

The Draycott

Small Plates & Appetizers

OLIVES	7
fennel pollen, lemon zest	
MARINATED GIGANDES BEANS	8
SOUPE À L'OIGNON	16
gruyere, emmentaler, caramelized onion, bone broth	
CHILLED JUMBO SHRIMP	21
cocktail sauce, dijon aioli	
KANPACHI CRUDO	24
pink peppercorns, crispy capers, watercress, calamansi vinegar	
PENN COVE MUSSELS	26
leeks, veloute, chablis, grilled bread	

Salads

SPINACH SALAD	15
feta cheese, tangerine, pistachio oil	
COBB SALAD	19
avocado, bacon, cherry tomato, egg, blue cheese, radish, cucumber, chive	
BUTTER LETTUCE SALAD	15
honey mustard, chives, dill, pickled golden raisins	
GEM LETTUCE CAESAR	17
roasted garlic dressing, parmigiano, white anchovy	

Add grilled chicken, seared salmon or crab to any salad for +10. Add shrimp for +12

Bread &

GRILLED SOURDOUGH	7
two slices, Larder Bakery	
Choose from the following accompaniments	
HAND CHURNED BUTTER	3
add white anchovies +6	
ENGLISH PEA DIP	8
add seasonal crudite +4	
BURRATA	11
poached pear, watercress, aged balsamic	
CHEESE SELECTION	19
marcona almonds, fig jam, grapes	
CHICKEN LIVER MOUSSE	13
walnuts, strawberry balsamic jam	
OSETRA CAVIAR SERVICE	180
blinis, creme fraiche, shallots	

On The Side

FRITES	7
thyme and peppercorn	

Desserts

BROWN SUGAR PUDDING	13
whipped cream, sea salt	
CHOCOLATE MOUSSE	13
raspberry purée, pistachio	
ICE CREAM SCOOP	4
SEASONAL SORBET	4

(V) Denotes vegan.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

A gratuity of 20% will be added for parties of 6 or more.

3/16/22