

DINNER

DRAKE
DEVONSHIRE

TO START

- Jerusalem artichoke soup 16** apple, crème fraîche + artichoke chips (VG)
- bread, butter + hummus 9** St Brigid's butter with smoked salt and house-made hummus (VG)
- oysters 6/25 or 12/48** mignonette, horseradish, lemon (GF) 🌱
- cheese board 26** chef's pick of 4 artisanal cheeses, local honey, fruit preserves, sourdough + Jöey Nordic Seed Crisps (VG)
- charcuterie 26** selections from Seed to Sausage + La Cultura Salumi, house-made pickles, grainy mustard, house preserves, sourdough + Jöey Nordic Seed Crisps
- popcorn shrimp 16** wasabi mayo, pickled ginger 🌱
- duck wings 20** gochujang, honey, lime, coriander, crispy garlic (GF)
- rabbit arancini 22** Campbellford rabbit confit, squash + miso purée, parmesan, mozzarella, fried sage, pickled mustard seeds

SALADS

- Sofia's burrata 29** fresh salsa verde, crispy kale, sourdough, pickled kohlrabi, roasted carrots, puffed sorghum (VG)
- baby gem Caesar 19** shaved fennel, radish, bacon, miso croutons, parmesan, seaweed, buttermilk dressing
- winter salad 18** baby gem, kale, County pear, candied pumpkin seeds, pomegranate, Lighthall Tête Carrée cheese (VG) (GF)
- root vegetable salad 21** carrots, beets, green labneh, pistachios, crumbled Lighthall feta, + roasted shallot vinaigrette (VG) (GF)

MAINS

- classic fish + chips 25** beer-battered haddock, hand-cut fries, celeriac rémoulade, tartar sauce 🌱
- eggplant balado 25** coconut rice, fried eggplant, tamarind braised tofu, sambal balado, potato chips (V) (GF)
- gnocchi 26** butternut squash, kale, shiitake mushrooms, goat cheese, green peppercorn sauce + garlic crumble (VG)
- herb crusted halibut 42** East Coast mussels, heirloom carrots, Brussels sprouts, fingerling potatoes, cinnamon cap mushrooms, buttermilk sauce 🌱
- roasted octopus 26** chickpeas, smashed fingerlings, green olives, black garlic aioli, radicchio, harissa orange honey dressing 🌱
- Drake veggie burger 22** veggie patty, Drake dressing, vegan cheese, milk bun, hand-cut fries (VG)
- chicken schnitzel 29** dill spätzle, red cabbage, marinated cucumber, lingonberry compote
- garganelli hand rolled pasta Bolognese 30** veal + pork ragu, parmesan
- braised shortrib 44** roasted garlic mash, heirloom carrots, crispy onions, porcini, red wine jus
- steak frites 39** 8oz flat iron, truffle butter, frites, chimichurri (GF)
- Drake burger 25** bacon, Drake dressing, aged cheddar, red onion, pickle, milk bun, hand-cut fries


ADD ONS

- grilled local mushrooms 14** oyster + cinnamon caps, thyme, lemon, black pepper (VG)
- jalapeño cornbread 12** cilantro crema, pickled jalapeño, scallion (VG)
- roasted carrots, Brussels sprouts + beets 10** green labneh, herbs (VG)
- garlic mashed potatoes 10** (VG)
- Drake fries 9** house cut make 'em fancy: w/ parmesan + truffle butter 5 (VG)



EXECUTIVE CHEF AMANDA RAY

(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.

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