSA Cynar, Orange, Cava 10
SANTI BABBO Koch Mezcal Espadin, St. Germaine, Creme de Violette, Lime, Bittercube Bolivar Bitters 14
LED ZEPPELIN III CH London Dry Gin, Aperol, Yellow Chartreuse, Orange, Thai Bitters, Cardamom Bitters 14
PUTTIN' ON THE SPRITZ Bonal Quina, St. George Raspberry Liqueur, Campari, Cava 14
THE PRESLEY, Rittenhouse Rye, Hidalgo Oloroso Sherry, Plymouth Sloe Gin, Cold-Brewed Coffee 14
SURLY COFFEE BENDER Oatmeal Brown Ale in a Can Brewed with an Entire Cup of Coffee 7

COFFEE Small French Press 4 Drip 3 Large French Press 9
Crop to Cup: O&E Stout Blend, Ugandan Bugisu, South American Decaf

TEA 5
Ask your server for today's selection

SMALL PLATES

- House-made **CRUMPETS**, Nordic Creamery Harvest Butter, House Jam 6
SCOTCH EGG, Stout Mustard 8
Assortment of Miniature **SCONES**, Clotted Cream, House Jam 10
House Made **YOGURT & GRANOLA**, Seasonal Fruit 10
Seasonal **FRUIT BOARD**, Vanilla-Honey Yoghurt, Fruit Sorbet, Ellis Farm Honey 12
Seasonal **PASTRY BOARD**, House Accoutrements - Pick 3 for 12 or 5 for 18
House Cured Faroe Island **SALMON**, Dill, Cream Cheese, Red Onion, Capers, Chopped Egg, Everything Bread 14
Crispy Kale **SALAD**, Edamame, Seasonal Raw Vegetables, Penta Creme, Herb Buttermilk Dressing 14
DUTCH BABY, Savory with House Cured Ham, Carmelised Onion, Cheddar Mornay, Fried Egg 14
BUBBLE AND SQUEAK, Barbers Cheddar, Slagel Farm Egg 15

BRUNCH

- Nichols Farm Seasonal **QUICHE**, Salad 11
PANCAKES with House Barrel Aged Burton's Maple Syrup and House Bacon 12
-or- with House Mascapone and Seasonal Macerated Fruit 12
Eggs '**BENEDICT**', Crumpets, Fried Eggs, House Rashers, Traditional Hollandaise 13
House-made Cheddar **BISCUITS & HUNTER'S GRAVY**, Two Fried Eggs 14
House Brioche **FRENCH TOAST SANDWICH**, Sunny Egg, Aged Cheddar, Smoked Ham, House Barrel Aged Burton's Maple Syrup 14
POTATO HASH, Seasonal Vegetables, Smoked Ham, Farm Egg 16
Seasonal **VEGETABLE KORMA**, Paneer Cheese, Cilantro Relish, Cucumbers, Fried Onions, Socca Chips, Naan 18
Full **ENGLISH FRY UP**, 'Tinned Beans', Fried Egg, House Rasher, Brown Bread, Blood Sausage, Banger 18
21 Day Dry Aged Ribeye **STEAK & FRIED EGGS**, Potato and Onion Hash 30

LUNCH

- House Pork **BANGERS AND MASH**, Cider Onion Gravy, Roasted Garlic 18
Slagel Farms Beef **BURGER**, House Potato Bap, Caramelised Onion, Chips, Dill Pickle 20
PLOUGHMAN'S, House Rashers, Smoked Ham, Aged Barber Cheddar, Spicy Pickles, Horseradish Crème Fraîche 20

SIDES

- House Cut **CHIPS**, Malt Vinegar Aioli 5 Slagel Farm **EGG** 2 House Smoked **HAM** 4 **BISCUIT**, Butter, Jam 4
House Streaky **BACON** 5 Breakfast **POTATOES** 4 **TOAST**, Butter, Jam 5 Pork **BANGER** 6 Blood **SAUSAGE** 4

Executive Chef Bo Fowler | Sous Chef Brittney Thompson | Head Baker Brenley Harris

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness

A gratuity of 20% will be added to parties of 6 or more

Not all ingredients are listed, please inquire with your server if you have allergies

Owen & Engine supports and values its relationships with local farmers, artisans, and foragers that make what we do possible
We are continually preserving the farmers and foragers work so we may serve you their wonderful produce year round

A 2% service fee will be added to all checks which goes towards employee healthcare. Please let your server know if you would prefer to opt out.