

SUNDAY

2024

DRIFT

REHOBOTH
BEACH
DE

SUNDAY BRUNCH

SMALL PLATES

Oysters

Rehoboth Rose / Delaware Delicious - \$3EA.

Dressed Rehoboth Rose Oyster

Fifer Orchards asian pear ponzu, szechuan chili crunch, trout roe \$5EA.

Bluefin Tuna Shiso Wrap

ginger lime vinaigrette, nuri furikake, spicy mayo \$6EA.

Bluefin Tuna Tartare

avocado, ginger lime vinaigrette, nori furikake, green onion, shiso oil, house sesame cracker \$22

Live New Bedford Scallop Crudo

buttermilk garlic dressing, poppy seeds, dill, finger lime, trout roe \$19

Dry Aged Roseda Farms Beef Tartare

capers, cornichons, tarragon aioli, allium powder, Chesterfield Heirlooms sunchoke chips, cured duck egg \$21

Banana Pancakes

fuyu persimmon compote, maple syrup, mint, powdered sugar \$16

Local Market Salad

a rotating selection of locally grown produce brought to us by our farmers and curated by our chefs \$15

Fifer Orchards Honeycrisp Apple & Burrata Salad

caramelized local honey, elderflower & grain mustard vinaigrette, torn prosciutto, shaved fennel, pea tendrils, charcoal grilled focaccia \$19

Buttermilk Fried Chesapeake Oysters

Castle Valley Mill cornmeal, sauce remoulade, chow chow, leek powder, Chesterfield Heirlooms breakfast radish \$16

Maryland Blue Crab Hushpuppies

crab fat aioli, Castle Valley Mill cornmeal, pickled Eastview Farms jalapeno, cherry tomato jam \$18

Hot Steamed Peel & Eat Shrimp

14 ½ DOZ. // 25 DOZ.

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LARGE PLATES

Maine Lobster French Toast

house brioche, creme fraiche, braised leeks, tarragon, lemon whey buerre monte \$35

Smoked Salmon Eggs Benedict

house made english muffin, two soft poached eggs, blue crab hollandaise, mixed greens salad, rosemary fried potatoes \$22

Pappardelle Al Sugo Di Anatra

Pennsylvania duck leg ragu, hand cut egg yolk noodles, soft poached duck egg, grated grana padano, chives \$26

Mediterranean Omelette

crumbled feta, red onion, wilted arugula, capers, rosemary fried potatoes, mixed greens salad \$21

Roseda Farms Steak & Eggs

6oz seared beef tenderloin, two eggs cooked to your liking, rosemary fried potatoes, sun dried tomato & arbol chimichurri \$36

Gnocchi di Patate

seared potato gnocchi, parmesan cream, roasted Eastview Farms blue oyster mushrooms, focaccia breadcrumb, crispy brussels leaves, grated parmigiano reggiano, chives \$24

Crispy Atlantic Swordfish Schnitzel

preserved lemon & dill potato salad, sauce grenobloise, marcona almonds, capers, Chesterfield Heirlooms breakfast radish \$36

~ Cocktails ~

Mimosa \$10

Bloody Mary \$12 / add Shrimp \$4

Barbados Wake Up Call \$16

Blood & Sand \$15

TODAY'S MENU
CURATED BY



CHEF TOM WISWELL