

# .lunch. MON - FRI 11AM - 5PM



**SMALL PLATES** **warm commissary bread + lemon butter** 8  
add: featured spread +6

**daily soup**  
market inspired offering 12

**oysters**  
mignonette, horseradish, house hot sauce  
6 for 24 | 12 for 46

**apple + grain salad**  
baby greens, crispy + pickled root vegetables, pumpkin seeds, goat's cheese 16

**baby gem Caesar**  
pickled corn, avocado, croutons, pecorino, radish 18

**Brussels sprouts + tofu**  
soy, sesame, chili, maple 15

**LARGE PLATES** **oat milk risotto**  
roasted winter squash, turmeric, fried sage, lemon, pecorino 22

**baked pasta**  
sunchoke mornay, roasted ontario mushrooms, hazelnut crumb, truffled blueberry + greens 24

**arctic char**  
braised celeriac, roasted fennel, Brussels sprouts, radish, orange + nutmeg beurre blanc 28

**chicken club**  
Prinzen chicken, crispy bacon, roasted beets, alfalfa, spicy mayo, daily soup 23

**steak frites**  
swiss chard, black garlic butter, chimichurri  
8-oz marinated flank steak 37 | 10-oz dry-aged striploin 48

**Drake veggie burger**  
quinoa + chickpea patty, ballpark mustard, ketchup, house mayo, lettuce, onion, pickled turnip + fries 22

**Drake burger**  
Prinzen beef, bacon, cheddar, onion, iceberg, pickles, Russian dressing, milk bun + fries 22  
make 'em fancy: w/ pecorino, brown butter +4 . sub side greens +3

**DESSERT** **homemade apple pie**  
vanilla ice cream 8

**gluten-free chocolate cake**  
fudge frosting + cassis jam 10

DRAKE  
**DEVONSHIRE**

*Executive Chef: Alexandra Feswick*

Bread + more are made from scratch at Drake Commissary.  
Please note that we are accepting debit or credit payments only.