



SNACKS

German Picnic

Warm Pretzel Bites with Beer Mustard and Cheese Sauce \$6

Why You So Crabby?

Local Crab Cake, Pickled Red Onion Remoulade, Arugula and Herbs \$12

Imma Cauli You Later

Cauliflower Florets, Parmesan Gremolata, House-made Ranch \$6
(* contains Pine Nuts)

Silence of the Lambs

Lamb Meatballs, Feta, Romesco Sauce, Crispy Chick Peas and Fried Mint \$14

Get Your Frites On (v, gf)

House Cut Fries,
Yellow Curry Dipping Sauce \$6
Add Bacon (\$.50)

Oh You So Fancy

Smoked Trout Deviled Eggs & Herbs \$7

Candy Everybody Wants

A Big Ol' Glass of Maple Candied Bacon
-We Kept On The Snack Side So You
Won't Have To Share- \$9

You Try Naming This One (v)

Edamame Falafel with
Tahini Lemon Sauce \$7

Bao Out While You're Ahead

Crisped Pork Belly, Spicy Mayo, Pickled Onion, Cilantro in Steamed Buns \$9

About Us:

Dram + Morsel is the top floor "sister" restaurant to YoSake.

The original vision for our third floor "baby" was to create an inviting space for our guests to relax and unwind while offering a menu that is shareable - giving you the ability to sample multiple dishes. We source local ingredients and change our menu according to what is in season. As an homage to YoSake we have a small sushi offering. With a small kitchen and staff, dishes will be sent out as they are prepared. Please convey any specific requests and allergies with your server. We hope you enjoy your D+M experience!

greens

Under the Tuscan Sun (v/gf)

Classic Panzanella with Arugula, Smoked Tomato Vin, Red Onion, Heirloom Tomatoes, Ricotta Salata, Bread, Cucumber & Herbs \$10

Annie Get Your Goat

Crispy Herbed Goat Cheese Croquette Salad with Spring Mix, White Balsamic Vin and Spiced Honey \$10

TO SHARE

Clam-Our For More *

Fresh Clams, Leeks, Bacon, White Wine, Lemon, Herbs & Grilled Bread \$16

Hush Up Now

Shrimp Hushpuppies with Spicy Holy Trinity Remoulade & Herbs \$13

Brie Mine

Baked Brie with Roasted Bitter Greens, Garlic Confit, Apple & Grilled Bread \$13

Roll Tide

Dry Spiced Rubbed Ribs, White Alabama BBQ & House Chow Chow \$11

It Works 10% of the Time, Every Time (v)

Grilled Shishito Peppers, Spicy Honey Glaze and Toasted Sesame Seeds \$8

Corned Beets

2 Roasted Beet Sliders, Vegan 1000 Island, Sauerkraut on Toasted Buns \$6

Naan Ya!

House Flatbread of the Day \$mkt

*** CONSUMER ADVISORY:** Consuming raw & undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items with * contain raw or undercooked fish.
v - Vegan Option Available
gf - Gluten-Free Option Available

MORE TO SHARE

sushi

The Tailgater

2 Beer Braised Brisket Sliders,
Crispy Fried Onions, House BBQ
on Toasted Buns **\$8**

It's Nacho Business

Sesame Seared Tuna,
Crispy Wontons Chips, Avocado Sauce,
Pickled Jalapeño, Pineapple,
Pickled Onion **\$10**

My Wife Left Me For These Scallops

Seared Scallops with Smoked Apple
Puree, Fennel Salad, Toasted Pecans
\$13

Buffalo Seoul (gf)

6 Jumbo Wings Tossed in Korean BBQ,
served with Ranch **\$10**

Haight v. Stockton (v)

Vegan Eggroll with Housemade Tofu
"Sausage," Shitake Mushrooms,
Veggies, Sweet Chili **\$8**

The Essentials

Specialty Cheeses and Charcuterie **\$17**

*Chef creates feature
dishes every week for
those that are looking
for a little something
more....*

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Against the Grain (gf) *

Sliced Local Raw Tuna, Mojo Sauce,
Serrano Peppers **\$12**

The Hatori Hanzo *

Sliced Yellowtail Sashimi, Avocado,
Kizami Wasabi, Yuzu Soy and
Local Sprouts **\$11**

