

The Draycott

BRUNCH

FOR THE TABLE

CRUDITÉS PLATE \$25
seasonal vegetables / housemade dips (vg, gf)

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

SAVORY

CLASSIC FRENCH OMELETTE \$22
gruyere cheese, salad (gf)

FRITTATA \$25
spinach / roasted tomato / fromage blanc / chives / market greens (v, gf)

EGGS BENEDICT \$26
smoked ham, english muffin, hollandaise, smoked paprika, salad

BAGUETTE MERGUEZ \$23
spicy lamb sausage / harissa

SMOKED SALMON BENEDICT \$29
english muffin, hollandaise, smoked paprika, salad

STEAK & EGG FRITES \$45
skirt steak / egg / blue cheese sauce / fries (gf)

EGGS FLORENTINE \$24
english muffin, spinach, hollandaise, salad

WAGYU SMASH BURGER \$30
wagyu beef patty / gruyere / pickle / onion / lettuce / tomato / black garlic aioli
add small side of fries to any sandwich (\$5)

CROQUE MADAME \$22
jambon de paris / comté / béchamel / dijon / egg / sourdough

SALAD

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

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

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

NIÇOISE SALAD \$34
tomatoes / olives / artichoke / egg / tuna confit (gf)
add Chicken (\$12), Smoked Salmon (\$15), Steak (\$18), Tuna Confit (\$15)

SWEET

BUTTERMILK PANCAKES \$21
3 pancakes / blueberry compote / whipped butter

CARNIVAL FRENCH TOAST \$25
toffee apple french toast / candied apple / caramel corn / creme anglaise (v)

FRUIT PLATTER \$17
santa monica farmers market (vg, gf)

COCKTAILS

MIMOSA \$17
Fresh Orange Juice, Prosecco

ESPRESSO MARTINI \$21
Mr Black / Vodka / Fernet Branca / Creme de Cacao / Espresso

BELLINI \$17
Peach Purée, Prosecco

BLOODY MARY \$17
Vodka, Lime, House Bloody Mary Mix

KIR ROYAL \$17
Creme De Cassis, Prosecco

EXTRAS

ONE EGG ANY STYLE \$4
BEELER'S APPLEWOOD SMOKED BACON \$8
SAUSAGE \$9
FRIES \$10
SAUTEED SPINACH \$9
HALF AVOCADO \$4

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.