



700 drayton

R E S T A U R A N T

EVENING FARE
MENU

7 Days
5:00 PM to 10:00 PM

SMALL BITES

- 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

LIGHTER FARE

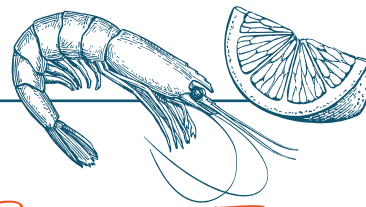
- BLUE CRAB CAKE** 19
Smoked Paprika Aioli, Pea Shoots, Pickled Turnip
- CLAMS** 20
Sapelo Island Clams, Savannah River Chorizo, Mountain Jam Lager
- COBIA CEVICHE** 15
Hominy, House Hot Sauce, Puffed Carolina Gold Rice
- BURRATA** 14
Grilled House Bread, Meyer Lemon Marmalade, Georgia Olive Oil
- MAC AND CHEESE** 14
Truffle Fondue, Cavatelli, Basil, Rye Bread Crumbs
- STEAK TARTARE** 18
Pork Rind, Shallot, Capers, Bread and Butter Pickles, Fermented Chili
- CAST IRON CORNBREAD** 12
Creamed Corn, Thomasville Tomme, Caramelized Banana Butter

FROM THE GARDEN

- BIBB LETTUCE** 13
Asher Blue, Tomato, Candied Pecan, Pepper Bacon, Smokey Ranch
- GEM LETTUCE** 13
Baby Romaine, Vegan Caesar Dressing, Sourdough Croutons, Shaved Parmesan
- BROCCOLINI** 13
Charbroiled, Pecan Muhammara, Pomegranate, Molasses
- MUSHROOMS** 16
Brunswick Grown Mushrooms, Bourbon-Soy Glaze, Crispy Garlic, Chives
- GLAZED CARROTS** 10
Local Citrus, Cumin, Pickled Fresno Chili, Cilantro
- FINGERLING POTATOES** 8
Vidalia Onion, Buttermilk Dressing, Cayenne, Wood Sorrel

MAINS

- BLACK SEA BASS** 27
Benne Seed Broth, Caramelized Fennel, Lemon Oil, Pepper Jelly
- GEORGIA SHRIMP** 24
Savannah Red Rice Grits, Confit Pork Belly, Bell Pepper and Celery Relish
- CHICKEN** 28
Pan Roasted Joyce Farms Chicken, Sweet Potato Gnocchi, Local Mushroom Gravy
- PORK CHOP** 36
Savannah River Pork, Chorizo Grits, Shaved Apple, Plum Bbq, Charred Onion
- GROUPE** 38
Short Rib Marmalade, Parmesan, Chervil Pesto, Celery Root Puree
- BUTCHER CUT STEAK** 42
Smoked Peach Chimichurri, Creamed Turnip Greens



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.

75 PER PERSON 35 WINE PAIRING

700 drayton

R E S T A U R A N T

LOCALLY INSPIRED

CRAFT COCKTAILS 14 each

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

Hennessey 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

Ghost Coast Tiki Spiced Rum, Revanche Cognac, Bulleit Rye, Oleo Sacchrum, Earl Grey Tea

LAST WORD PUNCH

Watershed Gin, Green Chartreuse, Luxardo, Lemon, Te De Hammam

TROPICAL PUNCH

Mt. Gay Rum, Velvet Falernum, Benedictine, Giffard Banana Du Bresil

Clarified Punch Flight

Try all three of our clarified punches in a flight!
Chatham Artillery Punch - Last Word - Tropical Punch 21

WINES BY THE GLASS

SPARKLING	6 OZ.	9 OZ.
Villa Sandi Brut Prosecco <i>Italy</i>	9	
Poema Rose Cava <i>Catalonia, Spain</i>	13	
WHITES		
Kessler Collection Chardonnay <i>Napa Valley</i>	9	13.5
Landmark Chardonnay <i>Sonoma County</i>	14	21
Stags' Leap Chardonnay <i>Napa Valley</i>	16	24
Clean Slate Riesling <i>Mosel, Germany</i>	9	13.5
The Seeker Rose <i>Provence</i>	10	15
AIX Rose <i>Provence</i>	15	22.5
Terlato Pinot Grigio <i>Italy</i>	14	21
Four Graces Pinot Blanc <i>Willamette Valley</i>	14	21
Whitehaven Sauvignon Blanc <i>New Zealand</i>	12	18
Emmolo by Caymus Sauvignon Blanc <i>Napa Valley</i>	16	24



700 DRAYTON IS PROUD
TO FEATURE THE
FOLLOWING PARTNERS:

AMBOS SEAFOOD, SAVANNAH, GA

Groupers, Seabass, Cobia

SAVANNAH RIVER FARMS, SAVANNAH, GA

Pork, Chorizo, Bacon

SOUTHERN BROTHERS FARMS, BRUNSWICK, GA

Mushrooms

EBENEZER 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

REDS	6 OZ.	9 OZ.
Kessler Collection Cabernet Sauvignon <i>Napa</i> ...	12	18
Bohemian Collection Cabernet Sauvignon <i>North Coast</i>	14	21
Luke Cabernet Sauvignon <i>Washington</i>	15	22.5
Inkblot by Michael David Cab Franc <i>Lodi</i>	16	24
Nielson Pinot Noir <i>Santa Barbara</i>	12	18
Roco Pinot Noir <i>Willamette Valley</i>	15	22.5
Crios by Susana Balbo Malbec <i>Mendoza</i>	10	15
Oberon Merlot <i>Napa Valley</i>	13	19.5
Four Vines Zinfandel <i>Lodi</i>	13	19.5
Petite Petit by Michael David Petite Sirah <i>Lodi</i> ..	14	21
Arcanum il Fauno <i>Tuscany</i>	16	24