.brunch.

BREAKFAST

blueberry scones sweet cream, preserves 11

coconut chia bowl rhubarb, sweet gale, mint 8

yogurt + granola Greek yogurt, fruit, coconut, vanilla, mint 12
add super seeds +1.50 . raw chocolate +1.50 . fresh blueberries +2.50

steel-cut oats almond milk, strawberry, rhubarb 12

smoked salmon bagel [poppy seed or whole wheat] cream cheese, red onions, capers, lemon 15

Drake breakfast two Homestead eggs, bacon, house-made sausage, baked beans, potato hash, rye 16

breakfast burrito scrambled eggs, Monterey Jack, beans, corn, avocado, crispy onions, alfalfa, potato, side greens 17

Drake benny two Homestead eggs, arugula, shaved ham, English muffin, hollandaise, potato hash 18 sub house-smoked salmon +3 . roasted mushrooms +3

omelette croissant Commissary sourdough croissant, wilted kale, mushroom duxelle, Gruyère 18

chicken + waffles preserved strawberries, whipped cream, PEC maple syrup 21

buttermilk pancakes seasonal preserve, whipped cream, PEC maple syrup 14

little Drake [kids 10 years + under] two Homestead eggs, toast, sausage or bacon, juice box 7

EXTRAS

thick toast 3 . two Homestead eggs 5 . bacon 5 . housemade sausage 6 potato hash 5 . fruit 6 . naked greens 6 . house-smoked salmon 8

LUNCH

beet hummus poppy seeds, ricotta, naan, nasturtium 15

sopa ajo blanco almonds, amaranth, grapes, cucumber, olive oil, dill 11

kale salad dinosaur kale, kohlrabi, nori, parmigiano, miso sesame crouton 16

beet salad pomelo, fennel, candied pistachio, miner's lettuce, horseradish buttermilk dressing 16

Drake burger Cumbrae's beef, bacon, cheddar, Russian dressing, milk bun, pickle, fries 22 make 'em fancy w/ pecorino, truffle butter +4 sub side greens +3

grilled cheese pain au lait, oven roasted tomatoes, fontina, smoked gouda, caramelized onions 16 add bacon +2.50 . fried egg +2.50

Drake fries 9

make 'em fancy w/ pecorino, truffle butter +4





Corporate Executive Chef: Ted Corrado Menu art by Ness Lee

