

## TO START

**CHILLED OYSTERS ON THE HALF SHELL** GF 19  
(6 pcs) cocktail, mignonette, lemon, saltines, house hot sauce

**OYSTERS ROCKEFELLER** 20  
(6 pcs) spinach cream, herbesaint, bacon fat bread crumbs

**DEVILED EGGS** GF 12  
smoked salmon, dill salmoriglio, lemon crème fraîche

**BOURBON CURED SALMON** 15  
benne seed cracker, jalapeño, apple, radish

**BABY GEM WEDGE SALAD** GF 14  
green goddess dressing, soft herbs, bacon, bleu cheese, nuts & seeds  
ADD GRILLED SHRIMP +12

**BRIOCHE CINNAMON ROLLS** 12  
(4) made in-house and served with love (and a lil' too much frosting)

**BEIGNETS** powdered sugar 10

## BRUNCH CREATIONS

**LOBSTER AND CRAB FRENCH OMELET** GF 24  
fines herbes beurre blanc, capers, avocado, chervil

**BRIOCHE FRENCH TOAST** 17  
blueberry curd, whipped ricotta, hazelnut crunch, applewood smoked bacon

**SMOKED SALMON AVOCADO TOAST** 23  
sunny egg, pickled ramp vinaigrette, microgreens,  
edible orchids, hibiscus, multigrain

**SCALLOPS & SMOKED GOUDA GRITS** GF 32  
frisée lettuce, wood roasted lemon vinaigrette, poached egg, microgreens

**EGG WHITE FRITATTA** 21  
wood roasted mushrooms, whipped goat cheese, spinach, soft herb pesto

**CRAB CAKE BENEDICT** 29  
poached eggs, meyer lemon hollandaise, crispy pork belly

**NASHVILLE CHICKEN & WAFFLE** 21  
spiced brown sugar honey glaze, cheddar & chive buttermilk biscuit waffle,  
honey butter, fried egg

**BIRRIA-STYLE BEEF SHORT RIB FAJITA HASH** GF 22  
caramelized onions, roasted peppers, cascabel cream,  
avocado salsa, pico, confit potatoes

**BRUNCH BURGER** 19  
fried egg, bacon onion jam, smoked gouda, roasted tomato,  
greens, garlic aioli, brioche bun

## DRIFT CLASSICS

**SIGNATURE WILD CAUGHT BLACK GROUPER** 42  
sushi rice, ginger, scallion, sherry citrus soy

**MAINE LOBSTER ROLL** MKT  
lemon mayo, old bay fries

## DESSERT

**CHOCOLATE HAZELNUT NUTELLA PIE** pretzel crust, bourbon caramel 10

**KEY LIME PIE** fresh raspberries, chantilly cream 10

\*SHELLFISH MAY BE SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. FOR MORE INFO, PLEASE ASK OUR STAFF. BEFORE PLACING YOUR ORDER, KINDLY INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

## Brunch COCKTAILS

**SPRITZ** 12.95  
peach-infused gin, blended family  
blueberry, luxardo aperitivo,  
soda, lavender

**BELLINI** 12.95  
raspberry, rhubarb, thyme,  
lemon, prosecco

**COLD BREW FLOAT** 13.95  
vanilla cold brew coffee,  
salted caramel ice cream, bourbon  
(without bourbon 8.95)

**DRIFT'S BLOODY MARY** 15.95  
vodka or tequila, house made mix,  
old bay rim, cocktail crab claws

**MIMOSA** 12.95  
fresh squeezed oj, prosecco

**COFFEE** 3.95  
**ORANGE JUICE** 5

## Sides

**GRILLED ASPARAGUS** GF 9  
meyer lemon hollandaise

**BREAKFAST POTATOES** GF 7  
confit fingerling potatoes,  
garlic herb butter, crispy rosemary

**JALAPEÑO CHEDDAR HUSH  
PUPPIES** honey butter 10

**APPLEWOOD SMOKED  
BACON** GF (3 strips) 5

**TOAST** multigrain or sourdough 4

**BUTTERMILK BISCUIT** 4

**SIDE SALAD** GF 3

**OLD BAY FRIES** 6

# DRIFT

FISH HOUSE & OYSTER BAR  
ESTD 2016

EXECUTIVE CHEF *Will Puryear*

CHEF/OWNER *Doug Turbush*

   @DRIFTOYSTERBAR