

## SHARED TAPAS

### Goat Cheese Croquettes

Maple Butternut Squash Puree,  
Truffle Honey 14

### Crab + Spinach Fondutta

Creamy Lump Crab + Spinach  
Dip, Homemade Sourdough 18

### Roasted Brussels Sprouts

Rum Caramel Miso Glaze,  
Furikake + Lemon 13

### Prime Beef Meatballs

Mushroom Confit, Foie Gras  
Emulsion 15

### Florida Coast Ceviche

Citrus Cured Snapper, Key West  
Pink Shrimp, Patagonia Bay  
Scallops, Aji + Coconut Leche de  
Tigre, Plantain Chips 25

### Broken Egg\*

Sunny Side Up Duck Egg,  
Duck Fat Confit Papas Bravas,  
Garlic Aioli, Calabrian Chili  
Brava Sauce, Lady  
Edison Ham 18

### Truffled Duck Pâté

House Made, Deep Rich Flavor,  
Mustarda, Ciabattino Crostini,  
Pickled Vegetables 18

### Pasture Prime American Wagyu Sliders\*

Homemade Brioche Buns,  
Port Jam, Drovers Road Cheddar,  
Mustard Sauce 20

### Lobster Sliders

Chilled Lobster, Celery, Egg  
Mayo, Avocado + Tarragon  
Dressing, Homemade  
Brioche Buns 20

# The Drake

## Kitchen + Bar

## FEATURES

### Black Angus Steak Frites\*

Aged Angus Beef Picanha,  
Hand Cut Potato Frites, Bone Marrow Soubise,  
With Homemade Mushroom Ketchup 25  
Add Fried Duck Egg +6

### Roasted Swordfish

Crispy Jimmy Red Heirloom Grits, Braised Greens,  
Crawfish + Smoked Tomato Butter 29

### Fire Roasted Chicken

Citrus + Shawarma Spiced Springer Mountain Farm  
Chicken Thighs, Baby Potatoes,  
Habanero Pepper Sauce 23

### The Beef\*

Slow Roasted Tender Beef Sandwich,  
Homemade Baguette, Giardiniera Relish,  
Smoked Provoloncino, Garlic Aioli 22

### Seared Bluefin Tuna\*

AA Grade, Chilled Ramen Noodle Salad, Edamame, Yuzu  
Dressing, Cured Duck Yolk Emulsion, House Kimchi 25

### The Drake Burger\*

Double Wagyu Smash Burger Patties, Raclette Melt,  
Brandied Fungi Jon Mushrooms, Foie + Truffle Braise 23

## TOSSED+COMPOSED

### Autumn Beets Salad

Pickled Roasted Beets, Crispy Goats Cheese Terrine,  
Local Greens, Fall Spiced Pumpkin Seeds 16

### Seared Tuna Wedge Salad

Seared AA Blue Fin Tuna, Romaine, Fennel,  
Heirloom Tomato, Radish, Miso Dressing,  
Sesame Migas 22

## ADD ONS

Fungi Jon Mushrooms 7  
Piri Piri Chicken Thigh 8  
Gulf Coast Shrimp 11

Bluefin Tuna 12  
Lobster 16  
Rosemary Marinated Steak 12

## ENHANCEMENTS

Golden Mountain Potatoes  
Au Gratin 11

### Crispy Grits

Smoked Tomato Butter 10

### Cauliflower

Gremolata,  
Pickled Fresno Chilies 10

Truffle Frites Hand Cut,  
Aged Romano 12

+ Homemade Ketchup Flight 2

### Baby Potatoes

Duck Fat Confit Baby Golden  
Potatoes, Herb Butter 10

## PIZZA

Gluten Free Crust | +4

### Clásico

San Marzano Tomatoes,  
Fior di Latte Mozzarella,  
Romano + Basil 18

### Gochujang BBQ

Angus Beef, Mozzarella,  
Scallions, Homemade Kimchi,  
Sesame Seeds 20

### A Pie with a Purpose\*

Truffled Fungi Jon Mushrooms  
Caramelized Onions, Whipped  
Goat Cheese Ricotta,  
Smoked Provoloncino 21

\*1/3 of proceeds from this pie is donated  
to a local charity + 1/3 goes directly to  
our fantastic team

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Join Our  
Community

@thedrakeorl

