

700 drayton

R E S T A U R A N T

Bites

House Bread - Sorghum Butter, Pecan Muhammara Dip \$6

Deviled Eggs - Country Ham, Bread & Butter Pickles, Fried Garlic \$7

Smoked Eggplant - Cauliflower Flatbread, Peanut Tahini \$9

GA Shrimp Cocktail - Chilled Shrimp, Classic Cocktail Sauce, Lemon \$14

Charcuterie

Country Ham Plate - Thinly Sliced Dry Aged Ham, House Made Beer Mustard \$18

Hunters Board - Country Ham, House Made Pate, Georgia Cheeses, Mustard, Local Honey \$28

GA Cheese Plate - Seasonal Fruit Preserves, Local Honey \$18

On The Smaller Side

Blue Crab Cake - Smoked Paprika Aioli, Pea Shoots, Pickled Turnip \$19

Clams - Sapelo Island Clams, Savannah River Chorizo,

Mountain Jam Lager \$20

Cobia Ceviche - Hominy, House Hot Sauce, Puffed Carolina Gold Rice \$16

Burrata - Grilled House Bread, Meyer Lemon Marmalade,

Georgia Olive Oil \$15

Mac & Cheese - Truffle Fondue, Cavatelli, Basil, Rye Bread Crumbs \$14

Steak Tartare - Pork Rind, Shallot, Caper, Bread & Butter Pickles, Fermented Chili \$18

Cast Iron Cornbread - Creamed Corn, Thomasville Tomme, Caramelized Banana Butter \$12

From The Garden

Bibb Lettuce - Asher Blue, Tomato, Candied Pecan, Pepper Bacon, Smokey Ranch \$13

Gem Lettuce - Baby Romaine, Vegan Caesar Dressing, Sourdough Croutons, Shaved Parmesan \$13

Broccolini - Charbroiled, Pecan Muhammara, Pomegranate, Molasses \$13

Mushrooms - Brunswick Grown Mushrooms, Bourbon-Soy Glaze, Crispy Garlic, Chives \$16

Glazed Carrots - Local Citrus, Cumin, Pickled Fresno Chili, Cilantro \$10

Fingerling Potatoes - Vidalia Onion, Buttermilk Dressing, Cayenne, Wood Sorrel \$8

A Bit Larger

Black Sea Bass - Benne Seed Broth, Caramelized Fennel, Lemon Oil, Pepper Jelly \$27

GA Shrimp - Savannah Red Rice Grits, Confit Pork Belly, Bell Pepper & Celery Relish \$24

Chicken - Pan Roasted Joyce Farms Chicken, Sweet Potato Gnocchi, Local Mushroom Gravy \$28

Pork Chop - Savannah River Pork, Chorizo Grits, Shaved Apple, Plum BBQ, Charred Onion \$36

Cobia - Roasted Tomato Gastrique, Hominy, Basil, Tobacco Onions \$32

Grouper - Spiced Tomato Chutney, Celery Root Puree, Shoestring Sweet Potato \$38

Butcher Cut Steak - Smoked Peach Chimichurri, Creamed Turnip Greens \$42

The Savannah Experience

Eat Like a Local. Let us take you on a culinary tour of coastal Georgia low country. Recommended for parties of 2 or more.

\$\$\$ per person \$\$\$ wine pairing

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R E S T A U R A N T

Featured Cocktails \$14

Forsyth Cosmo: Ghost Coast Vodka, Ghost Coast Orange Vodka, Housemade Cranberry Syrup, Lime, Ginger Shrub

Chai Town Old Fashioned: Old Forrester Rye, House Chai and Sorghum Syrup, Black Walnut Bitters, Bitter Cube

The Fox & Weeks: Hennessy Cognac, Vanilla Simple, Chocolate Bitters, Absinthe Spritz

Barreled Spiced Pear Negroni: Watershed four peel Gin, Campari, Sweet Vermouth, St. George Spiced Pear

Chatham Artillery Punch: Cognac, aged rum, rye bourbon, oleo sacchrum, champagne, early grey tea

Last Word: Watershed gin, green chartreuse, luxardo, lemon, te de hammam

Tropical Punch: Mt. Gay rum, velvet falernum, Benedictine, Giffard banana du bresil

Our Farms

Ambos Seafood Savannah, GA - Grouper, Seabass, Cobia

Savannah River Farms Savannah, GA - Pork, Chorizo, Bacon

Southern Brothers Farms Brunswick, GA - Mushrooms

Ebeneezer Greens Rincon, GA - Microgreens

Carolina Rice Plantation Darlington, SC - Rice, Grits

Nine Twenty Cattle Statesboro, GA - Beef

Sweet Grass Dairy Thomasville, GA - Tomme, Camembert, Bleu Cheese

White Oak Pastures Bluffton, SC - Country Ham

Genuine Georgia Group Fort Valley, GA - Peaches, Citrus

Claxton Poultry Farms Claxton, GA - Chicken

Pearson Farms Fort Valley, GA - Pecans

Wild Georgia Clams Sapelo Island, GA - Clams

Wild Georgia Shrimp Tybee Island, GA - Shrimp

Clarified Punch Flight 21

Try all three of our clarified Punches in a flight!

Chatham Artillery Punch - Last Word - Tropical Punch

Wines by the Glass

SPARKLING

	60Z	90Z	BTL
Villa Sandi Brut prosecco Italy	9		36
Poema Rose Cava Catalonia, Spain	13		50

CHARDONNAY

Kessler Collection Napa Valley	9	13.5	36
Landmark Sonoma County	14	21	54
Stags' Leap Napa Valley	16	24	62

MORE WHITES

Clean Slate Riesling Mosel, Germany	9	13.5	36
The Seeker Rose Provence	10	15	38
AIX Rose Provence	15	22.5	58
Terlato Pinot Grigio Italy	14	21	54
Four Graces Pinot Blanc Willamette Valley	14	21	54
Whitehaven Sauvignon Blanc New Zealand	12	18	46
Emmolo by Caymus Sauvignon Blanc Napa Valley	16	24	62

CABERNET SAUVIGNON

Kessler Collection Napa	12	18	46
Bohemian Collection North Coast	14	21	54
Luke Washington	15	22.5	58
Inkblot by Michael David Cab Franc Lodi	16	24	62

PINOT NOIR

Nielson Santa Barbara	12	18	46
Roco Willamette Valley	15	22.5	58

MORE REDS

Crios by Susana Balbo Malbec Mendoza	10	15	38
Oberon Merlot Napa Valley	13	19.5	49
Four Vines Zinfandel Lodi	13	19.5	49
Petite Petit by Michael David Petite Sirah Lodi	14	21	50
Arcanum il Fauno Tuscany	16	24	60