BRUNCH

FOR THE TABLE

BLUEBERRY SCONES 12 crème fraîche, house-made jam (VG)

LIGHT + LIVELY

GREENS 15

pickled carrots, red onion, cherry tomato, champagne vinaigrette (V) (GF)

AVOCADO TOAST 16

soft egg, sourdough toast, radish, za'atar, microgreens (VG)

PEAR, GOLDEN BEET + KOHLRABI SALAD 18

honey-toasted pumpkin seeds + sunflower seeds, dill crème fraîche dressing, torn herbs (VG)

EGGS + MORE

CLASSIC DRAKE BREAKFAST 19

two eggs, sausage, bacon, baked beans, house home fries, multi-grain toast

DRAKE LOX + HUMBLE BREAD BAGELS 20 ★

smoked salmon, cream cheese, red onion, capers, lemon, house greens

CHICKPEA + TOMATO SHAKSHUKA 22

poached eggs, tomato, pepper + harissa sauce, toum garlic sauce, foccacia crostini

DRAKE BENNY 19

two eggs, maple ham, English muffin, hollandaise, house home fries sub: smoked salmon +6 sub: roasted mushrooms +4

THE GOOD EGG 19

poached eggs, chimichurri, sprouts, avocado, multi-grain toast, kale salad, apple, turmeric vinaigrette (VG) add: bacon +2 maple ham +2 add: kimchi +3 tofu +3

FRENCH TOAST 19

pear + cassis compote, chantilly cream, Nyman Farms syrup (VG)

DRAKE CHICKEN + WAFFLES 24

fried Prinzen Farms chicken, spiced apple + cranberry sauce, chantilly cream, Nyman Farms syrup, mint make 'em veggie: 16

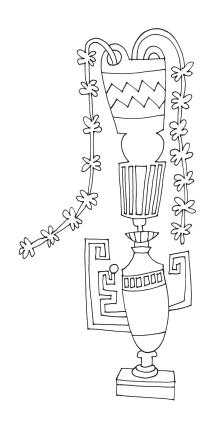
BOWLS

SALMON BOWL 25 ©

Chinook salmon, miso, sake + mirin marinade, forbidden black rice, quinoa, kale, broccoli, Pyramid Ferments kimchi, poached egg, carrot coconut dressing

STEELCUT OATMEAL 16

steelcut oats, roasted apple, Nyman Farms syrup, toasted almonds, house granola (VG)



EXECUTIVE CHEF AMANDA RAY

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

= Ocean Wise sustainable seafood

 $\overrightarrow{DEVON}_{\mathsf{SHIRE}}$

SANDWICHES

CHICKEN CLUB 24

lemon + herb chicken breast, Perth bacon, marinated tomatoes, aged cheddar, kewpie mayo, brioche, hand-cut fries

DRAKE BURGER 24

Perth bacon, aged cheddar, onion, pickles, Drake dressing, milk bun, hand-cut fries

DRAKE VEGGIE BURGER 22

veggie burger, Drake dressing, vegan cheese, milk bun, hand-cut fries (VG)

make it personal.

plant-based: on a lettuce bed +2 (V)(GF)

add: side of greens +5

EYE-OPENERS

LOCH MÓR CIDER UNTAMED 9

dry cider, Hillier, ON [355ml]

DRAKE CAESAR 15

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

MIMOSA 14

sparkling wine, freshly squeezed orange juice [4 oz]



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SIDES

toast +3
two eggs +5
crispy bacon +4
house-made sausage +6
maple ham +6
house home fries +4
granola +5
avocado +3

LITTLE DRAKE

(kids 10 years + under)

MILK + CEREAL 5
assorted selection (VG)

BREAKFAST 10

2 eggs, sausage or bacon, toast, juice box

DRAKE BURGER 15

aged cheddar cheese, milk bun, hand-cut fries

WAFFLES 10

3 pieces, fresh fruit, Nyman Farms syrup, chantilly cream (VG)

GRILLED CHEESE 12

aged cheddar, pain au lait (VG)

SIDE FRUIT 6

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DEVONSHIRE