DRIFT

BOTTOMLESS BRUNCH

Mimosa | Bellini | Bloody Mary
$30 per person for 90 Minutes of Service

BRUNCH

AVOCADO TOAST 22 (V)
Sourdough, Tomato, Shallots, Lemon, Arugula, Basil, Shaved Parmesan, Poached Egg

CUBAN CROQUE MADAME 26
Grilled Sourdough, Islas Canarias Ham, White Cheddar, Huancaina, Sunny Side Up Egg

TRES LECHES FRENCH TOAST 24 (V)
Brioche, Vanilla, Berries
Homemade Whipped Cream, Vanilla Gelato, Melted Swiss Chocolate

STEAK 'n' EGGS 35
Skirt Steak, Over-Easy Eggs, Tomato, Pommes Lyonnaise

LOBSTER BENEDICT 34
Fresh Lobster, Spring Onion Churri, Harissa Hollandaise

FLUFFY HERB OMELETTE 22 (GF)(V)
Garden Herbs, Seasonal Greens, Heirloom Tomato, Goat Cheese, etc

FIELD TO FORK

add Chicken 9 • *add* Shrimp 12

DRIFT CAESAR 19
Spanish Boquerones, Sourdough Crumble, 'Red Cow' Aged Parmesan

LOCAL BURATTA 26 (GF)
Red Concord Grape Jam, Maple Acorn Squash Prosciutto, Candied Pecans

CHOPPED SALAD 21 (GF)(V)
Candied Pecans, Feta, Pomegranate, Radicchio Maple Vinaigrette

BEET SALAD 22 (GF)
Navel Orange, Ruby Red Grapefruit, Lisbon Lemon, Compressed Greek Yogurt, Puffed Wild Rice

BETWEEN THE BREAD

CRISPY CHICKEN SANDWICH 24
Apple, Red Cabbage, Carrots, Drift Sauce, Ciabatta Bread

CLASSIC REUBEN 25
Rye, House Smoked Pastrami, Sauerkraut, Swiss, House Russian

DRIFT BURGER 26
Sharp Cheddar, Applewood Smoked Bacon, Shredded Lettuce, Tomato, Pickles, House Sauce, Toasted Brioche Bun
Choice of Fries or Side Salad

SIGNATURE STAYS

SMALL PLATES

AUTUMN SOUP 16 (V)
Squash, White Miso, Roasted Apple

CRISPY SHRIMP BAOS 22
Pickled Carrots, Aromatic Greens, Spicy Aioli

WHIPPED HOMEMADE RICOTTA 23 (V)
Focaccia, New Hampshire Maple Syrup, Garlic & Herbs

ARANCINI BOMBS 19 (GF)(V)
'Nduja Aioli, Thai Basil

RICE CAKES 23 (GF)
Spicy Bluefin Tuna, Spicy Mayo, Avocado Crema, Eel Sauce, Wasabi Tobiko, Micro Cilantro

TUNA TARTARE 24
Bluefin Tuna, Avocado, Ikura, Crispy Onion, Asian Pear Yuzu Citrus Ponzu, Taro Chips

PRAWNS AL AJILLO 28 (GF)
Sautéed Prawns, Preserved Chili, Dry Vermouth Smoked Salsa Verde

LARGE PLATES

SPICY RIGATONI VODKA 29 (V)
Pecorino Romano, Thai Basil, Banana Peppers
add Chicken 9 - *add* Shrimp 12

AGNOLOTTI 39 (V)
Lamb & Guanciale, Cacio e Pepe, Herb Pancito

GRILLED BRANZINO 44
Fennel Frond Salad, Walnut Cilantro Pesto, Dashi Beurre Blanc

CHICKEN CORDON BLEU 38 (GF)
Black Forest Ham, Gruyere Cheese, Yukon Gold Potato Purée, Baby Carrots, Béarnaise Sauce

PRIME OUTSIDE SKIRT STEAK 49 (GF)
Snake River Farms, Coffee & Palm Sugar Rub, Chimichurri, Polenta Fries

HOMEMADE TAGLIATELLE 46
(4) Prawns, Ricotta, Spinach, Parmigiano Reggiano, Tableside Shaved Black Truffles

PRIME FILET MIGNON AU POIVRE 56
Snake River Farms, VSOP Cognac, Pink Peppercorn Sauce

SUSHI

DRIFT ROLL 26 (GF)
Akami, Avocado, Mango, Flame-Torched Toro on Top with Creamy Spicy Sauce, House Unagi Sauce, Togarashi, Scallions

MIYAZAKI ROLL 27 (GF)
Spicy Lump Crab, Avocado, Topped with Seared Miyazaki A5 Wagyu

AKAMI IMPERIAL ROLL 28
Akami, Ebi Shrimp, Salmon, Avocado Osetra Caviar, Citrus

BANZAI ROLL 26
Hamachi, Tuna, Asparagus, Spicy Bluefin Tuna, Chives, Garlic Chips, Ponzu Glaze

HAPPY ENDING 26
Shrimp Tempura, Avocado, Flame-Torched Salmon on Top with Creamy Sauce, House Unagi Sauce, Sesame Seed

FIRE ISLAND ROLL 26 (GF)
Spicy Salmon, Torched Scallop, Cucumber, Akami, Avocado, Tobiko, Spicy Mayo

KING CALIFORNIA ROLL 26
Kani, Cucumber, Avocado, Salmon, Hamachi, Tuna, White Tuna, Masago Arare Citrus Cream Cheese

SASHIMI 34 (GF)
Tuna Akami, Yellowtail, Salmon, Tuna Toro

All Cut Rolls Available with Traditional Sushi Rice or Quinoa (+3)

TRADITIONAL ROLLS

(GF) CALIFORNIA	15
(GF) SALMON AVOCADO	15
(GF) TUNA AVOCADO	16
(GF) SPICY TUNA	16
SHRIMP TEMPURA	16
(V) AVOCADO CUCUMBER MANGO	12

SIDES

SAUTÉED SPINACH 12
CHARRED BRUSSELS SPROUTS 13
HONEY ROASTED CARROTS 13
TRUFFLE FRITES 16

(V) *VEGETARIAN* (GF) *GLUTEN FREE* (V) *VEGAN*

RAW BAR

EAST COAST OYSTERS
Champagne Mignonette, Cocktail Sauce
½ Dozen **24** | 1 Dozen **46**

JUMBO PRAWN COCKTAIL
Dijonnaise, Cocktail Sauce
3 pcs **24** | 6 pcs **46**

LOCAL LITTLE NECK CLAMS
Champagne Mignonette, Cocktail Sauce
½ Dozen **15** | 1 Dozen **28**

JUMBO LUMP CRAB 34
Dijonnaise, Cocktail Sauce

SEAFOOD TOWER 185
1 ½ lb Chilled Lobster
1 Dozen Oysters
1 Dozen Clams
3 Jumbo Prawn Cocktail
Tuna Tartare
Jumbo Lump Crab
Champagne Mignonette
Cocktail Sauce