

[VG] vegetarian  
 [V] vegan  
 [GF] gluten-free  
 [OW] Ocean Wise sustainable seafood

## TO START

**pumpkin + roasted garlic soup (V) 14**  
 apple gastrique, candied pumpkin seeds + spiced  
 vegan Chantilly

**bread + butter (VG) 11**  
 seeded pain au lait, pull-apart, St Brigid's butter,  
 smoked salt, rosemary

**oysters (GF, OW) 6/25 or 12/48**  
 mignonette, horseradish, lemon

**hamachi crudo (GF, OW) 24**  
 leche de tigre, sea buckthorn, ground cherries,  
 compressed cucumber, cilantro oil

**buffalo milk stracciatella (VG) 24**  
 roasted butternut squash, Asian pear, candied  
 pistachios, apple cider vinaigrette, focaccia

**duck wings 20**  
 honey gochujang, lime, coriander, crispy garlic

**cheddar, artichoke + crab dip 22**  
 saltines and tabasco

**cheese board (VG) 28**  
 chef's pick of 4 artisanal cheeses, local honey, fruit  
 preserves, sourdough, Jöey Nordic seed crisps

**charcutiere board 28**  
 locally cured meats, house-made pickles, Devonshire  
 mustard, Jöey Nordic seed crisps

## SALADS

**baby gem caesar 19**  
 shaved fennel, radish, bacon, miso croutons,  
 parmesan, fermented caesar dressing

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

**beet + orange salad (VG, GF) 18**  
 whipped feta, kohlrabi, radicchio, citrus vinaigrette,  
 candied pecans

## HANDHELDS

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

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

## MAINS

**fried eggplant (V) 26**  
 silken tofu baba ghanoush, pickled squash,  
 pomegranate, carrots, red onion, mint, vegan feta

**charred octopus (GF, OW) 26**  
 edamame hummus, crispy potatoes, zucchini, piquillo  
 peppers, pickled fennel, aji verde

**garganelli pasta 36**  
 braised Lamb Ragu, fennel gremolata, olives, pecorino

**black cod (GF, OW) 42**  
 British Columbia black cod, butternut squash, cippolini  
 onions, carrot saffron broth

**Prinzen chicken schnitzel 30**  
 spaetzle, savoy cabbage, house mustard, capers,  
 lemon + lingonberry compote

**striploin steak 48**  
 AAA 10oz Striploin, peppercorn jus, fingerling  
 potatoes, rapini

**classic fish + chips (OW) 25**  
 beer-battered haddock, celeriac rémoulade, tartar  
 sauce, hand-cut fries

## +++ ADD-ONS

**grilled local mushrooms (VG) 14**  
 oyster + cinnamon caps, thyme, lemon

**sunchokes (VG) 15**  
 crispy fried sunchokes, rosemary + parmesan

**roasted winter vegetables (V) 14**  
 brussels sprouts, roasted carrots, crispy lentils, apple  
 cider reduction

**jalapeño cornbread (VG) 12**  
 cilantro crema, pickled jalapeño, scallion

**crispy fingerling potatoes (V) 12**  
 charred salsa verde

**drake fries (VG) 9**  
 house cut  
make 'em fancy  
 w/ parmesan + truffle butter +5



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.

*Amanda Ray*

