



HANDCRAFTED FOOD

STARTERS

CHICKEN ARANCINI 9
 {4} fried risotto, tomato jam, cilantro cream, candied jalapeño

CAPRESE SALAD 13
 tomato, burrata, basil, white balsamic reduction, smoked salt

SOFT PRETZEL STICKS 8
 with beer mustard & poblano queso dip

SHRIMP CEVICHE 13
 {gf} tortilla chips, avocado, tomato

HOUSE SMOKED SALMON 12
 dill crème, pickled onions, fried capers, tomato jam, egg

CHEF'S BOARD 17
 artisan meats, imported & domestic cheeses, house marinated olives, candied pecans, chocolate, fruit, preserves, focaccia, frozen grapes

AHI TUNA TACO TRIO* 12
 choice of crisp wonton or jicama shell {gf}; jalapeño syrup, charred slaw, onion, cilantro

DREXYL FRIES 6
 served with a trio of sauces

SOUP OF THE DAY 7
 bowl of chef's daily choice

SALADS *Add chicken 6 / shrimp 8 / salmon 8 / filet 8*

- LEMONGRASS CAESAR*** an infused classic dressing, crispy parmesan, brioche crouton 9
- ICEBERG WEDGE** {gf} smoked blue cheese, candied bacon, roasted tomatoes, pickled onions, buttermilk peppercorn dressing 10
- SEARED SALMON SALAD*** {gf} blood orange glazed, potatoes with warm bacon vinaigrette, baby greens, roasted tomatoes 17
- AHI TUNA SALAD*** sesame-ginger vinaigrette, baby greens, snap peas, mushrooms, wonton, cashew butter 18
- BRUSSEL & BEET SALAD** {gf} pomegranate vinaigrette, candied pecans, baby greens, aged parmesan, dried fruit 12
- SMOKED SALMON COBB** {gf} chopped romaine, roasted tomato, red onion, chopped egg, crumbled blue cheese, peppercorn dressing 12

SANDWICHES *Served with choice of house cut fries, soup or side salad. Other sides may be substituted for an additional charge.*

- "D" BURGER*** brioche bun, brisket angus blend, gouda, roasted garlic aioli, smoked bacon, fire & ice pickles, lettuce, tomato 16
- CHICKEN CLUB** basil aioli, smoked bacon, havarti, roasted tomato, lettuce, avocado 13
- KOREAN CRISPY CHICKEN** brioche bun, chile mayo, charred slaw, pickled radish 12
- PRIME DIP** ciabatta roll, slow roasted ribeye, caramelized onions, horseradish, havarti 19
- BURGER** brioche bun, lettuce, tomato, onion, american cheese 12
- HALF SANDWICH & SOUP OR SALAD** half chicken club or "d" burger sliders or korean crispy chicken sliders and choice of soup or house salad 12
- GRILLED CHEESE** brioche bread, onion chive spread, havarti, american cheese 11
- SMOKED PULLED PORK SANDWICH** brioche bun, coleslaw, fire & ice pickles, tobacco onions 13

ENTRÉES

- PAN SEARED SALMON** {gf} black rice, seasonal vegetable, lemon butter sauce 18
- CHICKEN MARSALA** garlic mashed potatoes, marsala pan sauce, seasonal vegetable 17
- HOUSE SMOKED CHICKEN FETTUCCINE** made-to-order alfredo cream sauce, shaved parmesan cheese 16
- HOUSE SMOKED BBQ RIBS** half rack, house-cut fries 16
- FISH & CHIPS** {2} beer battered organic cod, housemade tartar sauce 13

SIDES

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| HOUSE CUT FRIES 5 | TRUFFLE GOAT CHEESE PASTA 7
creamy goat cheese sauce, with essence of truffle & parmesan | LEMONGRASS CAESAR 5
an infused classic dressing, crispy parmesan, brioche crouton | HOUSE SALAD 5
mixed greens, goat cheese, candied pecans, pomegranate vinaigrette |
| ROASTED STREET CORN 4 | SEASONAL VEGETABLE 4 | | |
| ROASTED BRUSSEL SPROUTS 5
with candied bacon | | | |

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. {gf} These items are prepared gluten free. Drexyl is not a certified gluten free kitchen.*