

The Draycott

DINNER

STARTERS

OLIVES 7

mixed, marinated in extra virgin olive oil (v, vg, gf)

SOURDOUGH BREAD 8

grilled garlic oil (v, vg)

ENGLISH PEA DIP 12

crudités (v, vg, gf)

CHEESE BOARD 17

selection of house cheeses, almonds, fig jam, grapes, crackers (v)

PEA SOUP 14

English peas, snow peas, ricotta cheese, mint, lemon zest, focaccia crouton, served hot or cold (v)

OYSTER PLATTER 18

half a dozen (gf)

CHILLED JUMBO SHRIMP 18

cocktail sauce, dijon aioli (gf)

TUNA TARTARE 21

avocado, red onion, jalapeño, root vegetables chips

CEVICHE 18

Argentinian red shrimp, jalapeño, red onion, corn nuts, cilantro (gf)

POPCORN SHRIMP 19

tempura rock shrimp, spicy mayo, lime, frisée apple salad

PROSCIUTTO & MELON 18

thinly sliced aged parma ham, cantaloupe, truffle honey, arugula (gf)

BURRATA 16

roasted peaches, aged balsamic, roasted hazelnuts, basil (v, gf)

THAI CHILI CRAB CAKE 23

lump crab, tomato salsa, thai sweet chili sauce, cilantro, fennel cucumber salad

BEEF TARTARE 24

cornichons, capers, parsley, egg yolk, house-made potato chips (gf)

SALADS

add to any salad: grilled organic chicken breast +10, pan-seared salmon +10;
grilled shrimp +12, grilled tuna steak +15

HEIRLOOM TOMATO 18

mozzarella cheese, red onions, black olives, basil (gf)

WATERMELON 18

feta cheese, baby tomatoes, edamame, arugula, frisée, white balsamic dressing (gf)

CAESAR 17

gem lettuce, shaved parmesan, anchovies, breadcrumbs, caesar dressing

GARDEN OF GREEN 16

mixed greens, green olives, capers, avocado, meyer lemon dressing (v, vg, gf)

COBB 21

chopped mixed salad leaves, avocado, egg, corn, bacon, tomatoes, crumbled gorgonzola cheese, red wine dressing (gf)

NIÇOISE 28

ahi tuna, arugula, shaved fennel, green beans, black olives, baby potatoes, rainbow baby tomatoes, anchovies, egg, focaccia, pesto

MAINS

VEGETABLE CURRY 26

jasmine rice, seasonal vegetables, raita, shaved coconut, lime, dried chilis, cilantro (v, vg, gf)

IMPOSSIBLE BURGER 21

8 oz vegan patty, spicy vegan mayo, lettuce, tomato, red onion, mustard, pickles, vegan provolone cheese, fries (v, vg)

CRISPY BUTTERMILK**CHICKEN SANDWICH 23**

six-hour buttermilk brined chicken breast, avocado, butter lettuce, red onion, spicy aoli, fries

STEAK SANDWICH 26

thinly sliced roast beef, horseradish aioli, watercress, chips

HALIBUT 39

herb oil, watercress, lemon (gf)

FISH & CHIPS 30

battered local rockfish, mushy peas, tartar sauce, fries

PAN-ROASTED SALMON 32

baby squash, snow peas, English peas, spinach, beurre blanc, pea shoots (gf)

GRILLED BRANZINO 34

lemon, herb oil (gf)

ROASTED FREE RANGE CHICKEN 32

braised leeks, roasted mushrooms, au jus

BEELER'S RANCH PORK CHOP 33

roasted peaches, arugula, 24-month-old aged balsamic vinegar d.o.p, grilled lemon (gf)

THE DRAYCOTT BURGER 24

8 oz wagyu beef burger, caramelized onions, pickles, Welsh cheddar, tomato aioli, tomato, fries

GRILLED STEAK & FRIES 62/70

Wanderer Farms, peppercorn sauce, 14 oz New York strip / 16 oz ribeye

MARKET VEGETABLES

BABY SPINACH 9

spinach, garlic, lemon, olive oil, crispy shallots (v, vg, gf)

ROASTED SQUASH 9

garlic, pine nuts, olive oil (v, vg, gf)

ENGLISH PEAS 9

snow peas, butter, mint (gf)

ROASTED CAULIFLOWER 9

spiced yogurt (gf)

CRUSHED POTATOES 9

thyme, garlic, olive oil (v, vg, gf)

BOUJIS FRIES 7

thyme, black peppercorn (v, vg, gf)

INVISIBLE FRIES 7 money to Ukraine

(v) denotes vegetarian, (vg) vegan, (gf) gluten free

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.