

LUNCH

The Draycott

Small Plates & Appetizers

OLIVES	7
fennel pollen, lemon zest (v)	
MARINATED GIGANDES BEANS (v)	8
KANPACHI CRUDO	24
pink peppercorns, crispy capers, watercress calamansi vinegar	
CHILLED JUMBO SHRIMP	21
cocktail sauce, dijon aioli	
SOUPE À L'OIGNON	16
gruyere, emmentaler, caramelized onion, bone broth	
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, parmigiano, roasted garlic, 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

Plates

CRAB & AVOCADO TOAST	21
toasted sourdough, lemon aioli, dill	
GRILLED BRANZINO	28
frisee, radish, cucumber, almonds	
SPINACH & CASHEW RAVIOLI	24
shallot soffrito, pistachio pistou (v)	
VEGETABLE CURRY	26
vadouvan rice, seasonal vegetables, yogurt raita	
SOURDOUGH MUSHROOM MELT	18
vegan smoked provalone, thyme (v) add a fried egg +3	
FISH & CHIPS	30
battered local rockfish, Chef Mason's triple-cooked chips, mushy peas, tartar sauce,	
THE DRAYCOTT BURGER	24
8 oz wagyu, caramelized onions, Welsh cheddar, mustard pickles, tomato aioli	
GRILLED WANDERER FARMS STEAK	37
8 oz hanger, frites, sauce au poivre	

Bread &

GRILLED SOURDOUGH	7
two slices, Larder Bakery	
Choose from the following accompaniments	
HAND CHURNED BUTTER	3
add white anchovies +6	
ENGLISH PEA DIP (v)	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	

Vegetables

QUICK-WILTED BABY SPINACH	10
garlic, lemon, crispy shallots (v)	
CRUSHED WEISER FARMS POTATOES	12
thyme & garlic	
ROASTED CAULIFLOWER	12
spiced yogurt, za'atar	
FRITES	7
thyme, peppercorn (v)	

Desserts

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.

4/6/22