

Brunch at Owen and Ollie's

Saturdays & Sundays 10am – 1pm

Brunch Features

Turkish Eggs

Two poached eggs over a base of creamy yogurt and crème fraiche, topped with fresh baby dill, scallions, drizzled chili oil, toasted sourdough bread. 12.25

Blueberry Lemon Ricotta Pancakes

Three stack of blueberry lemon ricotta pancakes topped with homemade mascarpone vanilla whipped crème. 12.25

O & O's Irish Benny

Corned beef hash, sliced avocado, two poached eggs, topped with hollandaise sauce, served over a grilled sourdough English muffin. 13.25

Apple Cinnamon Brioche French Toast

Three slices of brioche French toast, topped with cinnamon, apple slices, and house made whipped crème. 12.25

Sweet Potato and Sausage Hash

Sweet potato mixed with sweet bell pepper, onions and kale, blended with Italian sausage, topped with two poached eggs and toasted sourdough bread. 12.95

Croque Madame

A French bistro classic sandwich filled with thin sliced ham, Dijon mustard, melted gruyere cheese and toasted, topped with a fried egg and creamy mornay sauce. 13.95

Avocado Toast

Toasted sourdough bread with smashed avocado, sliced cherry tomatoes, and cotija cheese 12.95

Acai Bowl

Banana, strawberries, blueberries, granola and toasted coconut 12.95

Children's Brunch Features

Small Stack Pancakes
Brioche French Toast
7.95

Pop the Bubbly

Classic Mimosa

Glass 9.75 Carafe (serves 2) 36

Pom-Mosa

Champagne, Chambord, Pomegranate Juice 10.50

Island Breeze

Champagne, Peach Schnapps, Orange and Pineapple Juice 10.50

On Cloud 9

Lamarca Prosecco, Cotton Candy Bomb, Sweet Rim 12

Specialty Cocktails

Morning Mule

Three Olives orange vodka, ginger beer and orange juice 10.25

Maple Bacon Old Fashioned

Maple Bourbon, maple syrup, bitters, cherry, maple candied bacon 10.25

Maple Bourbon Espresso

Three Olives Vanilla Vodka, Kahlua, Maple Bourbon, Espresso 13.25

Man-Mosa

Blue Moon, Grand Marnier & Orange Juice 9.00

Cold Brew Hot Chocolate

Jameson Cold Brew & Hot Chocolate 11.00

Bloody Mary's

O & O's Original

Our own homemade blend with Tito's, celery and olives 13.00

Sweet & Smokey

Tito's, smokey bacon bloody Mary mix with candied bacon. 13.00

Pineapple Habanero

Tito's, pineapple habanero bloody Mary mix, with pepperoncini, pineapple and tajin rim. 13.00
Try it with Jalapeno Tequila!

For the Love of Coffee

Coffee with liqueur and sweet toppings!

(4) 4oz Servings
13.00

White Chocolate
Strawberry Cream
Chocolate Coffee
Coconut

Beer For Breakfast

Two Roads Espressway Coffee Stout

16oz. 8.60 22oz. 9.65

Downeast Maple Waffle Cider (16oz. Can) 9.00

Try it with a splash of maple bourbon! 1.60

Night Shift Awake (Coffee Porter)

16oz. 8.60 22oz. 9.6

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Starters

Chicken Tenders

Boneless, breaded, deep-fried, served with choice of sauce. (4) 10.95 (8) 19.95

Honey BBQ Teriyaki Frank's Hot
Honey Mustard Sweet & Spicy BBQ

Spinach & Artichoke Dip

Spinach, artichoke and cheese blend, topped with panko breadcrumbs, served with corn tortilla chips. 14.95

Potato Skins

Russet potatoes, cheddar cheese and bacon.
(2) 6.50 (4) 11.75

O & O's Nachos

Tortilla chips topped with cherry tomato pico de gallo, lettuce, and a cheese blend. Topped with avocado lime crema. 16.75. **Add chili:** 4.95 **Add Grilled Chx:** 6.50

Pretzel Bites

Warm pretzel bites served with house-made beer cheese. 12.95

Ciabatta Pizza

Your choice of sweet tomato sauce or garlic wine cream sauce topped with a four-cheese blend. 13.95
Add Grilled or Fried Chicken 6.50

Soups & Salads

New England Clam Chowder

Guinness & Onion Soup

Chef's Soup of the Day

Cup. 6.35. Crock 8.95

House Salad

Iceberg, radicchio, kale, with tomato, onion, bell pepper, cucumber and carrot. 8.25

Caesar Salad

Romaine lettuce, Caesar dressing, house-made garlic croutons and cheddar crisps. 9.25

Add to Either Salad:

Steak Tips 10.25 Grilled Chicken 6.50

Soup & Salad Combo

Your choice of our house or Caesar salad, and a bowl of one of our house-made soups. 13.25

Sandwiches

Flatbread Roasted Turkey

Turkey breast, melted cheddar cheese, lettuce, tomato, cucumber, Masala spread, served on warm flatbread. 18.75

Chicken Caesar Wrap

A flour tortilla filled with romaine lettuce, grilled chicken, shredded parmesan cheese and Caesar dressing. 17.75

Beer Fish Sandwich

Fresh haddock filet dipped in our beer batter and deep-fried, served on brioche with lettuce, onion, cheddar cheese. 17.95

House Favorites

Baked Haddock

Fresh haddock filet, breadcrumbs, butter, served with lemon and choice of two sides. 22.25

Cottage Pie

Blend of ground beef and lamb simmered in rich cream sauce with corn, bell pepper, onion and carrot, topped with mashed potato and melted cheddar cheese. Choice of one side. 21.75

Steak Tips

Marinated, seasoned and charbroiled the way you like. Served with two sides. ½ lb 21.95. Full Pound. 34.95

Chicken Parmesan

Deep-fried chicken breast, topped with four cheese blend and marinara. Served with choice of pasta. 20.50

Broccoli Four Cheese Pasta

Pasta tossed in our four cheese blend with broccoli florets. 15.75. **Add Sautéed or Grilled Chicken 6.50**

Corned Beef & Cabbage

Slow simmered corned beef brisket, steamed cabbage wedge, carrots and potato. 20.95

Fish & Chips

Fresh haddock dipped in beer batter, deep-fried served with French fries and cole slaw. 22.25

Sides

Butternut Squash 5.25

Mashed Potato 5.25

Cole Slaw 5.25

Glazed Carrots 5.25

Onion Rings 5.25

Sautéed Broccolini 5.75

Tater Tots 5.75

French Fries/Cajun Fries 5.75

Steamed Broccoli 5.75

Sweet Potato Fries 5.75

Roasted Cauliflower 5.75

Desserts

Chocolate Bundt Cake 8.25

Cheesecake – Ask your server what style! 8.95

Raspberry Almond Bar 8.95

Beverages

Coke ~ Diet Coke ~ Sprite ~ Root Beer ~

Orange Soda ~ Pink Lemonade ~ Ginger Ale ~

Raspberry Iced Tea ~ Unsweetened Iced Tea ~

Milk ~ Chocolate Milk 3.25

Bottled Water 3.25 Perrier 3.25

Coffee ~ Tea ~ Hot Chocolate 2.95