

# DINNER

## SELECTION OF CHARCUTERIE AND CHEESE

À La Carte, Choose One - 8 Two - 15 Three - 21 Four - 26

### HOUSE CHARCUTERIE

Daily Fresh Sausage  
Duck Prosciutto  
Country Pork Paté  
Chicken Liver Mousse

### CHEESE

Daily Ricotta (House)  
Chevre (House)  
Halloumi (House)  
Penta Creme Blue (Wisconsin)  
Barber Cheddar (England)

## SMALL

Virginia **PEANUTS**, Sriracha, Worcestershire, Brown Sugar 4

**SCOTCH EGG**, Soft Boiled Farm Egg, Pork Sausage, Stout Mustard 8

Herb Marinated **OLIVES**, Dinon White Anchovy, Citrus Oil 8

**PORK RINDS**, Nacho Cheese Powder 9

Pot of Assorted House-Made **PICKLES** 9

Mustard Glazed **SOFT PRETZEL**, Welsh Rarebit 11

**VENISON TATRTARE**, Blood Mousse, Piquillo Pepper, Marinated Mushrooms, Pine Nuts, Pomegranate, Quayle Egg, Hardanger 18

**OYSTERS** on the Half Shell, Champagne Mignonette 4 / 21 / 36

## MEDIUM

**CORNISH PASTY**, Piccalilli, Chutney, Greens 12

**BUBBLE AND SQUEAK**, Potato Mash, Vegetables, Aged English Cheddar 14

Seasonal Lettuce **SALAD**, Raw and Roasted Vegetables, Penta Creme Blue Cheese, Crispy Kale, Herb Buttermilk Dressing 14

**ROASTED BROCCOLI**, Charred Red Onions, Almonds, Brown Butter, Sherry, Bean Purée, Raisin Gel, Popped Amaranth 14

Seasonal **VEGETABLE KORMA**, Paneer Cheese, Cilantro Relish, Cucumbers, Fried Onions, Socca Chips, Naan 18

**PLOUGHMAN'S**, House Rashers, Smoked Ham, Barbers Cheddar, Hard Boiled Egg, Curry Pickles, Brown Bread 20

**PORK SUGO**, House Pasta, Roasted Pearl Onions, Preserved Summer Blueberries, Driftless Ricotta, Parmesan 21

**POT OF MUSSELS**, Lobster Stock, Dry Cider, House Bacon, Farm Apple Salad, Lobster Butter Toast, Garlic Aioli 21

**ROASTED BONE MARROW**, Wild Citrus Marmalade, Raclette, Dijon, Arugula Salad, Ugli Fruit Vinaigrette, Baguette 21

## LARGE

Slagel Farms Beef **BURGER**, Caramelised Onion, House Potato Bap, Chips, Malt Vinegar Mayonnaise 20

Daily **BANGERS AND MASH**, Cider Onion Gravy, Roasted Garlic 21

Haddock **FISH AND CHIPS**, English Pea Purée, Malt Vinegar Mayonnaise, Sauce Gribiche 21

**CHICKEN AND BISCUITS**, Pan Fried Chicken Cutlet, Fried Chicken Leg, Chicken-Mushroom Gravy, Biscuits, Hot Honey 28

21 Day Dry Aged **RIBEYE STEAK**, Roasted Fingerling Potato, Sautéed Greens, Beef Jus-Crème Fraîche Sauce  
14 oz Filet 40 22 oz Bone in Chop 60

Executive Chef Bo Fowler | Sous Chef Rey Cavers | Head Baker Brenley Harris  
Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may cause 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.**