

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) 🍷
tuna tostada 18 marinated yellowfin tuna, ponzu sauce, pickled ginger, avocado, miso aioli, black sesame seeds 🍷
cheese board 26 chef's pick of 4 artisanal cheeses, local honey, fruit preserves, sourdough + Jöey Nordic Seed Crisps (VG)
Charcutiere board 26 locally sourced, house-made pickles, grainy mustard, house preserves + Joey 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

baby gem Caesar 19 shaved fennel, radish, bacon, miso croutons, parmesan, fermented Caesar 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, chili-garlic shiitake, 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

PRIME TIME PLATES

YOUR DAILY FEATURES

MONDAY

Curry Mondays
\$26 weekly curry plate

TUESDAY

Smash Burger Tuesday
\$15 smash burger + fries

WEDNESDAY

Wine Down Wednesday
½ priced bottles of rare pours

THURSDAY

Buckets + Bubbles
\$29 four-piece fried chicken w/ fries + ½ priced bubbles (*w/ purchase of bucket)

FRIDAY

Fondue Fridays
\$35 cheese fondue w/ all the fixing's

SUNDAY

Sunday Roast
\$33 traditional roast beef dinner

ADD ONS

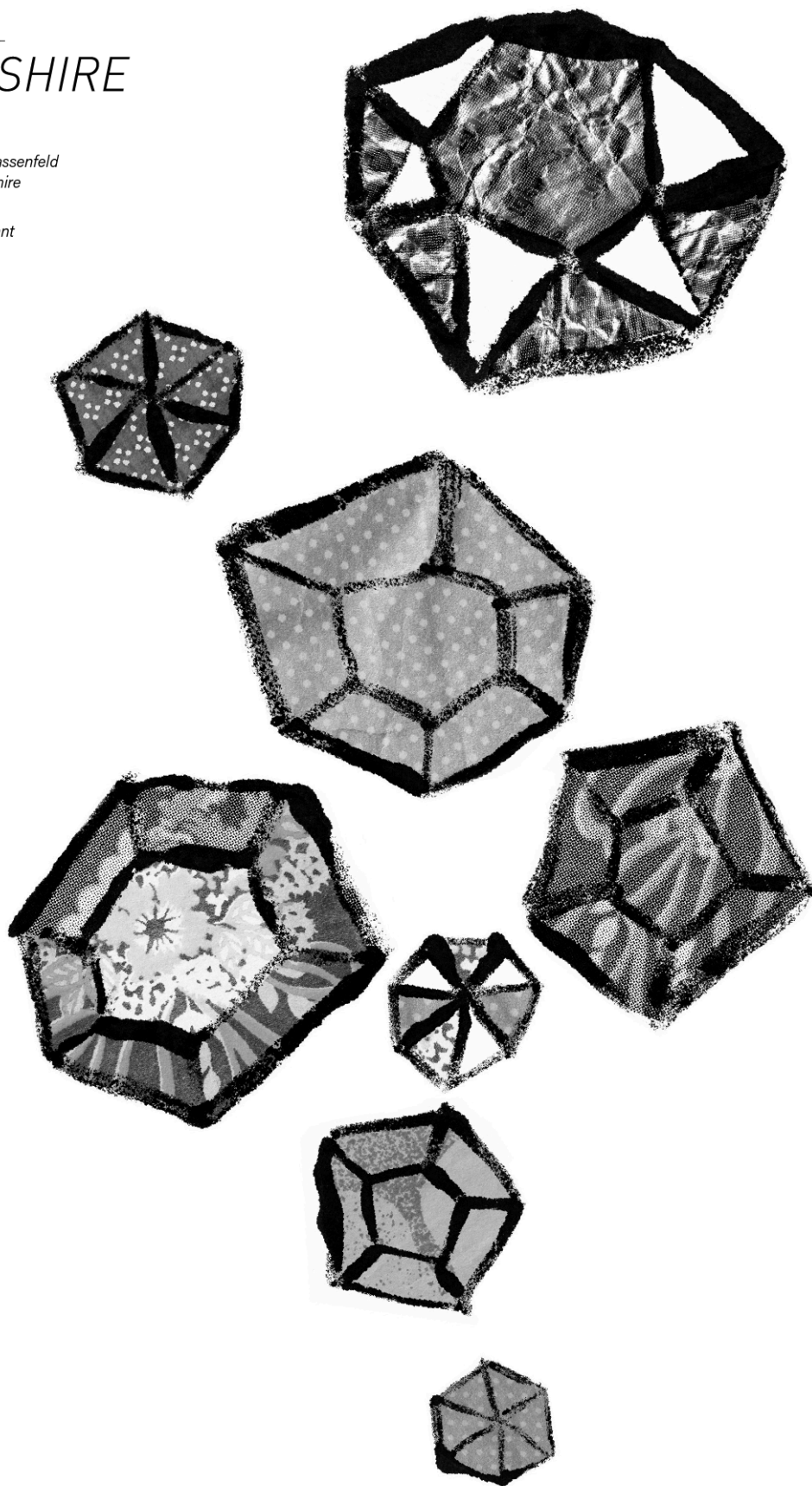
grilled local mushrooms 14 oyster + cinnamon caps, thyme, lemon, black pepper (VG)
jalapeño cornbread 12 cilantro crema, pickled jalapeño, scallion (VG)
roasted carrots, brussels + beets 10 green labneh, herbs (VG)
crispy brussel sprouts 12 kimchi, toasted pumpkin seeds (V)
garlic mashed potatoes 10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

DRAKE
DEVONSHIRE

CABIN FEVER


*Sculpture by Kristen Hassenfeld
(located in the Devonshire
entrance atrium)*

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.