



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, House made Pate, Georgia Cheeses, Mustard, Local Honey
- GEORGIA CHEESE PLATE** 18
Seasonal Fruit Preserves, Local Honey

LIGHTER FARE

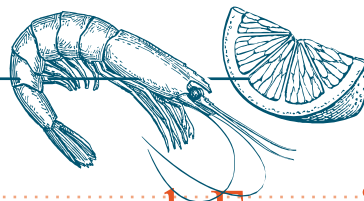
- BLUE CRAB CAKE** 19
Smoked Paprika Aioli, Pea Shoots, Pickled Turnip
- CLAMS** 20
Sapelo Island Clams, Savannah River Chorizo, Mountain Jam Lager
- BURRATA** 14
Grilled House Bread, Meyer Lemon Marmalade, Georgia Olive Oil
- MAC AND CHEESE** 14
Truffle Fondue, Cavatelli, Basil, Rye Bread Crumbs
- STEAK TARTARE** 18
Pork Rind, Shallot, Caper, Bread and Butter Pickles, Fermented Chili
- CAST IRON CORNBREAD** 18
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, Coriander, Pickled Fresno Chili, Pea Tendrils
- 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 Risotto, Confit Pork Belly, Bell Pepper and Celery Relish
- CHICKEN** 28
Pan Claxton Farms Chicken, Sweet Potato Gnocchi, Local Mushroom Gravy
- PORK CHOP** 36
Savannah River Pork, Chorizo Grits, Shaved Apple, Plum Bbq, Charred Onion
- SWORDFISH** 38
Spiced Tomato Chutney, Celery Root Puree, Shoestring Sweet Potato
- 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



**700 DRAYTON IS PROUD
TO FEATURE THE
FOLLOWING PARTNERS :**

- AMBOS SEAFOOD, SAVANNAH, GA**
Grouper, Swordfish, Seabass, Cobia
- SAVANNAH RIVER FARMS, SAVANNAH, GA**
Pork, Chorizo, Bacon
- SOUTHERN BROTHERS FARMS, BRUNSWICK, GA**
Mushrooms
- RIVER ROOT FARMS, BLUFFTON, SC**
Microgreens
- CAROLINA RICE PLANTATION,
DARLINGTON, SC**
Rice, Grits
- BRASSTOWN BEEF, BRASSTOWN, NC**
Beef
- SWEET GRASS DAIRY, THOMASVILLE, GA**
Tomme, Camembert, Bleu Cheese
- KITES FARM, WOLFTOWN, VA**
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

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.

- La Marca Prosecco / Italy..... 13**
- Poema Rose Cava / Catalonia, Spain..... 13**
- Chandon Brut / California 15**
- Chandon Brut Rose / California 17**

WHITES

- Kessler Collection Chardonnay / Napa Valley 9**
- Landmark Chardonnay / Sonoma County 14**
- Stags' Leap Chardonnay / Napa Valley 16**
- Clean Slate Riesling / Mosel, Germany 9**
- The Seeker Rose / Provence 10**
- AIX Rose / Provence 15**
- Terlato Pinot Grigio / Italy 14**
- Whitehaven Sauvignon Blanc / New Zealand 12**
- Emmolo by Caymus Sauvignon Blanc
Napa Valley 16**

REDS 6 OZ.

- Kessler Collection Cabernet Sauvignon / Napa ... 12**
- Bohemian Collection Cabernet Sauvignon
North Coast 14**
- Luke Cabernet Sauvignon / Washington 15**
- Inkblot by Michael David Cab Franc / Lodi..... 16**
- Nielson Pinot Noir / Santa Barbara 12**
- Roco Pinot Noir / Willamette Valley..... 15**
- Crios by Susana Balbo Malbec / Mendoza..... 10**
- Oberon Merlot /Napa Valley..... 13**
- Four Vines Zinfandel / Lodi 13**
- Petite Petit by Michael David Petite Sirah / Lodi .. 14**
- Arcanum il Fauno / Tuscany 16**

