

BREAKFAST

PANCAKES, FRENCH TOAST & WAFFLES

VERY BERRY WAFFLES v <i>orange custard challah bread, fruits, spiced brown sugar syrup</i>	11.00
LEMON PANCAKES v <i>berries, candied lemon, lemon syrup, whipped cream</i>	8.50
SHORT STACK PANCAKES v <i>maple syrup, butter</i>	6.50
<i>with chocolate chips or seasonal berries</i>	add 2.00
STRAWBERRY PANCAKES v <i>strawberry vanilla sauce, whipped cream</i>	8.50
BLUEBERRY PANCAKES v <i>blueberry compote, whipped cream</i>	8.50
DRIFTWOOD FRENCH TOAST v <i>orange custard challah bread fruits, spiced brown sugar syrup</i>	10.50

BREAKFAST BRIOCHE SANDWICHES

EGG & CHEESE <i>two eggs, cheese, chipotle remoulade</i>	4.00
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GRAINS & FRUITS

GRANOLA PARFAIT v <i>fruits, greek yogurt, honey</i>	6.00
BIRCHER MUESLI v <i>chilled oats, apple, greek yogurt, cinnamon</i>	5.00
FRUIT SALAD / BERRIES v <i>chilled oats, apple, greek yogurt, cinnamon</i>	6.00 / 8.00

SIDES

HERBED HOME FRIES OR HOUSE FRIES v	2.70
HOUSE MADE BREAKFAST SAUSAGE PATTY	3.00
BACON OR CANADIAN BACON g	3.50
AVOCADO <i>half sliced</i>	2.00
TOAST <i>white, multi-grain, rye</i>	2.00
TOASTED ENGLISH MUFFIN	2.50
HAND-ROLLED BAGEL <i>plain, whole wheat, everything</i>	2.00

BEVERAGES

LOCALLY ROASTED COFFEE	2.25
ORGANIC TEAS	2.25
HOT CHOCOLATE <i>marshmallow, whipped cream</i>	3.50
ORGANIC MILK / CHOCOLATE MILK	3.00 / 3.50
JUICES <i>orange, grapefruit, cranberry or apple</i>	3.00 / 5.00
HOUSE-BREWED UNSWEETENED ICED TEA	2.50
HOUSE-MADE LEMONADE	3.50
SAN PELLEGRINO SPARKLING WATER <i>750ml</i>	4.50
FOUNTAIN SODA <i>coke, diet coke, dr. pepper, ginger ale, orange fanta, root beer, sprite</i>	2.50

EGGS & MORE

CORNED BEEF HASH <i>sunny side eggs, choice of toast</i>	11.00
TOM'S LUMBERJACK <i>sunny side eggs, house-made breakfast sausage, bacon, herbed home fries, pancakes, maple syrup, choice of toast</i>	14.00
BISCUITS & SAUSAGE GRAVY <i>house-made breakfast sausage, sage gravy, biscuits, sunny side eggs</i>	9.25
ENGLISH BREAKFAST <i>house-made breakfast sausage, bacon, sunny side eggs, roast mushroom, roast tomato, baked beans, choice of toast</i>	12.00
HUEVOS RANCHEROS v <i>sunny side eggs, pico di gallo, feta, black beans, lime crema, avocado, tortillas</i>	11.50
DRIFTWOOD BENEDICT <i>poached eggs, hollandaise, english muffin, house-made breakfast sausage or canadian bacon</i>	11.00
<i>with house-cured salmon</i>	add 4.00
STEAK & EGGS <i>8oz grass-fed NY strip, sunny side eggs, herbed home fries</i>	18.00
AVOCADO TOAST v <i>sunny side organic egg, avocado, roast tomato, pickled vegetables, basil oil, multi-grain toast</i>	8.00
CREATE YOUR OWN OMELETTE* <i>served with: herbed home fries, choice of toast</i> <i>choose any 3 fillings: spinach, roasted mushrooms, roasted tomato, feta, american cheese, canadian bacon, bacon, house-made sausage</i>	9.00
<i>each additional filling</i>	add 1.00
TWO EGGS ANY STYLE* <i>served with: herbed home fries, choice of toast</i>	6.50
SALMON & BAGEL <i>house-cured salmon, plain bagel, cream cheese, tomato, red onion, cucumber, capers, lemon</i>	9.75

