

.dinner. MON - SUN 5PM-8PM



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

Prinzen chicken
half bird, leek + sourdough pudding, chorizo, buttered carrots, gravy 28

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

homemade apple pie
vanilla ice cream 8

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.