

AT THE DRAKE IN THE SAINT PAUL HOTEL SUNDAY 8AM-1PM

BREAKFAST ENTREES		LUNCH ENTREES	
Served with choice of Fresh Fruit, Hash Browns, Potato Pave or Bro Greens- All Eggs are Cage Free	eakfast	Served with choice of Fresh Fruit, French Fries, Potato Pave, or Bre Greens	akfast
Avocado Toast	1605	Savory Wild Rice Crepe	19.9
Avocado, Tomato, Arugula, Pickled Shallots, Watermelon Radish		Chipotle Butternut Squash, Lemon Sage Pesto, Pomegranates	
Breakfast Quesadilla	17.05	Croque Monsieur	20.9
Applewood Smoked Bacon, Green Chiles, Cheddar Cheese,	17.93	Ham, Swiss, Bechamel, Tomato, Caramelized Onions, Brioche	
Roasted Tomato Salsa, Sour Cream, Avocado			
		Shrimp n Grits	22.9.
Fried Egg Sandwich*	17.95	Grilled Shrimp, Aged Cheddar Grits, Bacon, Baby Spinach, Honey Chipotle Glaze	
Fried Eggs, White Cheddar Cheese, Smoked Bacon, Tomato, Mayonnaise, Sourdough Bread		Honey Chipothe Guize	
mayonnase, souraough Breau		Blacken Salmon BLT*	
Heartland Omelet	17.95	Baby Kale, Tomato-Harissa-Bacon Jam, Saffron Aioli, Grilled Cia	batta Bre
Sugar-Cured Ham, Cheddar, Bell Pepper, Onion, Toast		Cl 1 D.: D:L C L .: 1*	200
T D 16 4	10.05	Shaved Prime Rib Sandwich*	28.9
Farm Breakfast*Two Eggs any style, with choice of Smoked Bacon, Country Sausa		Chimicharti, 111 again, 118 juni, Drie Cheese, 30arabagn	
Two Eggs any style, with choice of Smoken Bacon, Country Sausa	ge, 10usi		
Eggs Benedict*	19.95		
English Muffin, Shaved Ham, House Hollandaise		The Drake*	
- · · · · · · · · · · · · · · · · · · ·	40.05	Hand Carved Prime Rib, Baby Carrots, Au Jus, Horseradish, choic	ze oj siae
Pesto Omelet Basil Pesto, Caramelized Onions, Marinated Sundried Tomatoes,			
Basu Pesto, Carameuzea Ontons, Marinatea Sunartea Tomatoes, Baby Spinach, Ricotta Cheese, Toast			
Duty opinion, racona Onecoe, rousi		FOR THE TABLE	
		Cheddar Grits	5.95
BREAKFAST OFFERINGS		Potato Pave with Sriracha Aioli	
Raspberry Brulee Oatmeal	1495	Housemade Pecan Caramel Roll	
Steel Cut Oatmeal, Raspberry Compote, Brulee Brown Sugar	11.70	Seasonal Fresh Fruit Plate / Devonshire	
		Seasonal Fresh Fruit Flate / Devonsinie	
Greek Yogurt Parfait	16.95		
Plain Greek Yogurt, Mixed Berries, Honey, Granola		SIDES	
Buttermilk Pancakes	14.95	Applewood Smoked Bacon	6.9
Stack of Three Pancakes with Pure Maple Syrup		Country Sausage Links	
Banana Pancakes		Grilled Ham Steak	
Chocolate Pancakes		Breakfast Salad	
Blueberry Pancakes	15.95	Bagel with Cream Cheese	
French Toast	15.05		4.9.
Two Slices of Custard-Battered, Brioche, Banana Caramel Sauce,		Add Lox 5.95	
Banana		Blueberry Muffin	
		Pan Aux Chocolat	7.9.
GREENS			
		DESSERTS	
Grilled Romaine Salad		Apple-Pear Cannoli	8.9
Manchego, Green Olives, Crispy White Anchovies, Tomato Caesar Dressing	Conju,	Apple-Pear Mousse, Smokey Caramel Sauce, Blue Cheese	
Add Chicken	7.95		
Add Shrimp		Mini Chocolate Lavas	9.9.
Add Salmon	12.95	Raspberry Sauce, Chantilly Cream, Micro Mint	
Fall Power Bowl	15.95	Classic Crème Brulee	8.9
Wild Rice, Quinoa, Dried Cranberries, Candied Pumpkin Seeds,		With Fresh Berries and Mint	
Goat Cheese, Herb Butternut Squash, Baby Kale, Cranberry Vind			
Add Chicken			
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A 4% hospitality fee will be added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The hospitality fee applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested.

18% gratuity will be added to parties of 8 or more. * Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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ALCOHOLIC BEVERAGES

WINES BY THE GLASS

Sparkling Francois Montand 187ml, Brut Rose, NV, France15.00 Chardonnay Murphy-Goode California Left Coast "Truffle Hill," Oregon Sweet Beringer, White Zinfandel, California.....11.00 **Cabernet Sauvignon** Murphy-Goode, California.....18.00 RouteStock, Napa Valley..... BREAKFAST LIBATIONS **Eye-Opening Cocktails** Greyhound10.00 Screwdriver 10.0012.00 & up

NON-ALCOHOLIC BEVERAGES

Fresh Brewed Coffee (Regular or Decaf)	4.00
Hot Tea	4.00
Cranberry, Apple, or Tomato Juice	4.00
Fresh Orange Juice	5.00
Freshly Squeezed Grapefruit Juice	6.00
Skim or Whole Milk	3.00
Soy or Almond Milk	4.00
Assorted Soft Drinks	4.50

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