

## SHARE

**Giant Pretzel** | 8 v  
beer cheese | house mustard

**Cheesy Pull-Apart Bread** | 12 v  
fontina | mozzarella | marinara

**Smoked Mushroom** | 12 GF, V  
Goat Cheese, Mornay, Baguette

**Roasted Brussel Sprouts** | 12  
dill | aged balsamic / GF, DF, Vegan

**Wings** | 12 GF  
buffalo | bourbon bbq | chili teriyaki  
| dill ranch dressing

**Loaded Fries** | 14 GF, V  
parmesan | garlic | bacon | chives | hot sauce

**Margherita Flatbread** | 14 v  
tomato | basil | buffalo mozzarella  
| aged balsamic

## FROM THE KETTLE

**French Onion Soup** | 10  
crostini | sharp white cheddar

**New England Clam Chowder** | 9/12  
fine herbs | cream

**Classic Bookbinder** | 9/12  
red snapper | dry sherry

GF– gluten free/ DF– dairy free/ V– vegetarian

## FROM THE GARDEN

**Farm** | 10 GF, DF, Vegan  
garden greens | heirloom tomato | cucumber  
baby carrots | French radish | sweet peppers

**Gold Coast Salad** | 12 GF, V  
berries | candied walnuts | blue cheese

**Caesar** | 12  
gem lettuce | anchovy | pretzel crouton  
French radish | parmigiana reggiano

**Wedge** | 14  
baby iceberg | bacon  
| mini heirloom tomatoes

## BETWEEN THE BUNS

fries / sweet potato fries / potato chips / cole slaw

**Classic Reuben** | 17  
house brined corned beef | marble rye

**Poulet Frit** | 17  
crispy chicken | brioche roll | pickled red  
onion roasted jalapeno garlic aioli

**Beyond Burger** | 19 v, DF  
meatless patty | balsamic red onions  
Calabrian vegenaïse aioli | grilled mushrooms

**\*Drake Burger** | 19  
brioche bun | aged white cheddar  
dijonnaise | add egg/bacon- 3

**Lobster Roll** | 22  
Maine lobster & shrimp salad

**\*Steak Sandwich** | 23

## FROM THE SEA

**Blackened Red Snapper Tacos** | 12  
flour tortilla | spicy aioli | cabbage slaw

**Calamari** | 12  
old bay aioli | lime | marinara

**Grilled Prawns** | 16 GF  
lime butter | cilantro | espelette

**Fish and Chips** | 21  
beer batter | house fries | tartare sauce

**\*Grilled Salmon** | 31 GF  
asparagus | black garlic celeriac puree  
| avocado salsa

**Drake Crab Cakes** | 32  
roasted corn | herb aioli | fennel citrus slaw

## SEASONAL

**Beef Bourguignon** | 32  
short rib | aromatic vegetables | potato puree

**Sweet Potato Caramelle** | 22 v  
stuffed candy shaped pasta  
sage | upland Cress | marinated Tomato



COQ d'OR

## SWEETS

**Sorbet** | 8 GF, DF, V  
raspberry | passion fruit | grape | mango

**Gelato** | 8 GF  
salted caramel | oreo | pistachio  
birthday cake | strawberry | chocolate | vanilla

**Berries and Brandy** | 9  
roasted berries | brandy custard | praline crum-  
ble

**Peanut Tart** | 9  
peanut butter ganache |  
chocolate cookie crust

**Chocolate Mousse Cake** | 10 GF  
dark chocolate | flourless cake | espresso  
chantilly milk chocolate

**Drake Alaska** | 12  
strawberry gelato | yellow cake  
| torched vanilla meringue

**Chef's Spotlight** | 10  
embracing the season's creativity

18% gratuity charge will be add to parties of six or larger.

\*Consumption of raw or undercooked foods may risk of food borne illness.  
Individuals with certain health conditions may be at higher risk.

