

## FOR THE TABLE

**blueberry scones (VG) 14**  
house-made jam, crème fraîche

**oysters (GF) 6/25**  
mignonette, horseradish

## LIGHT + LIVELY

**melon + berries (V) (GF) 14**  
compressed melon, ginger, fresh mint

**steel cut oatmeal (V) 17**  
cherries, vanilla + apple sauce with  
house made granola, nuts, dried fruit

**yogurt + chia pudding bowl (VG) 17**  
açai, coconut, house granola, nuts,  
dried fruit, berries, mint, greek yogurt

**avocado toast (V) 20**  
sourdough toast, radish, Za'atar, microgreens  
add: poached egg +3

**french toast (VG) 19**  
strawberry cracked pepper compote,  
Chantilly cream, Nyman Farms maple syrup

**cured steelhead trout 27**  
lemony garlic yogurt, cucumber-dill  
relish, capers, pickled red onion,  
Henry's bagels, Jöey Nordic seed crisps

**big salad (VG, GF) 18**  
baby gem, kale, red cabbage, carrot, radish,  
sesame dressing, mandarin oranges,  
seedy crunch, microgreens

## EGGS + MORE

**the good egg (VG) 19**  
poached eggs, chimichurri, microgreens, kale,  
avocado, apple, turmeric vinaigrette, multigrain toast  
add: bacon +2 / maple ham +2/ tofu +3 / kimchi +3

**drake benny 20**  
two eggs, maple ham, English muffin,  
hollandaise, home fries  
sub: roasted mushrooms +4, cured trout +8

**classic drake breakfast 21**  
two eggs, sausage, bacon, baked beans,  
home fries, multigrain toast

**huevos rancheros (VG) 21**  
two sunny-side eggs, black beans,  
pico de gallo, guacamole, fresh cheese,  
cilantro crema, corn tortilla

**drake chicken + waffles 24**  
buttermilk fried Prinzen Farms chicken, dill ranch,  
spiced Nyman Farms maple syrup

**salmon bowl (GF) 25**  
miso sake salmon, tamarind-braised tofu, forbidden black rice,  
quinoa, kale, broccoli, Pyramid Ferments kimchi, poached  
egg, carrot coconut dressing

## HANDHELDS

**drake BLT 19**  
crispy bacon, lettuce, tomato, avocado, cheddar, herb  
+ garlic mayo, multigrain toast, hickory sticks

**cuban sandwich 26**  
slow-roasted pork shoulder, sliced ham,  
gruyère, sour pickles, yellow mustard  
+ garlic butter, ciabatta, hand-cut fries

**lobster roll 35**  
celery, tarragon, citrus, mayo, celeriac remoulade,  
toasted potato bun, hand-cut fries

**drake burger 26**  
toasted brioche, Colby cheese, Russian dressing,  
red onion, lettuce, pickle, hand-cut fries  
add bacon +2

**drake veggie burger (VG) 25**  
veggie burger, Drake dressing, vegan  
cheese, milk bun, hand-cut fries

**+++ handheld upgrades +++**  
sub your fries with a little salad +5 / side Caesar  
salad +5 / fancy fries +5

## SEDES +++ SIDES

toast 3	cured trout 8	little salad 8
two eggs 6	house home fries 4	side Caesar salad 8
crispy bacon 4	baked beans 5	drake fries 9
sausage 6	granola 5	fancy fries 14
maple ham 6	avocado 3	

## EYE-OPENERS

**nuda spritz 15**  
Bella non-alcoholic aperitif,  
0.0% sparkling wine, soda

**drake caesar 17**  
Absolut vodka, Carroll & Co. bloody mix, clamato,  
lime, horseradish, celery salt [2oz]

**mimosa 14**  
sparkling wine with orange or grapefruit juice  
[4oz]

**nitro espresso martini 18**  
Grey Goose vodka, Kahlua, espresso, sea salt  
[2oz]



Consuming raw or undercooked foods increases the risk of  
foodborne illness. Items may have been in contact with nuts,  
gluten + other allergens. Inform your server of any allergies.  
A 20% gratuity will be added to parties of 8 or more.

[VG] vegetarian

[V] vegan

[GF] gluten-free

[OW] Ocean Wise sustainable seafood

Summer

