

TO START

- roasted tomato soup** 15
roasted tomato and red peppers
- bread + butter (VG)** 11
seeded pain au lait, pull-apart, St. Brigid's butter, smoked salt, rosemary
- tuna tartare** 22
ginger-ponzu marinade, granny smith, fennel, endive, cilantro avocado crema, crispy wonton
- duck wings** 20
maple chili, crispy garlic
- burrata** 28
butternut squash, roasted apple, pickled shallots, herbs, hazelnut, toasted focaccia

SALADS

- baby gem Caesar** 19
shaved fennel, radish, bacon, miso croutons, parmesan, fermented Caesar dressing
- roasted beet salad (VG)** 17
bitter greens, pear, Lighthall feta, tahini dressing + candied pistachios
- big salad (VG) (GF)** 18
baby gem, kale, red cabbage, carrot, radish, sesame dressing, mandarin oranges, seedy crunch, microgreens
- ++++ salad upgrades ++++**
marinated crispy tofu 8 / lemon herbed chicken 9
miso sake salmon 12

MAINS

- falafel bowl (V)** 24
couscous, pickles, cherry tomatoes, cucumber, greens, tahini, crispy chickpeas
- potato gnocchi** 30
braised lamb ragu, fennel, olives, pecorino, lemon crunch
- chicken pot pie** 27
side green salad, Champagne vinaigrette
note: our pot pie takes a little extra time to bake
- fisherman's pie** 26
poached salmon, whitefish, shrimp, tarragon béchamel with mashed potatoes
- chicken satay** 25
peanut sauce, cucumber, carrot, lettuce, green onion, lime, peanut
- salmon bowl (GF)** 25
miso sake salmon, tamarind-braised tofu, forbidden black rice, quinoa, kale, broccoli, kimchi, poached egg, carrot coconut dressing
- London fish + chips (OW)** 25
haddock, curry sauce, mushy peas, hand-cut fries

HANDHELDs

- 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, Drake sauce, red onion, lettuce, pickle, hand-cut fries
add bacon +2
- katsu curry chicken burger** 24
panko coated crispy chicken breast, Japanese milk bun, katsu curry, coleslaw, sesame dressing, hand-cut fries

- Kentucky fried tofu sandwich (V)** 25
vegan ranch, cabbage slaw, pickles, ciabatta, hand-cut fries

- grilled cheese sandwich** 23
smoked cheddar, bacon-onion jam, sourdough bread, served with a roasted tomato soup

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

+++ ADD-ONS

- roasted root vegetables (VG)** 12
salsa verde, pumpkin seed
- crispy fingerling potatoes (V)** 12
lemon rosemary + garlic
- Drake fries (VG)** 9
house cut
make 'em fancy: w/ Parmesan + truffle butter +5
- side Caesar salad** 9
shaved fennel, radish, bacon, miso croutons, parmesan, fermented Caesar dressing
- little salad (VG)** 9
baby gem, kale, red cabbage, sesame dressing, carrot, radish, mandarin oranges, seedy crunch, microgreens

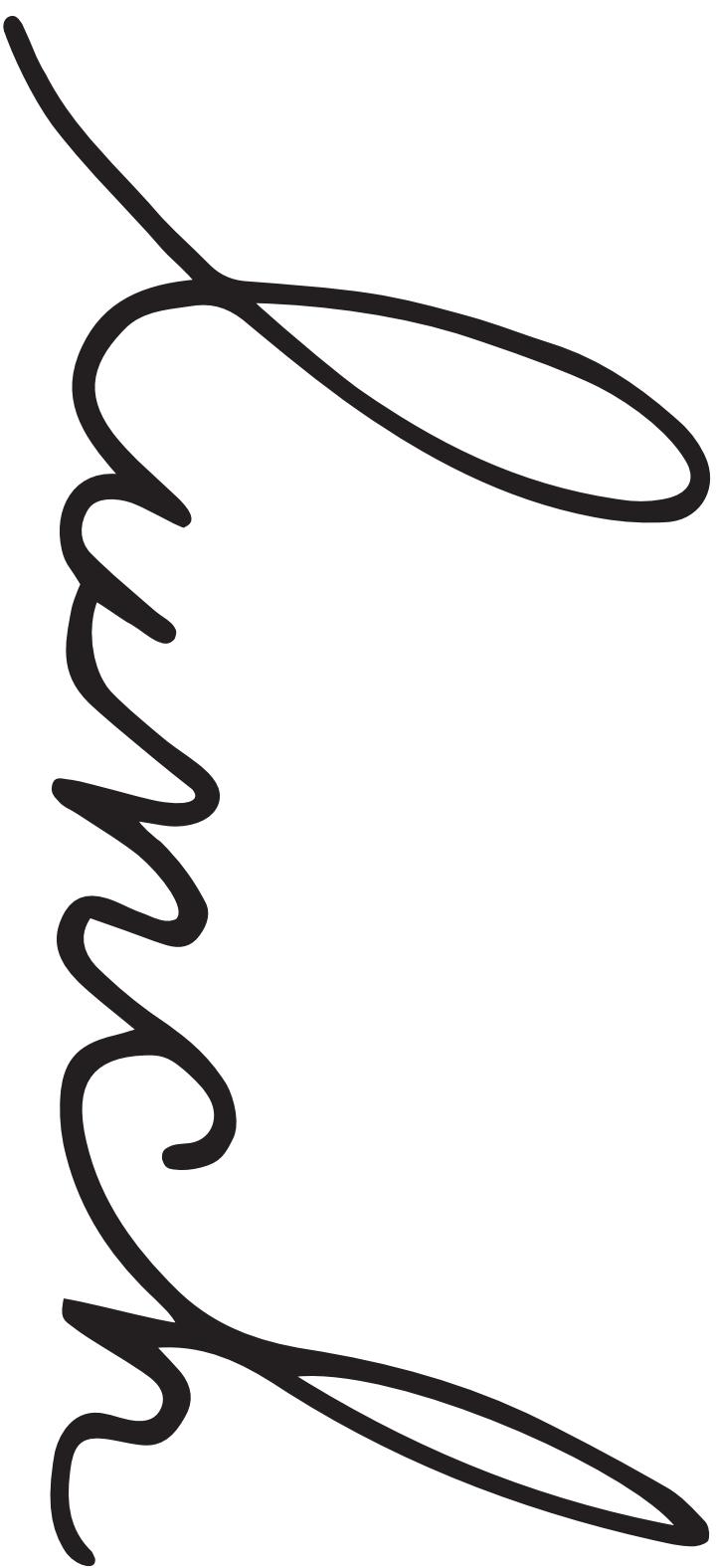


Consuming raw or undercooked foods can increase the risk of foodborne illness. All items may have been in contact with nuts, gluten + other allergens. Please inform the server of any allergies.

DRAKE
MOTOR
INN

Prince Edward County

DRAKE
DEVONSHIRE



Executive Chef: Amanda Ray