

BREAKFAST

DRAKE
DEVONSHIRE

LIGHT + LIVELY

melon + berries 12 compressed melon, ginger, fresh mint (V) (GF)

steel cut oats 16 local pears, house granola, dried cherries, candied pecans + mint (VG)

blueberry scones 12 crème fraîche, house-made jam (VG)

avocado toast 19 sourdough toast, radish, za'atar, microgreens (V) add: poached egg +3

Drake lox + Humble Bread bagel 24 smoked salmon, cream cheese, red onion, capers, lemon, greens 🍷

EGGS + MORE

Drake benny 20 two eggs, maple ham, English muffin, Hollandaise, house home fries

sub: smoked salmon +6 / roasted mushrooms +4

classic Drake breakfast 21 two eggs, sausage, bacon, baked beans, home fries, multigrain toast

the good egg 19 poached eggs, chimichurri, Elmbrook sprouts, avocado, multigrain toast, kale, apple, turmeric vinaigrette (VG)

add: bacon +2 / maple ham +2 / kimchi +3 / tofu +3

huevos rancheros 21 two sunny-side eggs, black beans, pico de gallo, guacamole, fresh cheese, crema, corn tortilla (VG) (GF)

French toast 19 strawberry + cracked pepper compote, Chantilly cream, Nyman Farms syrup (VG)

Drake BLT 19 multigrain toast, crispy bacon, lettuce, tomato, avocado, cheddar, herb + garlic mayo, hickory sticks

SIDES

toast +3 / two eggs +6 / crispy bacon +4 / smoked salmon +8 / sausage +6 / maple ham +6 / house home fries +4 / granola +5 /

avocado +3 / baked beans +5 / side winter greens +5 / side Caesar +5 / Drake fries +9, make 'em fancy +5

EYE OPENERS

Drake Caesar 18 Absolut vodka, Carroll & Co. bloody mix, clamato, lime, horseradish, celery salt [2oz]

on my vigilante spritz 18 Junmai sake, St-Germain elderflower liquor, lemon, honey, pear bitters, Lazzara secco sparkling, soda [4oz]

nitro espresso martini 17 Grey Goose vodka, Kahlua, espresso, sea salt [2oz]

mimosa 14 sparkling wine, freshly-squeezed orange juice [4oz]

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BODY WAVES


*Sculpture by Jasmine Cardenas
(part of the Devonshire
Outdoor collection)*

Illustrated by Kathy Grant



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.