

TO START

seasonal gazpacho (VG, GF) 14
chilled soup, seasonally inspired

bread + butter (VG) 11
seeded pain au lait, pull-apart, St Brigid's butter, smoked salt, rosemary

whipped ricotta (VG, GF) 19
crushed olives, almonds, chili oil, capers, lemon, Jöey Nordic seed crisps

oysters (GF, OW) 6/25 or 12/48
mignonette, horseradish, lemon

hamachi crudo (GF, OW) 24
leche de tigre, sea buckthorn, ground cherries, compressed cucumber, cilantro oil

burrata (VG) 28
local tomato, lavender peaches, truffle balsamic vinaigrette, sourdough, herb salad

cheese board (VG) 28
chef's pick of 4 artisanal cheeses, local honey, fruit preserves, sourdough, Jöey Nordic seed crisps

charcutiere board 28
locally cured meats, house-made pickles, Devonshire mustard, Jöey Nordic seed crisps

popcorn shrimp (OW) 16
wasabi mayo, pickled ginger

duck wings 20
honey gochujang, lime, coriander, crispy garlic

pimento cheese + crab dip 22
tortilla chips

SALADS

baby gem caesar 19
shaved fennel, radish, bacon, miso croutons, parmesan, fermented caesar dressing

big salad (V, GF) 18
baby gem, kale, red cabbage, sesame dressing, carrot, radish, mandarin oranges, seedy crunch, microgreens

poached steelhead trout (GF) 22
potato salad, green goddess sauce, asparagus, snap peas, pickled turnip, radish, herbs

HANDHELDS

drake burger 27
bacon, Drake dressing, aged cheddar, red onion, pickle, milk bun, hand-cut fries

drake veggie burger (VG) 25
veggie patty, Drake dressing, vegan cheese, milk bun, hand-cut fries

MAINS

fried eggplant (V) 26
silken tofu baba ganoush, cherry tomatoes, cucumber, red onion, mint, vegan feta

charred octopus (GF, OW) 26
edamame hummus, crispy potatoes, zucchini, piquillo peppers, pickled fennel, aji verde

lobster garganelli (OW) 40
fresh tomato sauce, cream, lemony panko crunch, parsley purée, preserved lemon, herbs

herb crusted halibut (OW) 42
east coast mussels, heirloom carrots, fingerling potatoes, cinnamon cap mushrooms, buttermilk sauce

classic fish + chips (OW) 25
beer-battered haddock, celeriac rémoulade, tartar sauce, hand-cut fries

chicken supreme 29
orzo, pea purée, turnip, asparagus, sugar snap peas, lavender thyme honey mustard

steak frites 39
8oz flat iron, truffle butter, chimichurri, hand-cut frites

sumac lamb rack 58
artichoke, olive, Israeli couscous, mint salsa verde, confit cherry tomatoes + sumac, red onions, torn herbs

+++ ADD-ONS

grilled local mushrooms (VG) 14
oyster + cinnamon caps, thyme, lemon, black pepper

jalapeño cornbread (VG) 12
cilantro crema, pickled jalapeño, scallion

charred seasonal brassicas (VG, GF) 12
kimchi aioli, green oil

shishito peppers (VG) 14
aji amarillo mayo, furikake

crispy fingerling potatoes (V) 12
charred shishito salsa verde

drake fries (VG) 9
house cut
make 'em fancy
w/ parmesan + truffle butter +5



Consuming raw or undercooked foods increases the risk of foodborne illness. Items may have been in contact with nuts, gluten + other allergens. Inform your server of any allergies. A 20% gratuity will be added to parties of 8 or more.

[VG] vegetarian

[V] vegan

[GF] gluten-free

[OW] Ocean Wise sustainable seafood

Amanda



Executive Chef: Amanda Ray