

The Draycott

LUNCH MENU

STARTERS

WIESER FARM'S TOYBOX MELON <i>local melons, San Danielle prosciutto</i>	22
CHILLED JUMBO SHRIMP <i>cocktail sauce, dijon aioli</i>	22
LOCAL HEIRLOOM TOMATOES <i>heirloom tomatoes, red onion, olives, feta cheese</i>	16
ENGLISH PEA DIP <i>warm sourdough (add crudité +4)</i>	15
HEIRLOOM TOMATO GAZPACHO <i>baby tomatoes, cucumber, red onion, breadcrumbs</i>	12
FROG HOLLOW FARMS PEACHES <i>local buratta cheese, pistachio pesto, grilled caraway rye</i>	17
DRAYCOTT CHOP <i>fra ma salami, provolone picante, chickpeas heirloom tomatoes, oregano vinaigrette</i>	17
HEARTS OF ROMAINE CAESAR <i>little gem lettuce, reggiano parmesan, fresh anchovy</i>	14
<i>(add chicken +6, shrimp +10, salmon +14)</i>	

MAINS

CRISPY EGGPLANT MILANESE <i>whipped ricotta, rustic tomato, wild arugula, parmesan</i>	29
CALIFORNIA LOBSTER ROLL <i>half maine lobster, local avocado, brioche bun, choice of french fries or salad</i>	30
PACIFIC WILD SALMON <i>oven roasted tomatoes, white beans, salsa verde</i>	32
FISH & CHIPS <i>mushy peas, tartar sauce, chef josh's triple cooked chips</i>	30
THE DRAYCOTT BURGER <i>Wagyu beef, aged cheddar, caramelized onions, house pickles, tomato, aioli</i>	24
<i>(add fried egg +3 substitute plant based patty +3)</i>	
GRILLED CALIFORNIA BEEF <i>8 oz. grass fed hangar steak, frites, peppercorn sauce</i>	29

SIDES

SHOESTRING FRIES	7
ORGANIC BABY GREENS	9

DESSERTS

BROWN SUGAR PUDDING <i>whipped creme fraiche, sea salt, cocoa nibs</i>	12
ETON MESS <i>local strawberries, meringue, whipped cream</i>	13
ICE CREAM & CHOCOLATE CHIP COOKIE <i>scoop chocolate or vanilla (gf)</i>	7