

FOR THE TABLE

blueberry scones (VG) 14
house-made jam, crème fraîche

oysters (GF) 6/25
mignonette, horseradish

LIGHT + LIVELY

melon + berries (V) (GF) 14
compressed melon, ginger, fresh mint

very berry yogurt bowl 17
berries, mango, Greek yogurt, chia, coconut flakes, granola +
bee pollen

avocado toast (V) 20
sourdough toast, radish, za'atar, microgreens
add: poached egg +3

french toast (VG) 19
strawberry cracked pepper compote,
chantilly cream, Nyman Farms maple syrup

cured steelhead trout 27
lemony garlic yogurt, cucumber-dill
relish, capers, pickled red onion,
Henry's bagels, Joey Nordic seed crisps

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

[VG] vegetarian

EGGS + MORE

the good egg (VG) 22
poached eggs, chimichurri, kimchi, kale,
avocado, apple, turmeric vinaigrette, multigrain toast
add: bacon +2 / maple ham +2 / tofu +3

Drake benny 20
two eggs, maple ham, English muffin,
hollandaise, home fries
sub: roasted mushrooms +4, cured trout +8

classic Drake breakfast 21
two eggs, sausage, bacon, baked beans,
home fries, multigrain toast

huevos rancheros (VG) 21
two sunny-side eggs, black beans,
pico de gallo, guacamole, fresh cheese,
cilantro crema, corn tortilla

tex me later 24
rice + beans, pico de gallo, crispy pork belly, tomatillo sauce,
crispy tortilla, avocado, cotija, cilantro

Drake chicken + waffles 24
buttermilk fried Prinzen Farms chicken, dill ranch,
spiced Nyman Farms maple syrup

salmon bowl (GF) 25
miso sake salmon, tamarind-braised tofu, forbidden black rice,
quinoa, kale, broccoli, Pyramid Ferments kimchi, poached
egg, carrot coconut dressing

[V] vegan

[GF] gluten-free

[OW] Ocean Wise sustainable seafood

HANDELDHS

Drake BLT 19
crispy bacon, lettuce, tomato, avocado, cheddar, herb
+ garlic mayo, multigrain toast, hickory sticks

Cuban sandwich 26
slow-roasted pork shoulder, sliced ham,
gruyère, sour pickles, yellow mustard
+ garlic butter, ciabatta, hand-cut fries

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

+++ handheld upgrades +++
sub your fries with a little salad +5 / side Caesar
salad +5 / fancy fries +5

+++ SIDES

toast 3	cured trout 8	little salad 9
two eggs 6	house home fries 8	side Caesar salad 9
+ crispy bacon 4	baked beans 5	drake fries 9
+ sausage 6	granola 5	fancy fries 14
+ maple ham 6	avocado 4	



EYE-OPENERS

nitro espresso martini 18
Grey Goose vodka, Kahlua, espresso, sea salt
[2oz]

mimosa 14
sparkling wine with orange or grapefruit juice
[4oz]

Drake caesar 17
Absolut vodka, Carroll & Co. bloody mix, clamato,
lime, horseradish, celery salt [2oz]

Smoothie Bar

green machine 14
greens, avocado, mango, pineapple, spirulina,
banana, ginger, coconut water, protein powder

cherry berry blaster 14
cherry-berry blend, banana, dates, lemon, açai,
Greek yogurt, nut milk

BOOSTERS+++

ground sprouted chia + flax seed +2 vegan
protein powder +2 organic bee pollen +2
mushroom blend +2 hemp seeds +2

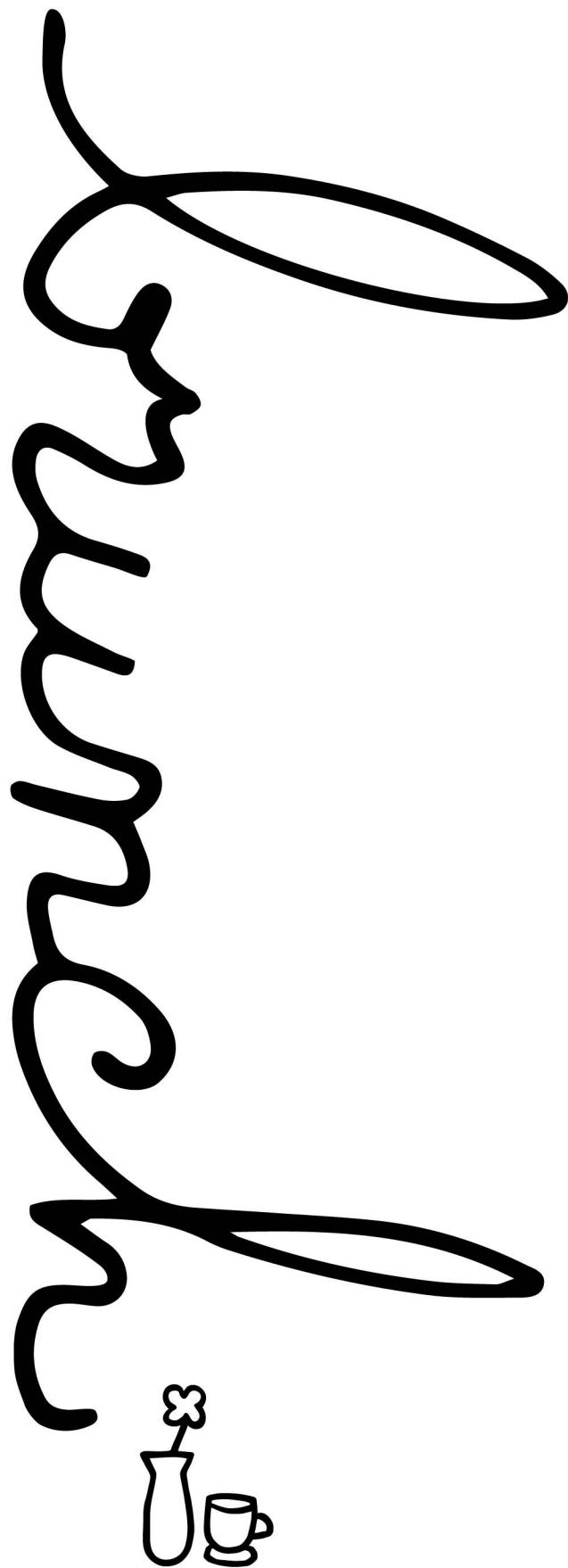


Consuming raw or undercooked foods increases the risk of foodborne illness. Items may have been in contact with nuts, gluten + other allergens. Inform your server of any allergies. A 20% gratuity will be added to parties of 8 or more.

DRAKE
**MOTOR
INN**

Prince Edward County

DRAKE
DEVONSHIRE



Executive Chef: Amanda Ray