

## TO START

**local harvest gazpacho (V) 15**

ask your server for todays selections

**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 (GF) 24**

ponzu, olives, capers, espelette, burnt sesame rice chips

**impossibly vegetarian tempeh ribs (VG)**

18

Gochujang Sauce, house pickle, corn

**duck wings 20**

maple chili, crispy garlic

**burrata 29**

burrata, tomatoes, chili crisp, white anchovy, pinenuts + herbs

**cheddar, artichoke + crab dip 22**

served with tortilla chips

**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

## SALADS

**baby gem caesar 19**

shaved fennel, radish, bacon, miso croutons, parmesan, fermented caesar dressing

**tomato + watermelon salad (VG, GF) 18**

pickled watermelon, violet liquor, Lighthall Feta, house dressing, Za'atar, herbs  
\*vegan feta available on request

**big salad (VG, GF) 18**

baby gem, kale, red cabbage, carrot, radish, sesame dressing, mandarin oranges, seedy crunch, microgreens

[V] vegan

[GF] gluten-free

[OW] Ocean Wise sustainable seafood

## 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

**fried eggplant (V) 26**

silken tofu baba ghanoush, cucumber, cherry tomatoes, pomegranate, red onion, mint, vegan feta

**charred octopus (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 tomatos, feta, lemon crunch

**misso glazed turbot (GF) 43**

misso maple marinade, bok choy, shiitake, chili crisp

**Australian lamb rack (GF) 58**

roasted fingerling potatos + caramelized fennel, date onion jalapeno chutney

**Iberico pork chop (GF) 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) (GF) 14**

oyster + cinnamon caps, thyme, lemon

**local harvest vegetables (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

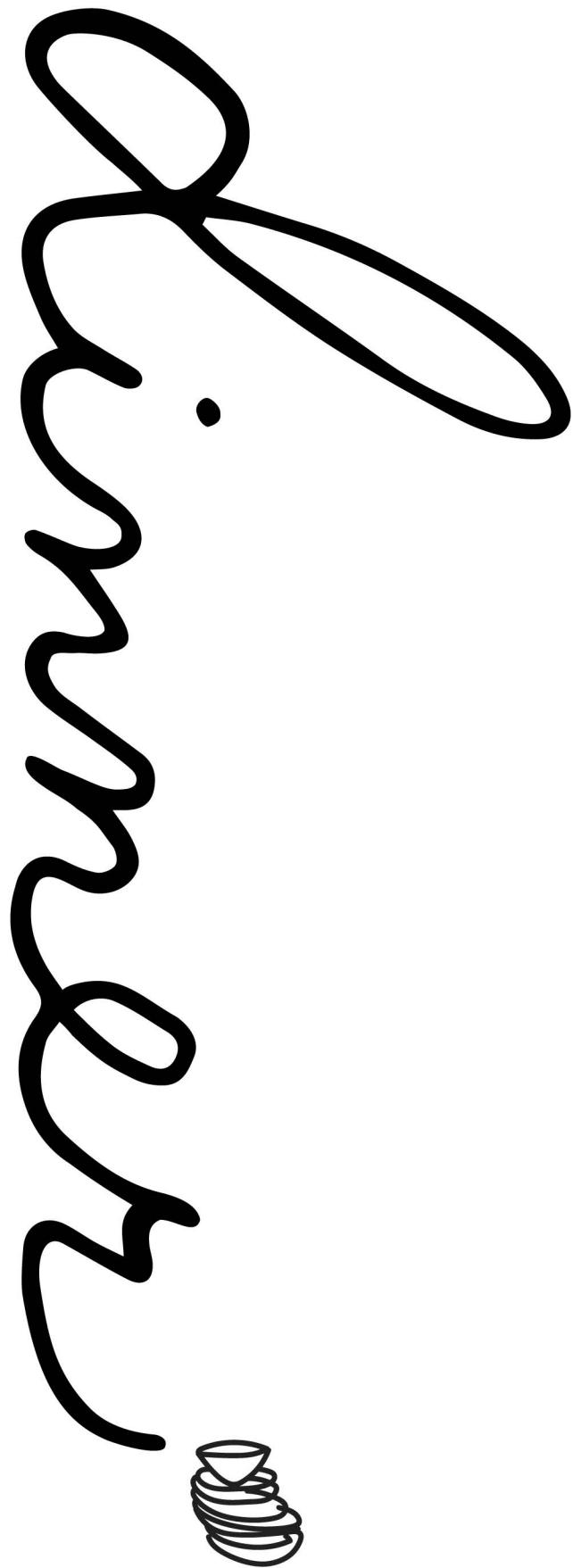
W W W

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