

TO START

pumpkin + roasted garlic soup (V) 14
apple gastrique, candied pumpkin seeds + spiced
vegan Chantilly

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

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

buffalo milk stracciatella (VG) 24
roasted butternut squash, Asian pear, candied
pistachios, apple cider vinaigrette, focaccia

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

cheddar, artichoke + crab dip 22
saltines and tabasco

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

SALADS

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

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

beet + orange salad (VG, GF) 18
whipped feta, kohlrabi, radicchio, citrus vinaigrette,
candied pecans

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 ghanoush, pickled squash,
pomegranate, carrots, red onion, mint, vegan feta

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

garganelli pasta 36
braised Lamb Ragu, fennel gremolata, olives, pecorino

black cod (GF, OW) 42
British Columbia black cod, butternut squash, cippolini
onions, carrot saffron broth

Prinzen chicken schnitzel 30
spaetzle, savoy cabbage, house mustard, capers,
lemon + lingonberry compote

striploin steak 48
AAA 10oz Striploin, peppercorn jus, fingerling
potatoes, rapini

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

+++ ADD-ONS

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

sunchokes (VG) 15
crispy fried sunchokes, rosemary + parmesan

roasted winter vegetables (V) 14
brussels sprouts, roasted carrots, crispy lentils, apple
cider reduction

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

crispy fingerling potatoes (V) 12
charred 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

