

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, Jöey's Nordic seed crisps

charcuterie board 28
daily selection of locally cured meats,
house-made pickles, Devonshire mustard,
Jöey'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**
vaudovan 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, maître 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



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.

Amanda

