

## 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

[VG] vegetarian

[V] vegan

[GF] gluten-free

[OW] Ocean Wise sustainable seafood

## 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

## 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

**misso glazed turbot 43**

misso 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

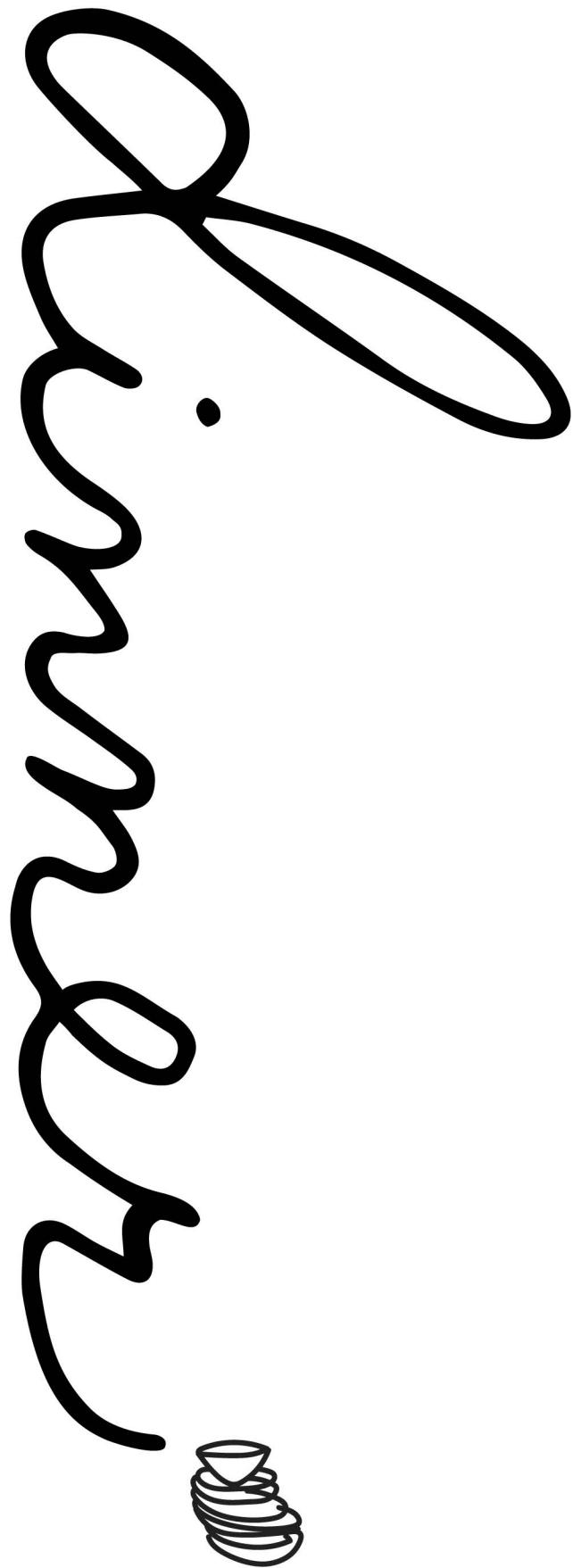
ummm

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