

.dinner.

TO START

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

oysters Oyster Boy selection, mignonette, horseradish, house hot sauce MP

charcuterie + cheese board Commissary selection, county cheese, house mustard, county pickles 32

lakeside chowder county catch, baby potatoes, fennel, dill 15

baby gem Caesar pickled corn, miso croutons, pecorino, Caesar dressing 18

cucumber + arugula salad Edwin County Farms arugula, cucumber, Lighthall feta, red onion, tomato, fresh herbs, toasted pumpkin seeds, tahini vinaigrette + pomegranate molasses 16



tuna tostada marinated yellowfin tuna, pickled serrano, avocado mousse, tortilla, citrus, scallions, sesame 19

duck wings maple syrup + sriracha spiked, buttermilk ranch dip, chillies, green onion, crispy garlic 19

TO CONTINUE

harissa + yogurt marinated Prinzen chicken half chicken, roasted carrots, za'atar sweet potatoes with pistachios + green yogurt, charred lemons, fresh herbs 33

lamb + potato roti hand-rolled roti, lamb shoulder, potato, carrots, tamarind sauce, house hot sauce, side greens 26

steak frites 10oz dry aged striploin, black garlic butter. 45

veggie burger quinoa chickpea patty, iceberg, vegan cheese, roasted garlic-herb aioli, milk bun, hand-cut fries 21

make 'em plant based: bed of lettuce. sub: side greens +3.

Drake burger beef, onion, iceberg, pickles, Russian dressing, milk bun, hand-cut fries 20

make 'em fancy: bacon +2. add cheese +2. sub: side greens +3.



tuna Niçoise fennel + coriander crusted yellowfin tuna, greens, tomato, green beans, radish, crispy fingerling potatoes, egg, anchovies, capers, lemon, champagne vinaigrette 34

county catch trout baby gem lettuce, rapini, preserved lemon salsa verde, Tokyo turnip, tarragon aioli 30

shabu-shabu eggplant crispy smoked eggplant, shabu-shabu sauce, peppers, edamame, crispy potato chips 21

Executive Chef Amanda Ray

Before placing your order, please inform us of any food allergies.



Ocean Wise Certified

DRAKE
DEVONSHIRE