

# BRUNCH

## EGGS + MORE

- avocado toast** ..... 15  
soft egg, breakfast seasoning, jalapeño, cilantro, chives, rye toast (VG) (DF)
- bircher muesli** ..... 15  
oats, almonds, maple, grapes, apples, fresh + dried berries, cinnamon, coconut sugar, lemon (GF) (V)
- 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
- smoked salmon bagel** ..... 22  
vodka cured + applewood-smoked salmon, capers, cream cheese, dill, mixed greens
- french toast** ..... 18  
egg-dipped challah, apple cardamom compote, whipped yogurt, blueberry sugar, maple syrup, sorrel (VG)
- 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
- 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
- Drake benny** ..... 19  
two eggs, English muffin, hollandaise, homestyle potatoes  
+ choice of: peameal bacon or spinach (no charge) + sub: bacon for smoked salmon + 5
- fried chicken + waffles** ..... 26  
buttermilk fried chicken, bumbleberry jam, spicy mayo, maple syrup

## FOR THE TABLE

- wild blueberry mini scones** ..... 12  
baked in-house, whipped honey butter, seasonal preserves (VG)

## BURGERS

- Drake burger** ..... 22  
Perth bacon, Russian dressing, aged cheddar, crispy red onion, iceberg, pickle, fries
- Drake veggie burger** ..... 22  
sweet potato, buckwheat, quinoa, aged cheddar, Russian dressing, tomato, iceberg, pickle, fries (VG)

## 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

## LITTLES

*(kids 10 years + under)*

- little Drake** ..... 10  
two homestead eggs, toast, sausage or bacon, juice box
- little french toast** ..... 12  
egg-dipped challah, apple cardamom compote, whipped yogurt, blueberry sugar, maple syrup, sorrel, juice box (VG)
- little chicken + waffles** ..... 15  
buttermilk fried chicken, bumbleberry jam, maple syrup, juice box

## END

- flourless chocolate brownie** ..... 12  
dulce de leche, cacao nib, strawberry (GF) (VG)
- carrot cake** ..... 12  
warm spices, carrots, pineapple, raisins, coconut, cream cheese frosting, orange (VG)
- daily sorbet/ice cream selection** ..... 2 scoops 9

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**