

DINNER

SELECTION OF CHARCUTERIE AND CHEESE

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

HOUSE CHARCUTERIE

Daily Fresh Sausage
Pancetta
Country Pork Pâté
Nduja

CHEESE

Daily Ricotta (House)
Chevre (House)
Crotin (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

ASPARAGUS, Asparagus-Shiso Pesto, Mushroom Granola, Feta Whip, Seeds, Peppercorns 12

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

MEDIUM

CORNISH PASTY, Piccalilli, Chutney, Greens 12

KIMCHI HUMMUS, Marinated Black Beans, Seasonal Vegetables, Sesame Seeds, Naan Chips 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

Pan Fried **SOFT SHELL CRAB**, Thai Curry, Asparagus, Cherry Tomatoes, Snap Pea Salad, Calamansi Vinaigrette 16

Seasonal **VEGETABLE KORMA**, Paneer Cheese, Cilantro Relish, Cucumbers, Fried Onions, Crispy Chickpeas, Naan 18

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

POT OF MUSSELS, Lobster Stock, House Bacon, Charred Scallions, Buttered Baguette, Ramp Mayo 21

Dry-Aged Beef Fat Seared **GNOCCHI**, Fava Beans, Peas, Bone Marrow, Mint-Pea Purée, Rhubarb, Lemon Beurre Blanc 26

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

Pan Roasted **HALF CHICKEN**, Bacon, Crimini Mushrooms, Paprika Sauce, Green Garlic, Egg Noodles, Black Garlic Molasses 28

21 Day Dry Aged **RIBEYE STEAK**, Roasted Fingerling Potato, Sautéed Greens, Beef Jus-Crème Fraîche Sauce
14 oz 45 22 oz Bone in Chop 60

Executive Chef Bo Fowler | Sous Chef Rey Cavers

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.**