
DINNER

SNACKS TO SHARE

BREAD BASKET of freshly baked sourdough **4**

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SNACKS TO SHARE WITH OUR FRESH BAKED BREADS

(PER // SELECTION) **5**

cultured butter // lemon, za'atar & hummus
house made pickles // green pea lentil spread

(PER // SELECTION) **7**

marinated olives & feta // fennel & dill pickled herring // duck liver pâté

SHARING PLATTERS

SERVED WITH WARM SOURDOUGH **24**

SMOKED, CURED & POTTED FISH

house smoked whitefish, selection of cured fish, dill & sour apple
pickled herring & smoked mackerel

HOUSE CURED CHARCUTERIE & MEATS

slow smoke 7 spice beef brisket, a selection of fresh sliced charcuterie
from our larder, duck liver pâté, and pâté campagnolo

DAILY SELECTION OF CHEESES & PRESERVES from Cheese Boutique

DANISH SMØRREBRØD

(PER SELECTION) **7**

A SELECTION OF DANISH INSPIRED OPEN FACED SANDWICHES
SERVED ON OUR 90% STONE MILLED RYE BREAD

CURRIED CHICKEN SALAD with grapes and sprouted lentils

PICKLED HERRING, beets and cream

SALT COD, avocado, trout roe and kale

DUCK LIVER PATE and honey

PIZZA

ROMAN STYLE PIZZA WITH FARM FRESH TOPPINGS **6**

TRUFFLED BIANCA

new potatoes, fingerlings, taleggio, grilled green onion, rapini, black pepper, truffle paste

FIELD MUSHROOM & PARM

parmesan, black pepper, lemon & rocket pesto

DRAKE XO

house cured pepperoni, Drake xo tomato sauce, anchovy, preserved chili, sesame

MARGHERITA

fior di latte, basil, oven-roasted tomatoes

ADD house charcuterie **+2**

PASTA

MIXED & ROLLED IN HOUSE WITH FRESH INGREDIENTS DAILY **12**

WILD MUSHROOM RAGOUT & ESPRESSO

kale, cabbage, cipollini, fontina, coffee oil, parmigiano, nasturtiums

DINNER

SEASONAL DAILY SOUP

SERVED WITH WARM SOURDOUGH 9

GREENS

(PER SELECTION) 12

FARM GREENS SALAD

chicory, radicchio, tuscan kale, heirloom radish, Belgian endive, tarragon, basil
preserved lemon vinaigrette, gruyère, sourdough croutons, sprouted beans

HEIRLOOM TOMATO, ONTARIO PEACH & BURRATA

cherries, Moroccan olives, basil

ZUCCHINI, ASPARAGUS & PEA SALAD

grilled zucchini, pea shoots, asparagus, fior di latte
white anchovy, jalapeño mint dressing

ROCKET & CHICKEN SALAD

arugula, pulled chicken, mushroom, bacon, rye bread
toasted sunflower, pumpkin, hemp, sesame seed, crème fraîche dressing

HEIRLOOM CUCUMBER CEVICHE

Ontario cucumbers, apple, preserved lemon, cider raisins, tarragon, nasturtium

VEGGIES

(PER SELECTION) SIDE 5 / FULL 9

MISO CAULIFLOWER roast cauliflower, cashews, black garlic pesto, parm

BROCCOLINI xo sauce, yuzu, crispy garlic, puffed wild rice

SMOKED BABY POTATOES black garlic aioli, mushroom vinegar,
dill, pickled spring onions, arugula pesto

GRILLED CORN furikake, bonito, tamari brown butter, lemon balm

CLASSIC DRAKE BRISKET SANDWICH

SERVED ON BREAD BAKED FRESH THROUGHOUT THE DAY 14

smoked brisket, sour cabbage slaw, horseradish crème,
arugula, grainy mustard

PROTEIN

SLOW COOKED TO PERFECTION

HOUSE SMOKED SPICY BRISKET 16

slow roast Drake brisket with our 7 spices + potato salad

ROTISSERIE JERK CHICKEN 18

1/2 bird, scotch bonnet, cinnamon, green onion, allspice, orange + potato salad

OCTOPUS 19

olive oil poached, pickled shishito peppers, green pea lentil

SEAFOOD SALAD 18

bay scallop, octopus, shrimp, smoked potato, piquillo peppers, smoked tomato

**DRAKE
COMMISSARY**
BAKERY, BAR, LARDER

CORPORATE EXECUTIVE CHEF: TED CORRADO
COMMISSARY CHEF: JONAS GRUPLJONAS

128 STERLING RD
TORONTO

@DRAKECOMMISSARY

DRAKECOMMISSARY.CA