

The Drake

Kitchen + Bar

SATURDAY BRUNCH

SHARED RATIONS + TAPAS

Buttermilk Biscuits

Fresh Baked Biscuits served with Pimento Cheese 14

The Drake Benedict*

Braised Oxtail, Grits Cake, Poached Eggs, Gochujang
Hollandaise, Fondant Potatoes 21

Crispy French Toast

Soaked + Crusted Brioche, Honey Whipped Ricotta,
Seasonal Stone Fruit + Bourbon Jam 18

Shrimp + Grits

Gulf Coast Shrimp in a Chorizo + Tomato Gravy served with
Jimmy Red Golden Grits 26

Avocado + Smoked Salmon Toast

Crushed Avocado, Prime Smoked Salmon,
Cucumber + Sumac Onions, Toasted Sourdough 24

Glazed Pork Belly Steak

Marsh Hen Mill Heirloom Grits,
Crispy Okra, Bourbon Coffee Glaze 27
Add Duck Egg \$6

Fried Chicken + Bubbles

Single Serving of Buttermilk Fried
Chicken, Marsh Hen Mill Heirloom
Grits, Habanero Maple,
+ a Glass of Champagne 30

BRUNCH COCKTAILS



Bloody Maria

Corazon Tequila, House-made Bloody Mix, Tajin Rim, Celery + Olive 15

Miche-Playa

Michelada with La Playita, Lime Juice, Pineapple Juice, + House-made Michelada Mix 15



Smoked Pig

Bacon Washed Whistle Pig Bourbon, Maple Syrup, Orange Bitters + Smoke Top 18

Mango Mai Tai

Blackwell Rum, Chinola Mango Liqueur, Fresh Lime Juice, Giffard Orgeat 12

Red Sangria

Bache Gabrielsen Gognac, Blackberry, Orange, Lime + House Red Wine 13

White Sangria

Massenez Apple, Strawberry, Lemon + House White Wine 13

