

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

tuna tostada 18
marinated yellowfin tuna, ponzu sauce, pickled ginger,
avocado, miso aioli, black sesame seeds

impossibly vegetarian tempeh ribs (VG) 18
Gochujang Sauce, house pickle, corn

duck wings 20
maple chili, crispy garlic

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

++++ 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 satay 25
peanut sauce, cucumber, carrot, lettuce,
green onion, lime, peanut

tex me later 24
rice + beans, pico de gallo, crispy pork belly, tomatillo
sauce, crispy tortilla, avocado, cotija, cilantro

salmon bowl (GF) 25
miso sake salmon, tamarind-braised tofu, forbidden
black rice, quinoa, kale, broccoli, Pyramid Ferments
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

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

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

S ADD-ONS

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 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.

[VG] vegetarian

[V] vegan

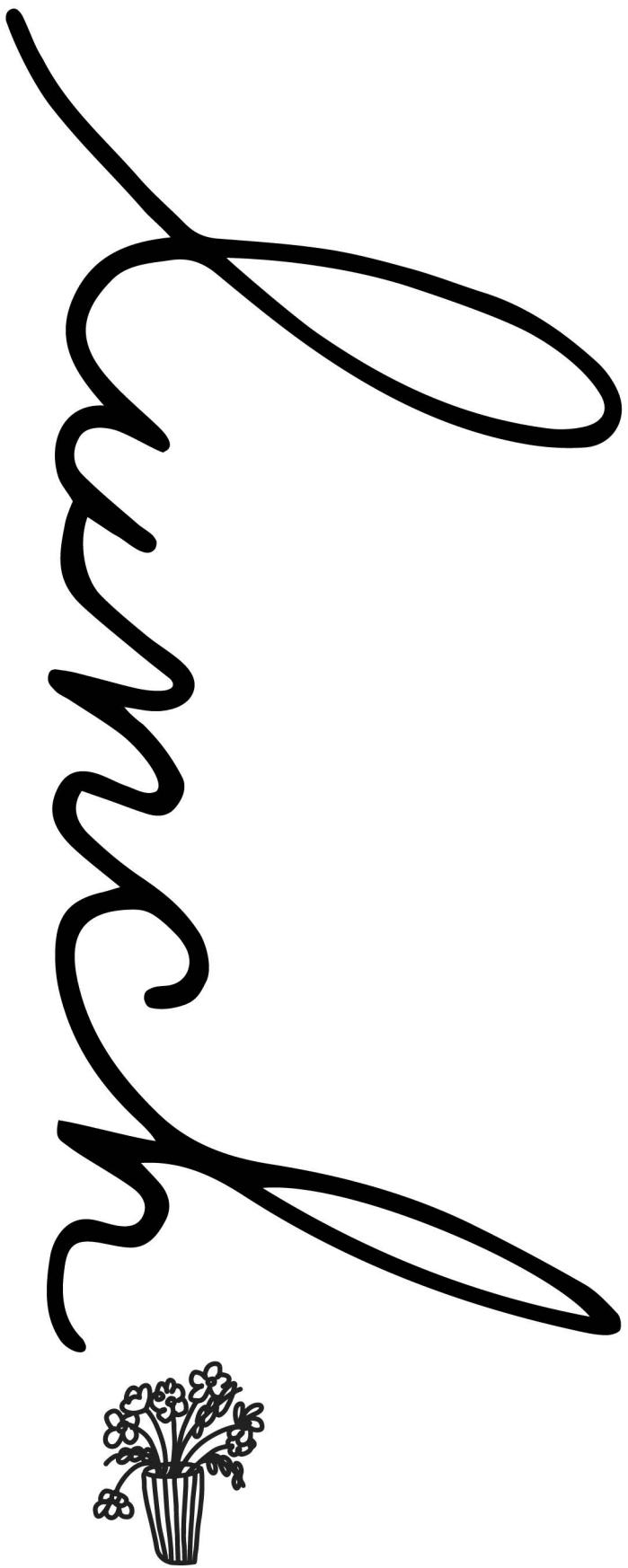
[GF] gluten-free

[OW] Ocean Wise sustainable seafood

DRAKE
MOTOR
INN

Prince Edward County

DRAKE
*DEVON*SHIRE



Executive Chef: Amanda Ray