



# 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** 7  
*Sorghum Butter, Pecan Muhammara Dip*
- WHIPPED FETA** 13  
*Goat's Milk Feta, Fermented Honey, Sumac, Cauliflower Flatbread*
- GEORGIA SHRIMP COCKTAIL** 16  
*Chilled Shrimp, Classic Cocktail Sauce, Lemon*

## CHARCUTERIE

- COUNTRY HAM PLATE** 18  
*Thinly Sliced Dry Aged Ham, Preserved Lemon Mustard*
- HUNTER BOARD** 28  
*Country Ham, Housemade Pate, Georgia Cheeses, Mustard, Local Honey*
- GEORGIA CHEESE PLATE** 18  
*Selection of Regional Cheese, Preserves, Candied Pecans, Seasonal Fruit*

## LIGHTER FARE

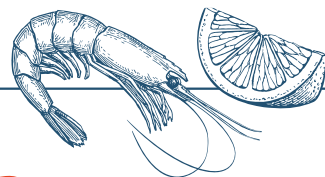
- BLUE CRAB CAKE** 21  
*Smoked Paprika Aioli, Pea Shoots, Pickled Turnip*
- CLAMS** 20  
*Sapelo Island Clams, Savannah River Chorizo, White Wine*
- BACON & PICKLES** 16  
*Smoked Slab Bacon, Black Pepper Glaze, House Pickles*
- BUTTERNUT SQUASH** 17  
*Purple Sweet Potato, Honey Gastrique, Coconut, Apple*
- WARM BEETS** 16  
*Chèvre, Walnuts, Arugula*
- CAST IRON CORNBREAD** 13  
*Creamed Corn, Thomasville Tomme, Caramelized Banana Butter*

## FROM THE GARDEN

- BIBB LETTUCE** 14  
*Asher Blue, Tomato, Candied Pecan, Pepper Bacon, Smokey Ranch*
- GEM LETTUCE** 13  
*Baby Romaine, Vegan Caesar Dressing, Sourdough Croutons, Shaved Parmesan*
- LOCAL MUSHROOMS** 16  
*Brunswick Grown Mushrooms, Bourbon-Soy Glaze, Crispy Garlic, Chives*
- GLAZED CARROTS** 11  
*Local Citrus, Coriander, Pickled Fresno Chili, Pea Tendrils*
- BRUSSELS SPROUTS** 13  
*Fermented Datil Pepper, Local Citrus*
- FINGERLING POTATOES** 11  
*Crème Fraiche, Flavors of Ranch*

## MAINS

- RED SNAPPER** 32  
*Snow Peas, Rye, Charred Pineapple, Ancho Chili*
- GEORGIA SHRIMP** 28  
*Savannah Red Risotto, Confit Pork Belly, Bell Pepper and Celery Relish*
- DUCK** 44  
*Tomme-Sage Polenta Batonnet, Pear Mustarda*
- PORK BELLY** 36  
*Sweet Tea Cured Savannah River Pork, Chorizo Grits, Shaved Apple, Charred Onion*
- GROUPER** 38  
*Buttermilk-Sweet Potato Purée, Crispy Kale*
- BRAISED SHORT RIB** 42  
*Smoked Peach Chimichurri, Creamed Collard Greens*
- NY STRIP STEAK** 55  
*Cauliflower Puree, Roasted Chili Oil, Charred Scallion*



### *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*

**80 PER GUEST**

# 700 drayton

R E S T A U R A N T



700 DRAYTON IS PROUD  
TO FEATURE THE  
FOLLOWING PARTNERS:

**AMBOS SEAFOOD, SAVANNAH, GA**

*Grouper, Snapper*

**SAVANNAH RIVER FARMS, SAVANNAH, GA**

*Pork, Chorizo, Bacon*

**SOUTHERN BROTHERS FARMS, BRUNSWICK, GA**

*Mushrooms*

**RIVER ROOT FARMS, BLUFFTON, SC**

*Microgreens*

**BRASSTOWN BEEF, BRASSTOWN, NC**

*Beef*

**SWEET GRASS DAIRY, THOMASVILLE, GA**

*Tomme, Camembert, Bleu Cheese*

**TRIGGER HILLS FARMS, HILLIARD, FL**

*Bibb Lettuce, Gem Lettuce*

**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*

LOCALLY INSPIRED

CRAFT COCKTAILS ..... 14 each

**FORSYTH COSMO**

*Ghost Coast Vodka, Ghost Coast Orange Vodka,  
Housemade Cranberry Syrup, Lime*

**CHAI TOWN OLD FASHIONED**

*Old Forrester Rye, House Chai and Sorghum Syrup,  
Black Walnut Bitters*

**CHATHAM ARTILLERY PUNCH**

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

**LAST WORD PUNCH**

*Hendricks Gin, Green Chartreuse, Luxardo, Lemon,  
Te De Hammam*

**TROPICAL PUNCH**

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

SMOKED COCKTAILS

**SPIRIT OF 1888**

*Anita's Choice Bourbon, Benedictine, Local Honey Syrup,  
Angostura & Orange Bitters..... 23*

**GEORGIA PEACH PUNCH**

*Frigate Reserve Rum, Pama Liqueur,  
Elderflower, Peach Nectar, Orange Bitters..... 23*

WINES BY THE GLASS

SPARKLING	6 OZ.	9 OZ.
Mionetto Prosecco / Italy.....	15	
Poema Rosé Cava / Spain.....	13	
Poema Cava / Spain.....	13	

WHITES	6 OZ.	9 OZ.
Kessler Collection Chardonnay / Napa Valley .....	11	16
Landmark Chardonnay / Sonoma County .....	14	21
Stags' Leap Chardonnay / Napa Valley .....	16	24
Clean Slate Riesling / Mosel, Germany.....	11	16
Conundrum by Caymus Blend / California .....	15	22.5
The Seeker Rosé / France.....	15	22.5
Pighin Pinot Grigio / Italy.....	14	21
Stoneleigh Sauvignon Blanc / New Zealand .....	13	19
Emmolo Sauvignon Blanc / Napa Valley .....	16	24

REDS	6 OZ.	9 OZ.
Kessler Collection Cabernet Sauvignon / Napa	13	19
Bohemian Collection Cabernet Sauvignon		
North Coast.....	15	22.5
Luke Cabernet Sauvignon / Washington.....	16	24
Diora La Petite Pinot Noir / Monterey .....	14	21
Roco Pinot Noir / Willamette Valley .....	16	24
Hartford Court Pinot Noir / Russian River Valley	23	30
Crios by Susana Balbo Malbec / Mendoza.....	15	22.5
Il Fauno Tuscan Red Blend / Italy.....	17	25
Four Vines Zinfandel / Lodi .....	12	18
Caymus-Suisun Grand Durif / Suisun Valley .....	23	30