

.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

house-made farmers cheese fresh cheese, herbs (v)(gf) 7

duck liver pâté crispy shallot (gf) 8

marinated olives (ve) (gf) 7

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

BOARDS

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

cheese selection served with toast, fruit and county honey 26

fish Commissary dill cured salmon, curried herring and apple salad, smoked mackerel, crème fraîche, dark rye + crisps 26

ENTRÉES + VEGGIES

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

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

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

smoked mackerel, endive, celeriac + apple pistachio, black pepper lime vinaigrette, goat cheese 18

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

chicken thighs braised lentils, fermented chili and red onion vierge 22

cabbage roll kimchi, quinoa, chickpea, butternut squash, tomato and crème fraîche (v) 22

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

lamb tagine braised chickpea, garam masala, apricot, date, yogurt, carrot top zhug (gf) 32

drake smoked brisket plate smoked brisket, lemon chili + dill potatoes, house-brined pickles 26

FAMILY-STYLE DINNERS

whole chicken + gravy served with lemon chili + dill potatoes, glazed baby carrots, grilled bitter greens 58

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

ADDS

roasted carrots with carrot top zhug 10

cabbage roll 10

fried potatoes lemon chili + dill (ve)(gf) 9

charred cabbage bourbon brown butter, dill, black garlic crème fraîche, crispy fried garlic 8

smoked brisket 8

grilled broccoli miso whitebean, orange 9

(v) vegetarian (ve) vegan (gf) gluten-free



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.