

# 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  
House Made **YOGURT & GRANOLA**, Seasonal Fruit 10  
Assortment of **SCONES**, Clotted Cream, House Jam 11  
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 Maple Syrup and House Bacon 13  
-or- with House Mascapone and Seasonal Macerated Fruit 13  
Eggs '**BENEDICT**', Crumpets, Fried Eggs, House Rashers, Traditional Hollandaise 13  
House-made Cheddar **BISCUITS & HUNTER'S GRAVY**, Two Fried Eggs 15  
House Brioche **FRENCH TOAST SANDWICH**, Sunny Egg, Aged Cheddar, Smoked Ham, House Barrel Aged Burton's Maple Syrup 16  
**POTATO HASH**, Seasonal Vegetables, Smoked Ham, Farm Egg 16  
Seasonal **VEGETABLE KORMA**, Paneer Cheese, Cilantro Relish, Cucumbers, Fried Onions, Crispy Chickpeas, 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 35

## LUNCH

- House Pork **BANGERS AND MASH**, Cider Onion Gravy, Roasted Garlic 18  
Slagel Farms Beef **BURGER**, House Potato Bap, Carmelised 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** 5 **BISCUITS**, Butter, Jam 5  
House Streaky **BACON** 5 Breakfast **POTATOES** 4 **GRILLED TOAST**, Butter, Jam 5 Pork **BANGER** 6 Blood **SAUSAGE** 6

Executive Chef Bo Fowler | Sous Chef Rey Cavers | 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.*