Billy Joel's Revenge Roll *

BBQ Soy Paper, Yellowtail, Jalapeño,
Pickled Cucumber, Avocado and Crab,
Tempura Fried and Topped
with Scallions & Spicy Mayo **\$14**

The Ike and Tuna Turner Roll *

Tuna, Avocado, Ebi Shrimp and Mango
Tempura Fried and Topped with
Eel Sauce & Green Curry Mayo **\$12**

TREATS \$7

Menage A Trois

Trio of
Buttermilk Pies

Tennessee Titan

Jack Daniels Infused
Boozy Milkshake

Gluten Is A Sin

Flourless Chocolate Torte
with Strawberry Sauce,
Sea Salt & Housemade
Whipped Cream

George Washington Carver's

Ice Box Pie with
Housemade
Whipped Cream

D + M

THE BASICS - 2 eggs to order, bacon and side of hash browns* **\$9**

OMELET - Spinach, tomato, mushroom & goat cheese* **\$12**

BACON EGG & CHEESE BAGEL - Served with spicy mayo and side of hash browns **\$9**

SHRIMP & GRITS - Shiitake mushrooms, tomato and sausage over creamy stoneground grits* **\$13**

TOFU HASH - Marinated tofu with mushrooms, black beans, spinach, tomato & hash browns **\$9**

ABLT - Avocado, bacon, lettuce and tomato with spicy mayo and hand cut fries **\$10**

FRENCH TOAST - Coconut custard battered sourdough with syrup, bacon and hash browns **\$10**

D+M BURGER - 6 oz Angus burger grilled and topped with bacon, cheddar cheese & fried egg with hand cut fries* **\$12**

CORNED BEEF HASH - Served with a fried egg and cheese* **\$11**

LOX & BAGEL - Served with cream cheese, capers and side of hash browns **\$11**

**PLEASE ASK YOUR
SERVER ABOUT
DRINK SPECIALS &
WEEKLY FEATURES**

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brunch

PANZANELLA SALAD - Classic Panzanella with Arugula, Smoked Tomato Vin, Red Onion, Heirloom Tomatoes, Ricotta Salata, Bread, Cucumber & Herbs **\$10**

HUEVOS RANCHEROS - Two sunny side up eggs with corn tortillas, black beans, salsa, feta and hash browns* **\$12**

EGGS BENEDICT - Two poached eggs over toasted English muffin, Canadian bacon and hollandaise served with hash browns* **\$12**

FRIED CHICKEN & WAFFLES - Buttermilk fried chicken on top of a fresh made waffle with syrup and side of hash browns **\$12**

ERIN'S GRIT BOWL - Stone ground grits, chopped bacon, topped with sunny side up egg and maple syrup drizzle * **\$10**

SIDES & EXTRAS

a la carte

2 Eggs*

Bacon \$4

Hash Browns \$4

Stone Ground Grits \$4

Fresh Fruit \$4

Hand Cut Fries \$4

Waffle \$5

Add Avocado \$2

W

Lanson White Label Brut, Champagne	62
Besserat de Bellefon Blanc de Blancs, Champagne	90
Laherte Frères Extra Brut Rose, Champagne	68
La Spinetta Moscato d'Asti, Italy	42
Scarpetta Prosecco, Friuli-Venezia Giulia, Italy	9/38
Mas Fi Cava Brut, Catalonia, Spain	8/32
Sao Joao Espumante Bruto Rose, Portugal	9/38

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Van Duzer Estate Rosé, Willamette Valley	40
Triennes Rosé, France	9/38
Domaine Elisa Gueneau Rosé, Sancerre	48
Pax Cellars Trousseau Gris, Russian River	45
On Tap ~ Benevolent Neglect Rosé, California	11

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Andrian Pinot Grigio, Italy	8/35
Fritz Muller-Thurgau, Rheinhessen, Germany	9/38
Raft Wines Love Ranch Viognier, Cali	10/42
Nortico Vinho Alvarinho, Portugal	9/38
Noah's River Chardonnay, Cali	9/38
Franck Millet Pouilly Fumé, France	40
Diatom Bar-M Stainless Chardonnay, Santa Barbara	52
Paul Buisse Touraine, Sauvignon Blanc, Loire Valley	8/34
On Tap ~ Chalk Hill, Chardonnay, Sonoma Coast	12
Hirsch Vineyards Chardonnay, Sonoma Coast	78
Stolpman Sauvignon Blanc, Ballard Canyon	45
Delta Chenin Blanc, California Coast	8/34
Huia Pinot Gris, Marlborough, New Zealand	10/42

