

.dinner.

sourdough bread warm + crusty, Commissary-made (ve) 4

bakery basket sourdough, flatbreads, oven dried toasts, Commissary-made (v) 9

crudité fresh county vegetables (ve) (gf) 5

SPREAD + DIPS

cultured butter (gf)(v) 3

hummus date, orange + poblano (ve)(gf) 6

squash almond butter (ve)(gf) 7

duck liver pâté crispy shallot (gf) 8

marinated olives (ve)(gf) 7

pickles house-fermented vegetables (ve)(gf) 5

BOARDS

fish Commissary dill cured salmon, curried herring and apple salad, smoked mackerel taramasalata, house pickles, dark rye toast 26

charcuterie Commissary charcuterie, smoked Perth ham, duck liver pâté
Henderson's Best mustard, sourdough 26

cheese selection from Cheese Boutique served with toast, fruit and county honey 26

ENTRÉES + VEGGIES

seasonal soup chef's daily creation, market-inspired 12

tuna crudo tostada apples, kohlrabi, celery + whey (gf) 18

kale salad baby bok choy, kohlrabi, nori, parmesan, miso croutons, fermented romaine dressing (v) 16

quinoa + charred broccoli citrus, kohlrabi, quinoa, burnt orange vinaigrette (v)(gf) 16

endive, celeriac + apple salad gooseberry, pistachio, apple, black pepper
lime vinaigrette, goat cheese (v) 16

smoked duck wings curried buffalo spice + pineapple dip (gf) 16

crispy brussel sprouts maple soy mustard glaze, roasted ancho peanuts (v)(gf) 12

fried new potatoes sesame and dill spiced (ve)(gf) 9

turnips + rutabaga white bean and miso, hazelnut, citrus (ve) 21

whole wheat pappardelle roast walnut pesto, rapini, arugula, pecorino (v) 24

brisket sandwich horseradish, arugula pesto, cabbage, Henderson's Best mustard + farm greens salad 18

Fogo Island cod sunchoke purée, charred squash broth, watercress (gf) 28

roasted lamb shoulder leek and potato sarladaise, braised endive (gf) 30

Drake smoked brisket plate applewood smoked brisket, za'atar potatoes, house-brined pickles 26

FAMILY-STYLE DINNER

whole chicken + gravy served with za'atar + dill potatoes, glazed baby carrots, grilled bitter greens 58

16-oz smoked brisket + Henderson's Best Mustard same fixin's as above 62



Corporate Executive Chef: Ted Corrado • Commissary Chef: Jonas Grupiljonas
Menu art by Kendra Yee.

Our kitchen contains wheat, egg, dairy, soy, nuts and fish allergens. 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

Pssst. Did you know? The Drake caters.