

.dinner.

TO START

bread + butter Commissary selection + lemon butter 8 add daily spread +6

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

daily soup market inspired 12

charcuterie board Commissary selection, house mustard, County pickles 22

apple + beet Goat cheese, apples, beets, almonds, mustard vinaigrette 14

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

crispy brussel sprouts kimchi, toasted pumpkin seeds 12

duck wings maple syrup, sriracha, buttermilk ranch, chillies, green onion, crispy garlic 18

TO CONTINUE

roasted squash risotto roasted squash, brown butter, sage, pecorino 22

truffle mushroom pasta gemelli pasta, truffle mushrooms, wine, spinach, Cape Vessey cheese 24

miso + black garlic rainbow trout baby bok choy, charred tomato, pickled veg 30

Prinzen roasted half chicken sweet potato gratin, baby carrots, jus 28

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

veggie burger quinoa + chickpea patty, mustard, ketchup, lettuce, onion 18

steak frites 10-oz dry-aged striploin, greens, black garlic butter, chimichurri 48

cauliflower steak spiced + smoked chickpeas, lentil tomato stew, chimichurri, cashews 23

TO FINISH

homemade apple pie vanilla ice cream 9

gluten-free chocolate cake fudge frosting + cassis jam 9

Drake churned ice cream or sorbet 2 scoops of our Commissary selection 4
ask your server for our daily flavours