

[VG] vegetarian [V] vegan [GF] gluten-free [OW] Ocean Wise sustainable seafood

TO START

pea + asparagus soup (V) 15
mint, microgreens

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

albacore tuna 24
ponzu, olives, capers, espelette, burnt sesame rice
chips

gochujang tempeh ribs (VG) 18
house pickle, corn

duck wings 20
maple chili, crispy garlic

burrata (VG) 29
burrata, tomatoes, chili crisp + herbs

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

charcuterie 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

spring salad (VG, GF) 18
artisan greens, baby spinach, pickled red onion, snap
peas, mountain oak gouda, lemon dill dressing

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

HANDHELDS

Drake burger 26
toasted brioche, Colby cheese, Russian dressing, red
onion, lettuce, pickle, hand-cut fries
add bacon +2

Kentucky fried tofu sandwich(VG) 25
vegan ranch, buffalo oil, cabbage slaw, pickles,
ciabatta, 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

London fish + chips (OW) 25
haddock, curry sauce, mushy peas, hand-cut fries

Prinzen chicken schnitzel 30
Parsley garlic butter, glazed carrots, mustard spaetzle,
carrot top pesto, hot honey

shrimp + scallop casarecce pasta 38
tomato bisque, asparagus, confit tomatoes, feta, lemon
crunch

miso glazed turbot 43
miso maple marinade, bok choy, shitake, chili crisp

Australian lamb rack 58
roasted fingerling potatoes + caramelized fennel, date
onion jalapeno chutney

Iberico pork chop 39
chimichurri, piquillo peppers, sweet potato mash

8oz hanger steak 36
hand-cut fries
choice of red wine jus, truffle jus or chimichurri

10oz striploin steak 55
hand-cut fries
choice of red wine jus, truffle jus or chimichurri

++ SIDES

+++ SIDES

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

broccolini (VG) 12
chipotle lime butter

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

crispy fingerling potatoes (V) 12
lemon rosemary + garlic

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.

Amanda

