

.brunch.

blueberry scones sweet cream, county jam 11

hot oats steel cut, coconut, blackberries, almond butter,
sesame + flax 12

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

Ontario tomato honeydew, cantaloupe, yogurt dressing, jalapeno vinaigrette 16

poblano caesar baby gem, pickled corn, avocado, croutons, anchovy, radish 15

avocado toast hummus, cucumber, grilled corn, goat cheese, herbs 15

bagel + lox dill-cured salmon, toasted bagel, cream cheese,
red onion, capers 16

buttermilk pancakes strawberries, buckwheat pancakes,
PEC maple syrup, cream 14

Drake breakfast two eggs, hash browns, tomato,
sausage, bacon, baked beans, toast 17

Drake benny two eggs, arugula, shaved ham, English muffin, hollandaise, greens 18
sub dill-cured salmon +3 . fire-roasted mushrooms +3

chicken + waffles fried Prinzen chicken, chamomile, soft peaches + cream 21

county club sandwich Perth Pork bacon, tomato, Prinzen chicken, bibb lettuce 17

breakfast burger Prinzen beef, iceberg, cheddar, bacon, fried egg,
hollandaise, hash 23

Drake fries 9
make 'em fancy w/ pecorino, brown butter +4

add
toast 3 . two eggs 5 . bacon 4 . housemade sausage 6 . potato hash 4
fruit 6 . naked greens 6 . dill-cured salmon 8

.coffee.

All of our coffee is roasted by Reunion Island

COFFEE 3.25
ESPRESSO 3.25
CAPPUCCINO 4.25
LATTE 4.25
MACCHIATO 3.50
AMERICANO OR DECAF 3.25

.tea.

All of our teas are blended by Pluck Tea [c] caffeine [lc] light caffeine [nc] no caffeine

Devonshire blend. mint, chamomile, rosehips + Ontario grape skins [nc] 5
Drake signature black. organic Ceylon [c] 5
ctrl + alt + del. lemongrass, ginger, Muskoka cranberries [nc] 5
Muskoka chai. organic Assam, cardamom, nutmeg, star anise [c] 5
apple on the green. green, dried apples, warm spices [lc] 5

.juice.

red juice. beet, apple, ginger 8
green juice. cucumber, arugula, spinach, green apple, ginger, wheatgrass 8
classic juices. orange • apple • grapefruit 7

*Corporate Executive Chef: Ted Corrado • Executive Chef: Alexandra Feswick
Menu art by BirdO*

Before placing your order, please inform us of any food allergies.
An 18% gratuity will be included for parties of 8 guests or more.

THE DRAKE | HOTELS | FOOD & DRINK | EVENTS
GENERAL STORES | ART & CULTURE