

THE DRAKE

Breakfast Menu

MONDAY - SATURDAY 7AM - 11AM

QUICK CHOICES

Steel-Cut Oats 11.95

Steel-Cut Oatmeal, Brown Sugar and Raisins

Raspberry Brûlée Oatmeal 14.95

Steel-Cut Oatmeal, Warm Raspberry Compote, Brown Sugar Brûlée

Mediterranean Bowl 15.95

Hummus, Artichokes, Arugula-Frisee Salad, Green Olive, Feta, Naan Bread, Pickled Onions, Two Eggs

Greek Yogurt 16.95

Greek Yogurt, Assorted Berries, Granola, Drizzled Honey

Bagel & Lox 19.95

House-Cured Blueberry Salmon, Traditional Accompaniments, Dill Cream Cheese, Everything Bagel

FROM THE GRIDDLE

Malted Miniature Waffles 13.95

Maple Syrup & Chantilly Cream

Chocolate Waffles 14.95

Banana Waffles 14.95

Strawberry Waffles 14.95

Blueberry Waffles 16.95

Housemade Buttermilk Pancakes 14.95

Stack of Three Pancakes with Maple Syrup

Banana Pancakes 15.95

Chocolate Pancakes 15.95

Blueberry Pancakes 17.95

Banana French Toast 15.95

Two Slices of Vanilla Custard-Battered Brioche Bread, Served with Banana Brûlée & Banana Caramel Sauce

Zucchini Bread French Toast 15.95

Housemade Zucchini Bread, Granola, Whipped Lemon Ricotta

Sweet Crêpe 15.95

Mixed Berry Compote & Maple Syrup

BREAKFAST ENTRÉES

Served with Choice of Fresh Fruit, Hash Browns or Breakfast Greens

Egg Tostada 15.95

Two Egg Any Style, Chorizo, Avocado, Queso Fresco, Salsa, Cilantro

Breakfast Quesadilla 17.95

Eggs Scrambled, Applewood-Smoked Bacon, Green Chiles, Cheddar Cheese, Roasted Tomato Salsa, Sour Cream, Avocado in Two Flour Tortillas

Avocado Toast* 18.95

Whipped Ricotta, Confit Tomatoes, Frisée, Avocado, Poached Egg, Ciabatta

Farm Breakfast* 18.95

Two Eggs Any Style, Choice of Smoked Bacon or Country Sausage Links, Choice of Toast

Smoked Salmon Toast* 20.95

House-Cured Blueberry Salmon, Dill Cream Cheese, Soft Scrambled Eggs, Fresh Dill, Raisin Rye Toast

OMELETS

Served with Choice of Fresh Fruit, Hash Browns or Breakfast Greens

Heartland Omelet 17.95

Three Eggs with Sugar-Cured Ham, Aged Amish Cheddar, Bell Pepper and Onion, Served with Choice of Toast

Pesto Omelet 19.95

Three Eggs with Basil Pesto, Caramelized Onions, Marinated Sun-Dried Tomatoes, Baby Spinach and Ricotta Cheese, Served with Choice of Toast

Ham, Bacon, and Sausage Omelet 21.95

Sugar-Cured Ham, Applewood-Smoked Bacon, Sausage, Cheddar Cheese, Served with Choice of Toast

BENEDICTS

Served with Choice of Fresh Fruit, Hash Browns or Breakfast Greens

Florentine Benedict* 17.95

Two Poached Eggs, Ciabatta, Baby Spinach, Fresh Tomato, Sun-Dried Tomato Hollandaise

Eggs Benedict* 19.95

Two Poached Eggs, English Muffin, Shaved Ham, Housemade Hollandaise

Steak Benedict* 21.95

Caramelized Onions, Filet of Beef, English Muffin, Béarnaise Sauce

SIDES

Classic Bagel or Everything Bagel with Cream Cheese 4.95

Blueberry Muffin 6.95

Country Sausage Links 6.95

Applewood-Smoked Bacon 7.95

Fruit Cup 7.95

Breakfast Salad 7.95

Croissant 8.95

Mushroom Chicken Sausage 8.95

Grilled Ham Steak 8.95

Menu prices reflect a cash discount; credit card purchases incur a 3% surcharge. 18% gratuity will be added for parties of 8 or more.

*Consumer Advisory: This item is served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COFFEE

Lavazza Espresso and single-origin Ethiopian coffee beans

Espresso 3.75
Regular or Decaf

Double Espresso 4.50
Regular or Decaf

Cappuccino 4.25

Latte 4.25

Coffee 4.25

Flat White 4.50

Americano 4.50

Milk Options
Skim, Whole, Soy, Almond or Oat

Flavored Shot .50
*Vanilla, Almond, Hazelnut,
Chocolate, Caramel*

MORNING MIMOSAS

Mimosa 11.95
Sparkling Wine, Orange Juice

Brunch Punch 11.95
Sparkling Wine, Fresh Pineapple, Orange Juice

Caribbean Mimosa 12.95
Sparkling Wine, Malibu, Sugar Rim, Pineapple Juice

Kir Royale 12.95
Sparkling Wine, Creme de Cassis, Raspberry

BREAKFAST LIBATIONS

Screwdriver 10.95
Wheatley Vodka, Orange Juice

Greyhound 11.95
Wheatley Vodka, Grapefruit Juice

St. Paul Tequila Sunrise 14.95
Corazon Blanco, Orange Juice, Luxardo Cherry Syrup

Bloody Mary 14.95
Wheatley Vodka, Housemade Bloody Mary Mix, Caprese Skewer

Norse Traveler 15.95
Traveler's Whiskey, Vikre Herbal, Tattersall Cranberry, Turbinado, Jamaican Bitters

NON-ALCOHOLIC BEVERAGES

Skim or Whole Milk 3.00

House Blend Iced Tea 3.00

Juice Small 2.75 | Large 4.00
Cranberry, Apple or Tomato

Lemonade 4.00
Made with Fresh Lemons

Organic Rishi Tea 4.00
English Breakfast, Earl Grey, Jade Cloud, Chamomile Medley, Peppermint, Blueberry Hibiscus or Ginger Turmeric

Hot Chocolate 4.50

Bottled Soft Drink 4.50
Coke, Diet Coke or Sprite

Arnold Palmer 4.50

Freshly Squeezed Juice Small 4.00 | Large 5.50
Orange, Carrot, Pineapple or Grapefruit