

LUNCH

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)
duck wings 20 gochujang, honey, lime, coriander, crispy garlic (GF)

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

- falafel bowl 24** couscous, pickles, cherry tomatoes, cucumber, greens, tahini, crispy chickpeas (V)
salmon bowl 25 Chinook salmon, tamarind-braised tofu, forbidden black rice, quinoa, kale, broccoli, Pyramid Ferments kimchi, poached egg, carrot coconut dressing (GF) 🚫
classic fish + chips 25 beer-battered haddock, hand-cut fries, celeriac rémoulade, tartar sauce 🚫
garganelli hand rolled pasta 28 tomato saffron sauce, shrimp, orange braised fennel, parsley emulsion, sweet drop peppers 🚫
Drake veggie burger 22 veggie patty, Drake dressing, vegan cheese, milk bun, hand-cut fries (VG)
Drake burger 25 bacon, Drake dressing, aged cheddar, red onion, pickle, milk bun, hand-cut fries
porchetta sandwich 26 salsa verde, mustard aioli, and rapini on ciabatta, hand-cut fries
chicken pot pie 27 Prinzen chicken, root vegetables, peas, tarragon velouté, winter greens
steak frites 28 4oz flat iron, truffle butter, frites, chimichurri (GF)

ADD ONS


- side winter salad 7** (VG)
side Caesar salad 8
cup of Jerusalem artichoke soup 7 (VG)
Drake fries 9 house cut make 'em fancy: w/ parmesan + truffle butter 5 (VG)
sunny up egg 3
marinated crispy tofu 8 (V)
lemon + herbed chicken 9
miso + sake salmon 12 🚫
flat iron steak 4oz/20, 8oz/30

ARTWORK MAXINE MCCRANN



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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