

.lunch.

ALL DAY
BREAKFAST

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

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

Drake breakfast two eggs, bacon, sausage, baked beans, homestyle potatoes, toast, tomatoes on the vine 17

swap meat for sautéed greens sub smoked salmon +5

START **oysters** mignonette, horseradish, fermented hot sauce 6 for 25 / 12 for 48

scallop ceviche red onion, jalapeño, lime, tomato, papaya, cilantro, plantain chips 21

cheese chef's selection 4 artisanal cheeses, seasonal accompaniments, sourdough crostini half 23 / full 46

charcuterie assortment of cured meats, house pickles, herbed lavash 28

mushroom pâté lentil, pecan, grilled artichoke, pickled peppers, herb lavash (v) 14

steak tartare hand cut PEI beef, cornichon, shallot, smoked maldon, chili, egg yolk, toasted sourdough 19
add fries +5 or side greens +5

fancy fries pecorino + truffle w/ tarragon aioli (vg) 10

MIDDLE **strawberry + feta salad** New Farm greens, sunflower seeds, raspberry vinaigrette, soft herbs (vg) 14
add grilled chicken +7 add grilled shrimp +10 add avocado +3

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

Drake veggie burger chickpea, buckwheat + quinoa housemade patty, charred eggplant, roasted red pepper, fresh goats cheese, greens, fries (v) 21

gemelli pasta basil pesto, pine nuts, Pecorino, tomato, white wine, edamame (vg) 18
add grilled chicken +7 add grilled shrimp +10

PEI lobster mac + cheese cavatelli, aged white cheddar gratinée, basil, panko, chives, lemon 29

arctic char almondine potato fourchette, summer squash, roasted corn, beans, tomato, dates, almonds, brown butter, preserves lemon 26

END **fruit + meringue smash** peaches, nectarines, berries, meringue cookie, whipped cream, lemon sorbet (gf) (vg) 12

strawberry + rhubarb tart lemon thyme crust, chantilly (vg) 9

chocolate cake flourless chocolate brownie, whipped dulce de leche, strawberry, toasted coconut + cacao nibs (gf) (vg) 10

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**