

The Draycott

LUNCH MENU

WEST COAST OYSTERS
half dozen, lemon, cocktail sauce
red wine mignonette 23

STARTERS

HEIRLOOM TOMATO GAZPACHO <i>baby tomato, cucumber, red onion, breadcrumbs</i>	12
ENGLISH PEA DIP <i>warm sourdough (add crudité +4)</i>	15
WEISER FARMS TOYBOX MELONS <i>San Daniele prosciutto</i>	22
CHILLED JUMBO SHRIMP <i>cocktail sauce, dijon aioli</i>	22
GREEK SALAD <i>heirloom tomatoes, red onion, olives, feta cheese</i>	16
MURRAY FARMS GRAPES <i>local burrata cheese, pistachio pesto, grilled caraway rye</i>	18
DRAYCOTT CHOP <i>fra ma salami, provolone picante, chickpeas, heirloom tomatoes, oregano vinaigrette</i>	17/23
HEARTS OF ROMAINE CAESAR <i>little gem lettuce, reggiano parmesan, fresh anchovy</i> <i>(add chicken +6, shrimp +10, salmon +14)</i>	14/21

MAINS

CRAB CAKES <i>house made crab cakes, yellow endive, Marie Rose sauce</i>	29
CHICKEN PAILLARD <i>grilled chicken breast, arugula, faro, tomato, cucumber, feta</i>	28
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> <i>(add fried egg +3 substitute plant based patty +3)</i>	24
GRILLED CALIFORNIA BEEF <i>8 oz. grass fed hanger 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
APPLE GALETTE <i>local apples, puff pastry, cinnamon ice cream, brandy caramel sauce</i>	14