

BREAKFAST

EGGS + MORE

- wild blueberry mini scones** \$12
baked in-house, whipped honey butter, seasonal preserves (VG)
- avocado toast** \$15
soft egg, breakfast seasoning, jalapeño, cilantro, chives, rye toast (VG) (DF)
- good morning grain bowl** \$18
two warm poached eggs, arugula, quinoa, avocado, pickled peppers, feta, tomato, beet hummus, pepitas, maple-balsamic vinaigrette (VG) (GF)
+ add: smoked salmon +9 | crispy bacon +4
- sweet potato + kale hash** \$17
chorizo, bell peppers, onion, green onion, roasted tomatoes, sunnyside-up egg (GF)
+ add: avocado +3 | egg-whites only n/c
- smoked salmon bagel** \$22
vodka cured + applewood-smoked salmon, capers, cream cheese, dill, mixed greens
- Drake breakfast** \$19
two eggs, bacon, sausage, baked beans, homestyle potatoes, sourdough toast, oven-roasted tomatoes
+ swap: meat for sautéed greens | sub: smoked salmon +5

LITTLES

(kids 10 years + under)

- little Drake** \$10
two homestead eggs, toast, sausage or bacon, juice box

SIDES

sausage 5 | bacon 4 | two eggs 5 | side greens | homestyle potatoes 4 | multigrain or white sourdough toast 3
smoked salmon 9 | sautéed greens 5

Executive Chef Laura Maxwell

(VG) vegetarian (V) vegan (GF) gluten-free (DF) dairy-free

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.

**THE
DRAKE
HOTEL**