

.brunch.

oysters mignonette, horseradish, fermented mango + habanero hot sauce 6 25 / 12 48

steak tartare handcut PEI beef, cornichon, shallot, smoked maldon, chili, egg yolk, grilled sourdough 19
add: bistro fries +5 or side greens +5

blueberry mini scones baked in-house, clotted cream, strawberry preserve 10

bircher muesli oats, almonds, maple, grapes, apples, fresh + dried berries, cinnamon, coconut sugar, lemon (gf) (v) 15

avocado toast soft egg, breakfast seasoning, jalapeño, cilantro, chives, rye toast 15

eggs on greens two warm poached eggs, avocado, New Farm greens, goats cheese, tomato, sunflower seeds, soft herbs, raspberry vinaigrette 17
add: salmon salmon +5 or crispy bacon +3

french toast egg dipped challah, sour cherries, whipped yogurt, blueberry sugar, maple syrup, sorrel 17

sweet potato + kale hash chorizo, bell peppers, onion, green onion, roasted tomatoes, sunny side up egg 16

smoked salmon bagel vodka smoked salmon, whipped cream cheese, lemon, red onion, capers, dill 21

Drake benny two eggs, English muffin, hollandaise, oven roasted potatoes 18
sub: smoked salmon +5 choice of spinach or ham no charge

Drake breakfast two eggs, bacon, sausage, baked beans, oven roasted potatoes, pullman's toast, roasted tomatoes on the vine 17
swap meat for sautéed greens sub: smoked salmon +5

Drake burger Perth bacon, Russian dressing, aged cheddar, crispy red onion, iceberg, pickle, milk bun, fries 21

little Drake *[kids 10 years + under]* choice of: 9
two eggs, toast, sausage or bacon, juice box or mini french toast, juice box

SIDES: sausage 5 . bacon 4 . two eggs 5 . roasted potatoes 4 . side greens 7 . toast 3 . smoked salmon . 9 sautéed greens . 5

Executive Chef Laura Maxwell

Consuming raw or undercooked foods can increase the risk of foodborne illness.
All items may have been in contact with nuts, gluten and other allergens. Please inform the server of any allergies.
(vg) vegetarian (v) vegan (gf) gluten-free

**THE
DRAKE
HOTEL**