

Raw & Chilled

HALF DOZEN OYSTERS	24
CHILLED JUMBO PRAWNS cocktail sauce, aioli	28
TUNA TARTARE avocado, red onion, jalapeño, root vegetable chips	28

For the Table

GRILLED SOURDOUGH (v, vg)	9
TRUFFLE ARANCINI (v)	12
ENGLISH PEA DIP & CRUDITÉS (v, vg, gf)	18
CHEESE BOARD (v)	24

Appetizers & Salads

FRENCH ONION SOUP comté cheese	21	GARDEN OF GREENS SALAD avocado, meyer lemon vinaigrette	19
BURRATA oven-roasted heirloom cherry tomatoes	20	NICOISE SALAD ahi tuna, fennel, green beans, olives, potatoes, tomatoes, anchovies, egg, pesto	36
COBB SALAD avocado, egg, bacon, tomatoes, blue cheese, red wine vinaigrette	26	GRAIN BOWL ancient grains, seeds, edamame, arugula, soft boiled egg (v, vg)	19
CAESAR SALAD romaine, parmesan, anchovies, breadcrumbs, caesar dressing	23		

add; chicken breast 12, salmon 12, shrimp 14, tuna steak 16

Mains

PAN ROASTED SALMON broccolini, beurre blanc (gf)	38	MAINE LOBSTER ROLL toasted brioche, old bay mayonnaise, salad or fries	36
FISH & CHIPS battered cod, mushy peas, tartar sauce, fries	36	CRISPY BUTTERMILK CHICKEN SANDWICH buttermilk brined mary's organic chicken breast, lettuce, spicy mayonnaise, fries	28
VEGETABLE CURRY seasonal vegetables, jasmine rice, raita, cilantro (v, gf) <i>add; chicken breast 12 or shrimp 14</i>	30	THE DRAYCOTT WAGYU BURGER aged welsh cheddar, caramelized onions, tomato, pickles, aioli, fries	32
SKIRT STEAK chimichurri, fries	42	VEGAN IMPOSSIBLE BURGER cheddar, red onion, tomato, pickles, aioli, fries (v, vg)	28

Extras

LOADED BAKED POTATO cheddar cheese, sour cream, bacon, chives (gf)	9	SAUTÉED SPINACH garlic, lemon (v, vg, gf)	9
BROCCOLINI fresh lemon (v, vg, gf)	9	CRISPY SMASHED POTATOES thyme, garlic, olive oil (v, vg, gf)	9
FRIES thyme, black peppercorn (v, vg, gf)	9	INVISIBLE FRIES donation to our monthly community partner	9

The Draycott

Bubbles

JP CHENET BRUT	17
TRUDON CHAMPAGNE	30
H. MEYER CRÉMANT D'ALSACE BRUT ROSÉ	20
APRES SOL SPARKLING ROSÉ	18

Rose

MARGERUM RIVIERA ROSÉ	18
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White

TERLATO PINOT GRIGIO	17
MONTE XANIC SAUVIGNON BLANC	21
DOMAINE IDIART SANCERRE	22
ROMBAUER CHARDONNAY	25
MONTE XANIC CHENIN BLANC	19

Red

DOMAINE ROCHE GUILLON BEAUJOLAIS	17
ROUTESTOCK PINOT NOIR	19
DOMAINE ALAIN GRAILLOR 'CLOS SOMI'	22
SERIAL CABERNET SAUVIGNON	23

Specialty Cocktails

CRANBERRY ELDERFLOWER SWIZZLE	16
bacardi rum, cranberry shrub, mint, st. germaine, lime, soda	
PASSIONFRUIT MARTINI	19
grey goose, passionfruit, vanilla, lemon, sparkling wine	
LYCHEE HIBISCUS MARGARITA	18
patron tequila, lychee, hibiscus grenadine, martini fiero, lime	
HERB GARDEN COLLINS	17
bombay dry gin, basil, chareau, eucalyptus, citrus, white pepper, sparkling yuzu lime	
MANGO MEZCAL PALOMA	19
illegal mezcal, grapefruit, mango agave, aperol, citrus, tajin, soda	
APPLE CIDER MULE	16
vodka, amaretto, rosemary, lime, ginger beer	
MAPLE SMOKED OLD FASHIONED	24
angels envy bourbon, english breakfast maple, black walnut	
PUMPKIN SPICE MARTINI	18
reposado tequila, baking spices, gingerbread, orange	
CINNAMON CHAI HOT TODDY	17
whisky, cinnamon honey, ginger, lemon, angostura bitters	

Beer

ALLAGASH WHITE ALE	9
BOONT AMBER ALE	9
HOP CONCEPT IPA	9
SINCERE CIDER	9
SANDY SHANDY BTL	7
ROTATING BEER	5
ERDINGER NON ALCOHOLIC	7

Coffee & Tea

CAPPUCCINO	7
LATTE	7
ESPRESSO	6
DOUBLE ESPRESSO	7
DRIP	6
HOT TEA	6
COLD BREW	7

Mocktails

GHIA & LYCHEE	10
MANGO & ORANGE	10
WHITE PEACH & GRAPEFRUIT	10
GINGER & MINT	10
BASIL & CRANBERRY	10
PASSIONFRUIT ARNOLD PALMER	10
APPLE CIDER	10