

The Draycott

LUNCH

STARTERS

MARINATED MIXED OLIVES 7

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

SOURDOUGH BREAD 8

grilled garlic oil (v, vg)

ENGLISH PEA DIP 16

crudités (v, vg, gf)

CHEESE BOARD 24

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

OYSTER PLATTER 24

half a dozen (gf)

CHILLED JUMBO SHRIMP 26

cocktail sauce, dijon aioli (gf)

TUNA TARTARE 24

avocado, red onion, jalapeño, root vegetables chips 19

POPCORN SHRIMP 21

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

PROSCIUTTO & PERSIMMON 21

thinly sliced aged parma ham, arugula (gf)

BURRATA 19

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

CRAB CAKE 26

lump crab, cilantro, fennel cucumber salad, roasted red pepper aioli

BEEF TARTARE 24

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

FRENCH ONION SOUP 21

gratinee

SANDWICHES

CHICKEN PANINI 25

grilled organic chicken breast, roasted peppers, aged balsamic, arugula, pesto, fontina cheese, fries

AVOCADO TARTINE 19

roasted peppers, sundried tomatoes, rainbow baby tomatoes, pesto, arugula, meyer lemon (v, vg)

IMPOSSIBLE BURGER 26

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

BLT 19

hickory wood smoked bacon, house-made potato chips, heirloom tomato, grilled sourdough, apple aioli, romaine

LOBSTER ROLL 36

toasted brioche, old bay mayo, chives, green salad

CRISPY BUTTERMILK CHICKEN 28

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

THE DRAYCOTT BURGER 32

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

SALADS

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

CAESAR 23

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

GARDEN OF GREEN 19

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

COBB 26

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

NIÇOISE 34

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

VEGETABLE CURRY 30

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

MAINS

FISH & CHIPS 34

battered local rockfish, mushy peas, tartar sauce, fries

PAN-ROASTED SALMON 38

spinach, beurre blanc, (gf)

STEAK FRITES 59

NY Strip with peppercorn sauce, french fries

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 9

thyme, black peppercorn (v, vg, gf)

(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.