

# BRUNCH

SAT + SUN | 9AM TO 4 PM

## FOR THE TABLE

### wild blueberry mini scones 12

baked in-house, whipped honey butter, strawberry rhubarb preserves (VG)

### east coast oysters 25 | 48

[half-dozen | dozen] mignonette, horseradish, fermented mango + habanero hot sauce (GF) (DF) 🍷

## EGGS + MORE

### eggs on greens 19

two warm poached eggs, arugula, marinated eggplant + zucchini, white bean hummus, farro, pepitas, basil, tomato relish, goat's cheese, citrus vinaigrette (VG)

add: smoked salmon +9

add: crispy bacon +4 avocado +3

### avocado tartine 18

soft egg, jalapeño, cilantro, chives, dark rye, smoked tomato + chèvre salad (VG)

### huevos rancheros 19

two eggs sunny-side, sweet potato, kale, bell peppers, black beans, green onion, pico de gallo, guacamole, cotija cheese, cilantro, blue corn chips (GF) (VG)

add: chorizo sausage +6

### drake benny 20

two eggs, English muffin, hollandaise, homestyle potatoes, choice of peameal bacon or spinach

sub: smoked salmon for bacon +5

### 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

### steak + egg 29

6oz grass-fed PEI Flatiron, sunny-side egg, mushroom jus, homestyle potatoes (GF)

## LIGHT + LIVELY

### blue matcha smoothie bowl 16

maple + tonka bean probiotic yogurt, coconut granola, chia pudding, kiwi, fresh berries (GF) (VG)

### smoked salmon bagel 24

vodka cured + applewood-smoked salmon, capers, lemon, red onion, cream cheese, dill, sesame bagel, leafy greens, champagne vinaigrette 🍷

## SWEET + SAVOURY

### french toast 19

egg-dipped challah, bourbon peach + cherry compote, cinnamon Chantilly, blueberry sugar, Ontario dark maple syrup (VG)

### fried chicken + waffles 26

buttermilk fried chicken, hot honey, dill ranch, Ontario dark maple syrup

## BURGERS

### drake burger 23

6-oz chuck + brisket beef patty, Perth bacon, Drake sauce, aged cheddar, crispy red onion, pickle, fries fancy your fries w/ pecorino + truffle +3

### drake veggie burger 22

sweet potato, buckwheat, quinoa, aged cheddar, Drake sauce, tomato, iceberg, pickle, fries (VG) fancy your fries w/ pecorino + truffle +3

## EYE OPENERS



WE'LL JUST PUT THIS HERE. YOU'RE WELCOME.

### breakfast martini 16

Dillon's vodka, cointreau, gooseberry marmalade, lemon [2 oz]

- SALVATORE CALABRESE, LIBRARY BAR

### espresso martini 15

Absolut vodka, Kahlua, espresso [2oz]

- DICK BRADSELL, FRED'S CLUB, LDN

### kisu spritz 16

Geikkeikan sake, St. Germain, lemon, sencha, cucumber [2oz]

### drake caesar 15

Absolut vodka, Carrol & Co. bloody mix, clamato, lime, horseradish, celery salt [2oz]

### mimosa 12

sparkling wine, orange or grapefruit juice [4 oz]

## SIDES

berries + melon 9

sausage 5

bacon 4

two eggs 5

side greens 7

homestyle potatoes 5

multigrain or white sourdough toast 3

sautéed greens 5

smoked salmon 9

## LITTLE DRAKE

KIDS 10 YEARS + UNDER.

### little drake 10

two homestead eggs, toast, sausage or bacon, homestyle potatoes, juice box

### little french toast 10

egg-dipped challah, blueberry sugar, maple syrup, cinnamon Chantilly, juice box (VG)

EXECUTIVE CHEF LAURA MAXWELL  
(VG) vegetarian (V) vegan (GF) gluten-free

🍷 = Ocean Wise sustainable seafood

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.

Groups of 8+ will receive one bill + 20% gratuity. Room service: A 20% gratuity charge + a 10% delivery fee will be applied.

THE  
DRAKE  
HOTEL