

Specials

The Draycott

Monday

MOULES FRITES 36

white wine, shallots, celery, crème fraîche, toasted sourdough
wine pairings: *chablis & sauvignon blanc*

Tuesday

VEAL MILANESE 48

shaved fennel, lemon
wine pairings: *sangiovese & chianti*

Wednesday

TROUT ALMONDINE 38

brown butter, capers, lemon, sautéed spinach, toasted almonds
wine pairings: *chenin blanc & chardonnay*

Thursday

DUCK CONFIT 49

butter beans, bacon, cipollini onions, frisée
wine pairings: *pinot noir & barolo*

Friday

DOVER SOLE MP

brown butter, lemon, baby potatoes, parsley
wine pairings: *chardonnay & rosé*

Saturday

GRILLED LOBSTER 72

24 oz whole main lobster, garlic butter, fries
wine pairings: *champagne & sparkling rosé*

Sunday

BUTTERMILK FRIED CHICKEN 38

half mary's organic chicken
wine pairing: *sauvignon blanc & sparkling wine*

(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.