

DINNER

The Draycott

Small Plates

OLIVES	7
fennel pollen, lemon zest (v)	
MARINATED GIGANDES BEANS (v)	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, 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	
BUTTER LETTUCE SALAD	15
honey mustard, chive, dill, pickled golden raisins (v)	
GEM LETTUCE CAESAR	17
breadcrumbs, roasted garlic, parmigiano, white anchovy	
SALMON CONSERVA SALAD NIÇOISE	25
castelvetrano olives, capers, egg, dill, tarragon	

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

Large Plates

ROASTED FREE RANGE CHICKEN	32
savoy cabbage, salsify, black garlic	
BEELER'S RANCH PORK CHOP	33
au jus, blackberries, watercress	
SPINACH & CASHEW RAVIOLI	24
shallot sofrito, pistachio pistou (v)	
VEGETABLE CURRY	26
vadouvan rice, seasonal vegetables, yogurt raita	
FISH & CHIPS	30
battered local rockfish, Chef Mason's triple-cooked chips, mushy peas, tartar sauce,	
GRILLED BRANZINO	34
frisee, radish, cucumber, almond	
WHOLE PAN-SEARED DOVER SOLE	MP
capers, parsley, beurre blanc	
THE DRAYCOTT BURGER	24
8 oz wagyu, caramelized onion, welsh cheddar, mustard pickles, tomato aioli	
GRILLED STEAK FRITES	37 / 72
Wanderer Farms, au poivre 8 oz hanger / 16 oz ribeye	

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 (v) +4	
BURRATA	11
wine-poached pear, watercress, aged balsamic	
CHICKEN LIVER MOUSSE	13
walnuts, strawberry balsamic jam	
CHEESE SELECTION	19
marcona almonds, fig jam, grapes	

OSETRA CAVIAR SERVICE	180
blinis, creme fraiche, shallots	

Vegetables

WILTED BABY SPINACH	10
garlic, lemon, crispy shallots (v)	
THUMBELINA CARROTS	12
red harissa, tahini, pickled raisins (v)	
CRUSHED WEISER FARMS POTATOES	12
thyme & garlic	
ROASTED CAULIFLOWER	12
spiced yogurt, za'atar	
BRUSSELS SPROUTS	14
pancetta, chestnuts	
FRITES	7
thyme, peppercorn (v)	

Desserts

STICKY TOFFEE PUDDING	15
Bautista Farm dates, clotted cream	
KNICKERBOCKER GLORY	14
lemon curd, blueberry compote, almond biscotti, ice cream	
BROWN SUGAR PUDDING	13
whipped cream, sea salt	
CHOCOLATE MOUSSE	13
raspberry purée, pistachio	
ICE CREAM SCOOP	4
SEASONAL SORBET (v)	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.

3/17/22