

LUNCH

11AM_4PM

THE
DRAKE
HOTEL

SMALL PLATES + SALADS

bread + butter 8 Blackbird sourdough + multigrain, St. Brigid's butter

chicken noodle soup 19 'nuff said, finished with Lot 40 Canadian Whisky

steak tartare 24 spicy ketchup chips, kosher dill, Russian dressing, sauerkraut, capers, fine herbs

baby gem caesar 19 shaved fennel, bacon, miso croutons, seaweed buttermilk dressing

winter greens 20 arugula, mizuna, heirloom carrot, Niagara maple vinaigrette

add ons: falafel 8 | herbed chicken 9 | smoked salmon 9 | grilled shrimp 12 | steak 5oz 20

MAINS

turkey club 24 candied bacon, avocado, heirloom tomato, Texas toast, fries

falafel bowl 24 house-made falafel, tabbouleh, lentils, tahini, pickled hakurei turnips, baba ghanoush (V)

lobster roll 28 East Coast lobster, wild leek remoulade, brioche, crushed potato chips

Drake veggie burger 24 veggie patty, aged cheddar, Drake sauce, iceberg, red onions, pickles, Brioche, fries (VG)

Drake burger 26 Perth bacon, aged cheddar, Drake sauce, iceberg, red onions, pickles, Brioche, fries

steak au poivre 28 5oz Wellington County Striploin, Drake Fries, Peppercorn jus, herb aioli

make fries fancy: w/ Moliterno pecorino +5 **sub** winter greens or gem caesar +3

ALL DAY

mushroom toast 22 2 poached homestead eggs, roast wild and cultivated mushrooms, grilled Blackbird multigrain, cave-aged gruyere, endive, Banyuls vinaigrette (VG)

smoked salmon bagel 24 smoked salmon, red onion, capers, cream cheese, Spent Goods campfire bagel, leafy greens

Drake breakfast 21 two Homestead Farm eggs, bacon, sausage, maple baked beans, homestyle potatoes, toast

swap: meat for sautéed greens **swap:** meat for smoked salmon +5 **sub:** gluten-free bread +2 **sub:** egg whites +3 **add:** avocado +3 **add:** Homestead Farm egg +3 **add:** Perth bacon +5 **add:** chorizo +6

SIDES

cup o'soup 6 daily

Canadian potatoes 10 fried, ketchup seasoning, tarragon aioli

chili broccolini 10 Grilled broccolini, chili crisp, lemon, fried shallots

Drake fries 9 tarragon aioli

make 'em fancy w/ Moliterno pecorino +5

DAILY SOUP + SAMMY

DAILY \$24 SPECIALS

MONDAY

BBQ lamb rib
crispy onion, plum
bbq, pickles

TUESDAY

Seawitch
beer battered, tartar sauce,
mustard, pickled onions

WEDNESDAY

Meatball
three meat, red sauce,
walnut arugula pesto

THURSDAY

Fried Green Tomato
whipped feta, banana
pepper relish, iceberg

FRIDAY

Reuben
pastrami, sauerkraut,
Swiss, Drake sauce

EXECUTIVE CHEF TAYLOR MCMEEKIN

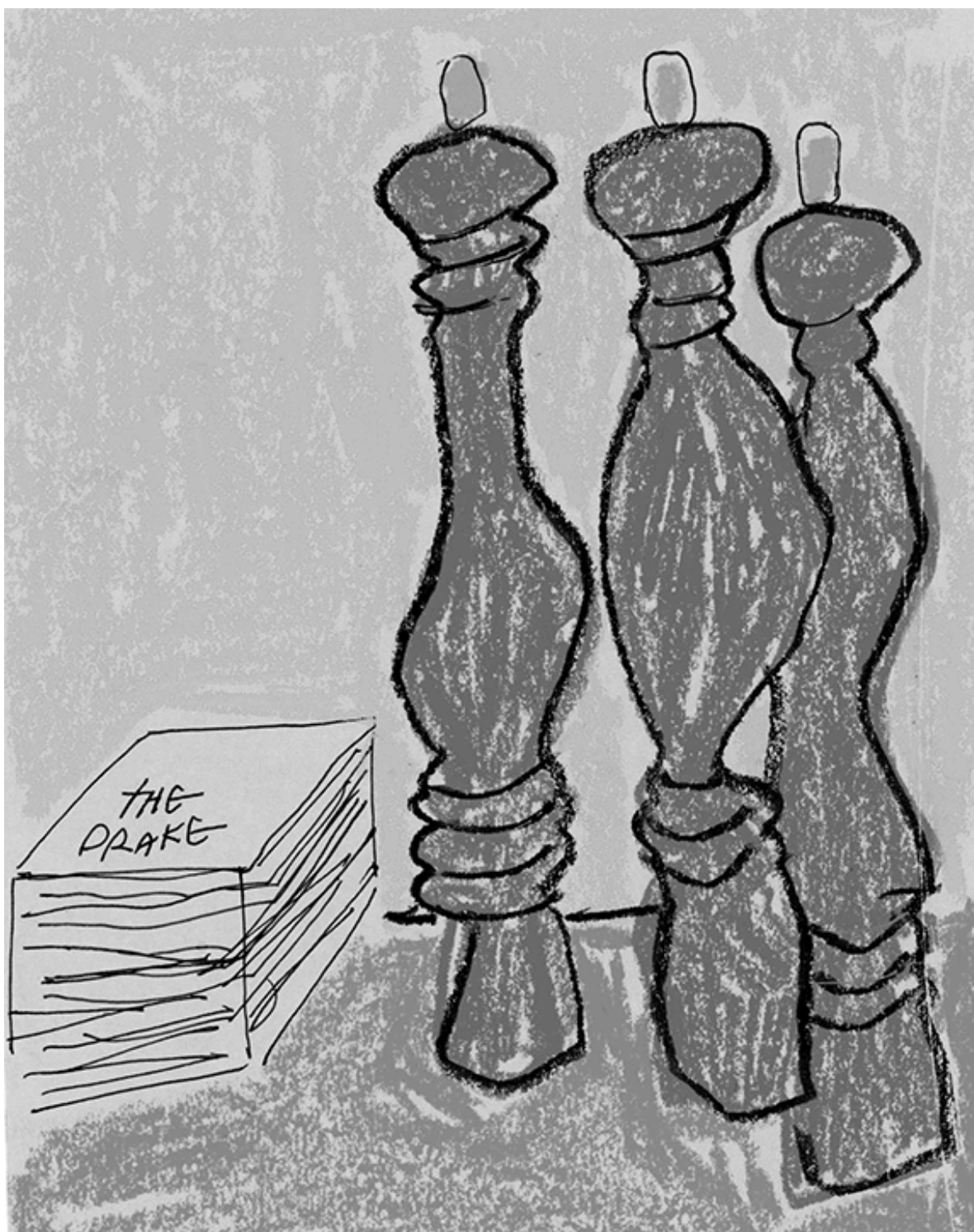
(VG) vegetarian (V) vegan (GF) gluten-free (DF) dairy-free

🌱 New Farm = Organic, sustainable and regenerative farming.

🐟 We strive to feature OW recommended sustainable seafood on our menu. Ask your server for details.


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 before ordering.

Groups of 8+ will receive one bill + 20% gratuity. Room service: A 20% gratuity charge + a 10% delivery fee will be applied.



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