

The Draycott

ALL DAY MENU

FOR THE TABLE

THE MIXED PLATE \$38
assortment of meats & cheeses /
mustard / cornichon / capers

CHEESE PLATE \$25
assortment of cheeses / grapes /
candied walnuts

CHARCUTERIE PLATE \$28
assortment of meats / mustard /
cornichon / capers

TRUFFLED DEVEILED EGGS \$14
fresh herbs / périgueux aioli /
pickled radish / tobiko (gf)

CRUDITÉS PLATE \$25
seasonal vegetables / dips

BAGUETTE and BUTTER \$11
cultured salted butter (v)

APPETIZERS

PEA SOUP \$19
English peas / lemon roasted
asparagus / parmesan shortbread
(served hot or cold) (v)

SHRIMP COCKTAIL \$24
jumbo prawns / cocktail sauce /
dijon aioli

TUNA TARTARE \$28
avocado / jalapeno / root vegetable
chips

NIÇOISE SALAD \$34
tomatoes / olives / artichoke /
egg / tuna confit (gf)

CARROT & FENNEL SALAD \$23
heirloom carrot / frisee / radish/ fennel
yogurt / carrot & ginger vinaigrette /
walnuts (vg, gf)

CEASAR SALAD \$22
baby gem lettuce / parmesan /
anchovy

HOUSE SALAD \$16
market lettuces / herbs / champagne
vinaigrette (vg, gf)

add Chicken (\$12), Smoked Salmon (\$15),
Steak (\$18), Tuna Confit (\$15)

MAINS

GRUYERE CRUSTED HALIBUT \$45
fondant leeks / beurre blanc (gf)

MUSSELS \$28
white wine / garlic / parsley / shallots
/ butter

SOUS VIDE CHICKEN BREAST \$38
potato gnocchi / zucchini tagliatelle/
oven dried tomato / pan sauce

PAN ROASTED SALMON \$38
green beans / sauce vierge

MUSHROOM STROGANOFF \$34
foraged mushrooms / greek yogurt /
steamed rice (vg, gf)

WAGYU SMASH BURGER \$30
wagyu beef / gruyere / pickle /
onion / lettuce / tomato /
black garlic aioli

STEAK FRITES \$39
flatiron steak / garlic butter /
french fries (gf)

8oz FILET MIGNON \$68
truffle mash / au poivre sauce (gf)

RACK OF LAMB \$56
corn / braised baby onions / carrot /
barley / lamb consommé (gf)

SIDES

MAC & CHEESE \$16
truffle cream / comté (v)

FRENCH FRIES \$10
kennebec potatoes / garlic /
porcini powder (vg, gf)

GREEN BEANS \$14
brown butter / almond (v, gf)

MADEIRA MUSHROOMS \$12
crème fraîche / garlic / chives (v, gf)

please ask your server for our daily specials

(V) VEGETARIAN, (VG) VEGAN, (G) GLUTEN FREE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

NORMAL KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS WHERE CROSS-CONTACT MAY OCCUR. WE ARE THEREFORE UNABLE TO GUARANTEE THAT ANY MENU ITEM IS COMPLETELY FREE FROM ANY PARTICULAR ALLERGEN.