*SERVED WITH HERBED HOME-FRIES & CHOICE OF TOAST:
WHITE, MULTI-GRAIN, OR RYE

V = VEGETARIAN | GF = GLUTEN FREE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS.

prices are subject to change

LUNCH & DINNER

SOUPS & STARTERS

CHICKEN QUESADILLA <i>monterey jack and cheddar cheese, pico di gallo, sour cream</i>	8.50
CREAMLESS "CREAMY" TOMATO SOUP v <i>with grilled american cheese fingers</i>	7.50
CHICKEN & LIME TORTILLA SOUP <i>cup / bowl</i>	5.50 / 8.50

SANDWICHES

SERVED WITH HOUSE FRIES OR HOUSE SIDE SALAD

CORNED BEEF <i>gruyere, braised red cabbage, pickled jalapeños, horseradish cream sauce, rye toast</i>	12.00
CLASSIC BURGER <i>american cheese, bacon, chipotle remoulade, bread & butter pickles, romaine, tomato, brioche bun</i>	12.50
BLACK BEAN BURGER v <i>tzatziki, greek salad, brioche bun</i>	11.50
TRIPLE DECKER CHICKEN CLUB BLT <i>bacon, chipotle remoulade, romaine, tomato, white toast</i>	12.00
GRILLED CHEESE & TOMATO v <i>american cheese, roast tomato, white toast</i>	6.50
<i>with bacon</i>	add 2.00
CHICKEN SALAD <i>almond, cranberries, celery, dill, red onion, lemon, multi-grain toast</i>	12.00

BREAKFAST

GRANOLA PARFAIT v <i>fruits, greek yogurt, honey</i>	6.00
FRUIT SALAD / BERRY BOWL v	6.00 / 8.00
SHORT STACK PANCAKES v <i>maple syrup, butter</i>	4.00
<i>with chocolate chips or seasonal berries</i>	add 1.00
VERY BERRY WAFFLES v <i>fruits, greek yogurt, honey</i>	7.00
EGG & CHEESE <i>two fried eggs, american cheese</i>	4.00
<i>with bacon, canadian bacon, or house-made sausage</i>	add 2.00

LUNCH & DINNER

CLASSIC BURGER <i>american cheese, brioche bun served with house fries</i>	8.00
GRILLED CHEESE v <i>american cheese, white toast</i>	6.50
SPAGHETTI & BOLOGNESE	7.00

SALADS

GREEK v, GF <i>romaine, tomato, cucumber, red onion, feta, italian parsley, kalamata olives, red wine vinegar & extra vergin olive oil</i>	13.00
<i>with chicken</i>	add 3.00
QUINOA CHICKPEA v, GF <i>romaine, shallots, almonds, cranberries, lemon white balsamic vinaigrette</i>	11.00
<i>with chicken</i>	add 3.00
COBB GF <i>chicken, romaine, egg, sweet corn, tomato, avocado, blue cheese, bacon, dijon vinaigrette</i>	13.00
CHINESE CHICKEN <i>chicken, romaine, chopped vegetables, toasted almonds, herbs, crisp wontons, hoisin orange dressing</i>	13.00

MAIN DISHES

GRILLED CHICKEN PAILLARD GF <i>chicken breast, tri-colore salad, tomato, parmesan, lemon with balsamic vinaigrette</i>	14.00
STEAK FRITES <i>8oz NY strip, herb butter, house fries, house salad</i>	23.00
CHICKEN OR PORK SOUVLAKI <i>grilled chicken breast, greek salad, tzatziki, pita</i>	14.00
SPAGHETTI & BOLOGNESE	14.00

MILKSHAKES

HAND BLENDED SHAKES <i>vanilla, chocolate, caramel</i>	5.00
<i>fresh fruit (blueberry, strawberry)</i>	add 2.00

DESSERTS

NEW DESSERTS EVERY DAY

CHOCOLATE BROWNIE <i>caramel ice cream, chocolate sauce, caramel popcorn, whipped cream</i>	6.00
AFFOGATO <i>caramel ice cream, espresso, shaved chocolate, grand marnier</i>	6.00
PIES <i>Choice of Cheesecake, Apple Cake, Chocolate Cake, Lemon, Peach and Pear</i>	6.00
COOKIES AND MUFFINS	6.00

BRING YOUR OWN BOTTLE

CORKAGE FEE 5.00



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