

## TO START

### french onion soup 15

gruyère gratinée, caramelized onions + veal broth

### 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

### sausage rolls 15

house-made, puff pastry, fried rosemary, honey mustard

### lamb ribs (GF) 22

crispy fried, Kashmiri spiced eggplant, pomegranate-cardamom glaze

### beef brisket croquettes 17

dill pickles, beer + cheese sauce

### beef tartare (GF) 23

capers, gherkins, shallot, egg yolk gel, Dijon, Joey's Nordic truffle seed crisps

### duck wings 20

maple chili, crispy garlic

### burrata 28

butternut squash, roasted apple, pickled shallots, herbs, hazelnut, focaccia

### cheese board (VG) 28

Mountainoak Gouda, Albert's Leap Double Cream Brie, Back Forty Bonnechere, Gunn's Hill 5 Brothers, local honey, fruit preserves, sourdough, Joey's Nordic seed crisps

### charcuterie board 28

daily selection of locally cured meats, house-made pickles, Devonshire mustard, Joey's 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, carrot, radish, sesame dressing, mandarin oranges, seedy crunch, microgreens

### roasted beet salad (VG) 17

bitter greens, pear, Lighthall feta, tahini dressing + candied pistachios

### warm squash + tuscan kale salad (V) (GF) 21

vaudouan spiced chickpeas, roasted roots, apple, whipped tofu, crispy tofu, maple almonds

## HANDHELDs

### Drake burger 26

toasted brioche, Colby cheese, Drake sauce, red onion, lettuce, pickle, hand-cut fries  
add: bacon +2

### Kentucky fried tofu sandwich (V) 25

vegan ranch, cabbage slaw, pickles, ciabatta, hand-cut fries

## MAINS

### London fish + chips (OW) 25

haddock, curry sauce, mushy peas, hand-cut fries

### fisherman's pie 26

poached salmon, whitefish, shrimp, tarragon béchamel with mashed potatoes

### Australian lamb rack (GF) 58

roasted fingerling potatoes + caramelized fennel, date onion jalapeno chutney

### roasted half Cornish hen 32

Tokyo turnips, spaetzle, café de Paris butter, pan jus

### 10oz striploin steak 55

hand-cut fries, choice of red wine jus, truffle jus or chimichurri

### steak frites (GF) 48

8oz bavette steak, maitre d'hôtel butter, tarragon aioli, hand-cut fries

### seared scallop (GF) 34

buttermilk dashi, pressed potatoes, seaweed, dill

### Iberico pork chop 39

cider brown butter vinaigrette, Brussel sprouts, cornmeal pancake, apple butter

### braised beef cheek 36

squash, gnocchi, brown butter, sage

## +++ SIDES

### grilled local mushrooms (VG) (GF) 14

oyster + cinnamon caps, thyme, lemon

### roasted root vegetables (VG) 12

salsa verde, pumpkin seed

### crispy fingerling potatoes (V) 12

lemon, rosemary + garlic

### Drake fries (VG) 9

hand-cut

make 'em fancy: w/ parmesan + truffle butter +5

### jalapeño cornbread (VG) 12

cilantro crema, pickled jalapeño, scallion

uuu

Consuming raw or undercooked foods can increase the risk of foodborne illness. All items may have been in contact with nuts, gluten + other allergens. Please inform the server of any allergies.

[VG] vegetarian

[V] vegan

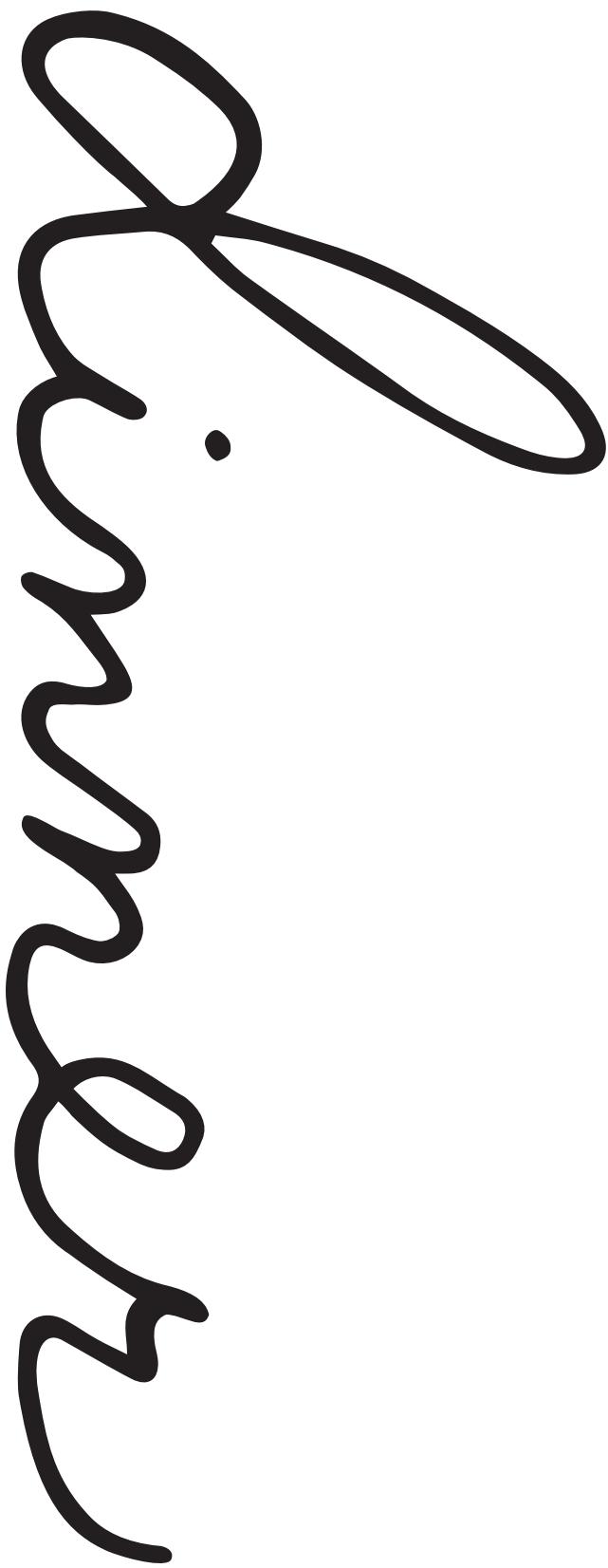
[GF] gluten-free

[OW] Ocean Wise sustainable seafood

DRAKE  
**MOTOR**  
INN

Prince Edward County

DRAKE  
*DEVON**SHIRE*



Executive Chef: Amanda Ray