

SHARED TAPAS

Goat Cheese Croquettes

Maple Butternut Squash Puree, Truffle Honey 15

Croquetta de Testa

Pigs Head Croquette, Celery + Caper Dressing 12

Beets + Burrata

Fresh Burrata, Roasted Beets Hummus, Honeynut Hash,
Zaatar + Pomegranate Gastrique 17

Roasted Brussels Sprouts

Rum Caramel Miso Glaze, Furikake + Lemon 15

Chorizo Basco + Favas

Basque Style Chorizo, Braised
Beans + Cold Pressed Olive Oil 16

Crab + Spinach Fondutta

Creamy Lump Crab + Spinach Dip, Homemade Sourdough 20

Citrus Cured Seafood Ceviche*

Fresh Cuts of Faroe Salmon, Key West Pink Shrimp,
Sweet Patagonia Bay Scallops, Aji + Coconut
Leche de Tigre + Plantain Chips 26

Glazed Lamb Ribs

Ancho + Honey, Local Jicama + Carrots Curtido 20

Truffled Duck Pâté

House Made, Deep Rich Flavor, Mustarda, Ciabattino
Crostini, Pickled Vegetables 19

Pasture Prime American Wagyu Sliders*

Homemade Brioche Buns, Port Jam,
Drovers Road Cheddar, Mustard Sauce 21

VINTAGE CHEESE BAR + CHARCUTERIE

SERVED WITH ACCOUTREMENTS

SELECT TWO 19, SELECT THREE 28,
SELECT FIVE 46, SELECT SIX 54

Cow: Sweet Grass Dairy
“Green Hill” (GA)
Double Cream, Soft Ripe,
Silky

Goat: Sunshine Farms Goat
Asiago (FL)
Nutty, Semi Soft, Tangy,
Grassy Notes

Blue: Sweet Grass Dairy
“Asher Blue” (GA)
Earthy, Natural Rind,
Creamy

American Butcher Soppressata (GA)

Garlic Cured, Sweet, Salty
Aged 6 Months

Paleta Iberico (ESP)

Salted, Cured, Aged Prosciutto
Aged 24 Months+

Lady Edison Country Ham (NC)

Buttery, Salty, Lightly Sweet
Country Style Ham
Aged 20-27 Months

*A gratuity of 20% will be automatically added for parties of 6 or more
guests. We appreciate your understanding and support for our team!*

The Drake

Kitchen + Bar

FEATURES

14oz Aged Angus Beef NY Strip Steak*

Marrow Soubise, Shiraz Gastrique,
Hand Cut Frites 61

Wagyu Steak + Potato*

Grilled Wagyu Sirloin Steak, Fondant Potatoes,
Braised Greens, Sauce Bordelaise 41

Arroz de la Costa

Roasted Octopus, Patagonia Bay Scallops,
Giant Prawn, Black Rice, Green Chickpeas,
Lemon + Garlic Aioli 34

Gulf Coast Grouper

Fungi Jon Mushrooms, Dirty Rice Middlins, Miso
Sake Glaze, Wasabi Oil 29

Duck, Duck, Goose

Duck Ravioli, Aged Breast, Goose Foie Gras,
Pomegranate Gastrique, Quince 36

Fire Roasted Chicken

Citrus Cured, Smokey Adobo Marinade, Salsa
Morita, Baby Potatoes 32

The Drake Burger*

Wagyu Beef Burger, Raclette Melt, Brandied Fungi
Jon Mushrooms, Foie Gras + Truffle Braise 24

Fungi Jon Mushrooms Risotto

Miso Dashi Broth, Fennel, Tomatoes, Furikake 25

ENHANCEMENTS

Cauliflower Gremolata, Pickled Fresno Chilies 12

Crispy Grits Smoked Tomato Butter 12

Truffle Frites Hand Cut, Aged Romano 15
+ Homemade Ketchup Flight 2

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

FOR THE TABLE

SERVES 3+

Zaatar Spiced Flatbread + Dips

Black Eyed Peas Hummus, Black Garlic Oil
Eggplant Caviar, Pickled Peppers
Tahina Verde, Garlic Chips 26

King Cut Bone In Aged Ribeye*

Camembert Potatoes, Crushed + Creamed
Bone Marrow Peas, Bordelaise 100

TOSSED+COMPOSED

Summer Chopped Salad

Edgewood Ranch Kale, Baby Gem Romaine, Heirloom
Tomatoes, Cucumbers, Radishes + Fennel, with Pickled
Onions, Olives, Feta, Crispy Chickpeas,
Buttermilk + Tarragon Dressing 18

Baharat Spiced Faroe Island Salmon*

Red Quinoa, Sea Island Red Peas, Chickpeas,
Crisp Local Greens, Orange Blossom Honey
Mustard Dressing 26

PIZZA

Gluten Free Crust | +5

Clásico

San Marzano Tomatoes, Fior di Latte
Mozzarella, Romano + Basil 19

Elote Pizza

Local Corn, Mozzarella, Pickled Peppers,
Tajin-Chipotle Aioli, Cilantro, Cotija 21

A Pie with a Purpose*

Truffled Fungi Jon Mushrooms
Caramelized Onions, Whipped Goat Cheese
Ricotta, Smoked Provoloncino 22

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

ADD ONS

Fungi Jon Mushrooms 8

Piri Piri Chicken Thigh 9

Rosemary Marinated Steak* 13

Salmon* 17

Grilled Shrimp 13

Foie Gras* 17

*“Food is as much about the moment, the occasion,
the location, the company, as it is about the taste.”*