

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)

tuna tostada 18 marinated yellowfin tuna, ponzo sauce, pickled ginger, avocado, miso aioli, black sesame seeds ☀️

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

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

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 remoulade, tartar sauce ☀️

Drake veggie burger 22 veggie patty, Drake dressing, vegan cheese, milk bun, hand-cut fries (VG)

curried squash ravioli 25 coconut curry, roasted butternut squash, apple gastrique, cauliflower, fried sage, pumpkin seeds (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)

crispy brussel sprouts 12 kimchi, toasted pumpkin seeds (V)

sunny up egg 3

marinated crispy tofu 8 (V)

lemon + herbed chicken 9

miso + sake salmon 12 ☀️

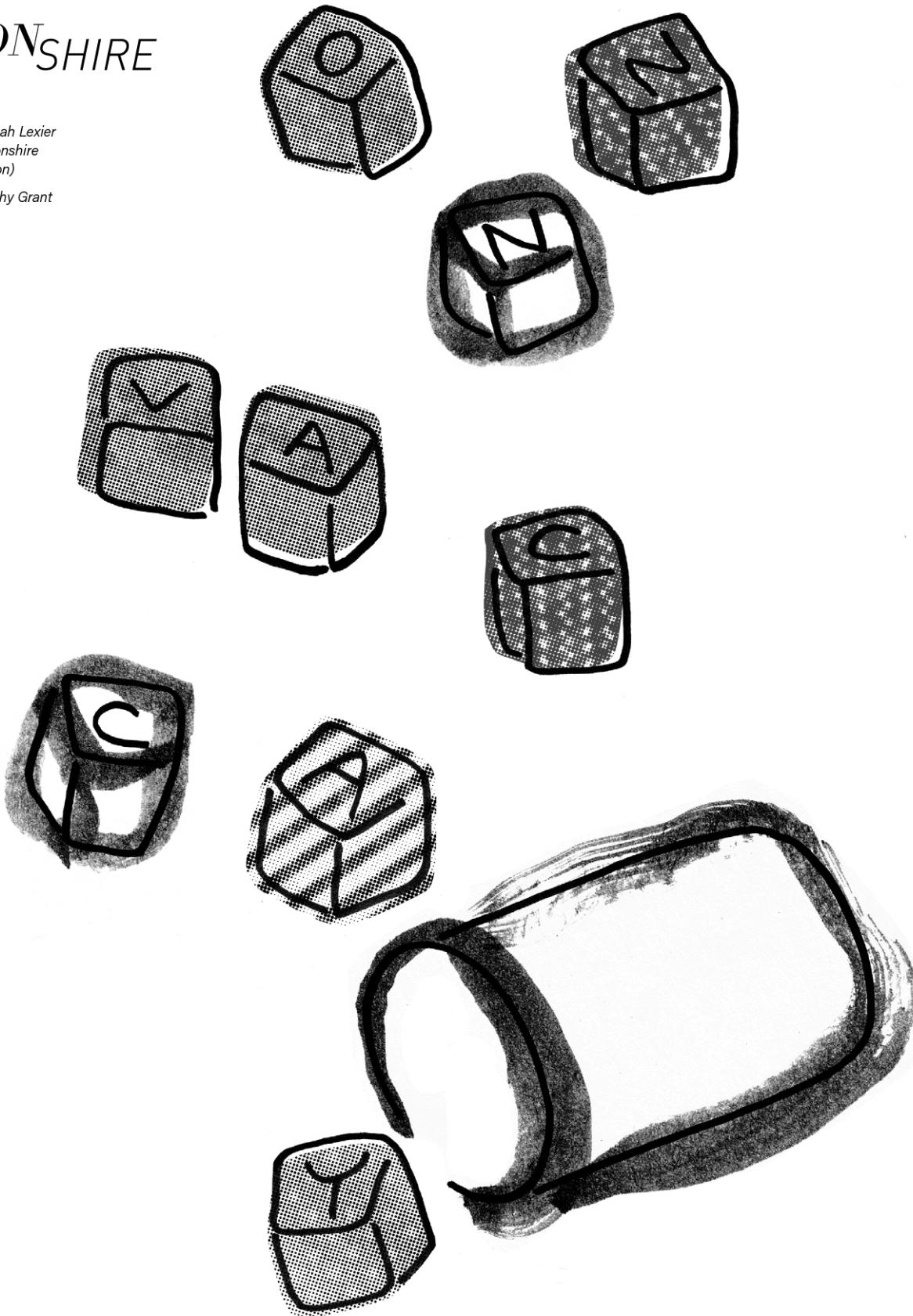
flat iron steak 4oz/20, 8oz/30

DRAKE
DEVONSHIRE

VACANCY

Sculpture by Micah Lexier
(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.