

SOUPS

CLASSIC BOOKBINDER 7 | 12

FRENCH ONION 10

NEW ENGLAND CLAM CHOWDER 8 | 11

TABLE TO SHARE

CHEESY PULL-APART BREAD | 12

fontina | mozzarella | marinara

TRUFFLE FRIES | 8

parmesan | aioli

PROSCIUTTO FLATBREAD | 14

prosciutto | pesto | mozzarella | apricot

GIANT PRETZEL | 8

beer cheese | house mustard

MEAT & CHEESE | 17

chef's selection of local meats and cheeses

WINGS | 10

buffalo | "Few" Whiskey BBQ | chili teriyaki

***CALAMARI | 12**

old bay aioli | lime | house made crackers

STEAK TACOS | 12

ponzu marinated skirt steak | cebolla | cilantro

GRILLED JUMBO PRAWNS | 16

lime butter | cilantro | espelette

SALADS

*Add grilled shrimp/ chicken | 6 *steak/salmon | 10

BERRY | 12

baby greens | raspberry | black berry

candied walnuts | grape fruit | blue cheese

lemon mint vinaigrette

FARM | 10

garden greens | heirloom tomato | baby carrots |

French radish | sweet peppers

CRESS | 12

cress | arugula | apple fennel | roasted corn | toasted

hazelnuts | ginger truffle vinaigrette

CAESAR | 10

gem lettuce | anchovy | pretzel crouton | French

radish | Parmigiano Reggiano

ON BREAD

Fries | sweet potato | taro chips | coleslaw

THE LOBSTER ROLL | 21

Maine lobster & shrimp salad

CLASSIC REUBEN | 17

house brined corned beef

***THE DRAKE BURGER | 19**

brioche bun | aged white cheddar | tomato | dijonnaise

Add egg/bacon | 3

BEYOND BURGER | 19

meatless patty | balsamic red onions

Calabrian vegenaise aioli | grilled mushrooms

POULET FRIT | 15

fried chicken | pretzel croissant |

pickled red onion | roasted jalapeno garlic aioli

LARGE PLATES

***FILET MIGNON | 40**

8oz prime filet | Robuchon potato puree |

broccolini | oyster mushrooms | peppercorn cream sauce

***SALMON | 29**

asparagus | black garlic celeriac puree |

avocado salsa

CAMPANELLE | 19

roasted eggplant | garden vegetables | artichoke

burrata | pesto

***DRAKE CRAB CAKES | 32**

roasted corn | herb aioli | fennel citrus slaw

*Please let your server know of any allergies to guide you
through our menu*

SWEETS

RHUBARB AND CUSTARD | 9

caramelized honey | rhubarb gelee | honey comb

CHOCOLATE MOUSSE CAKE | 9

dark chocolate | cocoa nib | caramel chantilly

DRAKED ALASKA | 12

strawberry gelato | yellow cake | torched vanilla meringue

CHEF'S SPOTLIGHT | 8

embracing the season's creativity

GELATO | 8

salted caramel | Oreo | almond brittle
birthday cake | chocolate | strawberry

SORBET | 8

raspberry | lemon | wild berry | watermelon | grape
mango

COFFEE WITH A TWIST

Nutty Irishman Coffee | 12.5

Bailey's, Frangelico, coffee and whipped cream

Classic Jameson Irish Coffee | 12.5

Jameson Irish Whiskey, coffee and
whipped cream

Spanish Coffee | 12.5

Kahlua, tequila, coffee, and whipped cream,
garnished with an orange slice

Keoki Coffee | 12.5

Kahlua, Korbell Brandy, dark crème de cacao,
and whipped cream

An 18% gratuity will be added to parties of 6 or larger.

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

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