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On Tap ~ Pali Pinot Noir, Sonoma Coast	12
Erath Pinot Noir, Oregon	10/42
Rafael et Fils, Lauren's Cuvee Pinot Noir, And. Val	65
La Spinetta Sangiovese, Tuscany, Italy	40
Benevolent Neglect Mourvedre, Lake County, Ca	58
St Cosme Cotes du Rhone, France	9/38
Tarrica Merlot, Paso Robles	8/34
Blackbird Arise Merlot/Cab/Cab Franc, Napa	88
Blueprint Cabernet, Lail Vineyards California	120
Olcaviana Tempranillo, Castilla La Mancha, Spain	8/34
'Persistence' Reynolds Family Cabernet Blend, Napa	85
Ashes & Diamonds Cabernet, Oak Knoll, Napa	62
CS Cabernet Sauvignon, Washington State	9/38
Keplinger "Vermillion" Blend, Napa/Sonoma/Sierra	48
La Cuadrilla Grenache/Syrah, Ballard Canyon	51
Terre Rouge Syrah, Cotes de l'Ouest, California	10/42
Easton Zinfandel, Amador County	9/38
Italics 'Sixteen Apellations', Napa	125
Time Place Co Cinsault, Lodi	12/48
Catalpa Malbec, Uco Valley, Mendoza	10/42
Red Schooner Malbec, Andes Mountains	68

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*Half
Priced
Bottles
Of
Wine
Every
Thursday*

SLICK COCKTAILS

GREEN LIPSTICK \$12

Sutler's Gin, Lemon Juice, Simple Syrup, Cucumber, Basil

ANTICUADO \$10

Cazadores Reposado, Chocolate Bitters, Agave, Luxardo Cherry, Smoked Orange Peel

MINT TO BE \$11

Botanist Gin, Passion Fruit, Mint, Lime, Aromatic Bitters, Club Soda

SECRET GARDEN \$12

Creme de Violet, St Germaine, Lime and Champagne

HANG ON TO SUMMER \$12

Cathead Honeysuckle Vodka, Lemon, Simple Syrup, Strawberries, Mint, Basil

TEQUILA KATIE \$12

Cazadores Blanco, Lemon, Lime, Simple Syrup, Jalapeño, Mango Cubes, Domaine de Canton, Spicy Salt Rim

THE MASSICANO \$9

Massican Sweet Vermouth, Campari, Jack Rudy's Tonic, Club Soda, Orange Peel

BOURBS & THE BEES \$14

Maker's Mark, Dewars, Orange Blossom Honey, Ginger Simple, Lemon, Chamomile Bitters

MACARON ON THE ROCKS \$12

Kahlua, Rum Chata, Malibu, Cream, Caramel Drizzle

NOT SO SOUTHERN BAPTIST \$12

Bulleit Rye, Fresh Ginger, Simple, Lemon

HUNNI MULE \$10

Belle Isle Honey Habanero Moonshine, Lime, Ginger Beer

sake

**Hou Hou Shu
Rosé Sparkling** -
\$15/bottle

**Joto Junmai
Nigori** -
\$12/carafe

Joto Yuzu -
\$16/carafe

VERMOUTHS & PORTS

Contratto, Vermouth
Americano Rosso,
Piedmont \$7
Massican
Sweet Red, Napa \$6
Mommenpop, Vin D'Pampe
Pompenmouse, Napa \$9
Broadbent Madeira
5 Yr Reserve \$8
Niepoort
LBV 2013 \$7
Smith Woodhouse
LBV 2004 \$10

BEER

Bud Light - \$3
Pabst Blue Ribbon - \$3
Michelob Ultra - \$3.5
Modelo Especial - \$4
Allagash White - \$4.5
Bell's Two-Hearted Ale - \$4.5
Stella Artois Pilsner - \$4.5
Hitachino Nest White Ale - \$4.75
Westbrook IPA - \$5
Westbrook Gose - \$5
Ballast Point Sculpin IPA - \$5
Cuvée des Jacobins Rouge - \$6
Flat Rock Cider Company Semi-Dry Apple - \$6
Sapporo Japanese Lager - \$7
Edward Teach Sextant Porter - \$6