

DINNER

SELECTION OF CHARCUTERIE AND CHEESE

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

HOUSE CHARCUTERIE

Daily Fresh Sausage
Pickled Beef Tongue
Country Pork Pâté
Chicken Liver Mousse

CHEESE

Daily Ricotta (House)
Quark (House)
Croton (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

Selection of **HOUSE BREADS**, Nordic Creamery Butter, Seasonal Spread 10

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

Crispy **BRUSSELS SPROUTS**, Lardons, Sweet Potato Purée, Pepita Crumble, Cabernet Vinaigrette 12

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

MEDIUM

CORNISH PASTY, Piccalilli, Chutney, Greens 14

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

Seasonal **SALAD**, Fall Squashes, Pear, Toasted Hazelnuts, Blue Cheese, Brioche Croutons, Blue Cheese Dressing 14

Date Glazed Roasted **BONE MARROW**, Preserved Figs, Aged Balsamic Vinegar, Date-Turmeric Bread, Wild Meyer Lemon Salad 16

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

Koji-Aged Beef Tenderloin **CARPACCIO**, Borscht Gel, Caperberries, Tuna Sauce, Beets, Pickled Walnuts, Maple-Mustard Vinaigrette 18

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

MAFALDINE, House Guanciale, Garlic Cream, Peas, Porcini Powder, Rosemary-Potato Espuma, Hen Egg 21

POT OF MUSSELS, 'Nduja Broth, White Wine, Saffron, Lobster Butter, Baguette, Garlic Aioli 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

HALF CHICKEN, Pan-Fried Panko Crusted Chicken Breast Cutlet, Chicken Thigh Meatballs, Eggplant Caponata, Pine Nut Purée 28

Herb-Panko Crusted **LAMB RACK**, Israeli Cous Cous, Persimmon Chutney, Cilantro-Mint Yoghurt, Lamb Jus 38

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 | Head Baker Kelsey Bishop
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