



700 drayton

R E S T A U R A N T

**BRUNCH
MENU**
7 Days
11:00 AM to 4:00 PM

SMALL BITES

- CAST IRON CORNBREAD** 12
Creamed Corn, Thomasville Tomme, Caramelized Banana Butter
- HOUSE BREAD** 6
Sorghum Butter, Pecan Muhammara Dip
- DEVILED EGGS** 7
Country Ham, Bread and Butter Pickles, Fried Garlic
- SMOKED EGGPLANT** 9
Cauliflower Flatbread, Peanut Tahini
- GEORGIA SHRIMP COCKTAIL** 14
Chilled Shrimp, Classic Cocktail Sauce, Lemon

CHARCUTERIE

- COUNTRY HAM PLATE** 18
Thinly Sliced Dry Aged Ham, House Made Beer Mustard
- HUNTER BOARD** 28
Country Ham, Housemade Pate, Georgia Cheeses, Mustard, Local Honey
- GEORGIA CHEESE PLATE** 18
Seasonal Fruit Preserves, Local Honey

LUNCH

- BIBB LETTUCE** 13
Asher Blue, Tomato, Candied Pecan, Pepper Bacon, Smokey Ranch
- GEM LETTUCE** 13
Baby Romaine, Vegan Caesar Dressing, Sourdough Croutons, Shaved Parmesan
- HEIRLOOM TOMATO** 15
Burrata Meyer Lemon, Crispy Garlic, Compound Olive Oil

- GARDEN SALAD** 13
Mesclun Greens, Cucumber, Carrot, Radish, Bell Pepper, Toasted Sesame Seed
- BLUE CRAB CAKE** 19
Smoked Paprika Aioli, Pea Shoots, Pickled Turnip
- BURGER** 18
Secret Sauce, Lettuce, Tomato, Onion, Thomasville Tomme

- FRIED CHICKEN SANDWICH** 18
Buttermilk Marinated Chicken Breast, Bread and Butter Pickles, Chipotle Aioli

BREAKFAST

- BENEDICT** 16
Buttermilk Biscuits, Country Ham, Hollandaise
- CRAB OMELETTE** 19
Blue Crab, Tomato, Bell Pepper, Onion, Puffed Rice
- EGG SANDWICH** 14
Crispy Cheese, Tomato, Scrambled Eggs, Arugula
- MORNING MELT** 18
Impossible Patty, Fried Egg, Grilled Onion, Swiss, Thousand Island
- FRENCH TOAST** 16
Brioche, Cinnamon, Diplomat Cream, Blueberry Syrup, Orange, Pistachio
- STEAK AND EGGS** 21
Hanger Steak, Smoked Peach Chimichurri, Fried Eggs, Fries

Chicken and Waffles

Buttermilk Fried Chicken, Molasses BBQ, Green Onion, Pecans

18

