



700 drayton

R E S T A U R A N T

**BRUNCH
MENU**

7 Days
11:00 AM to 3:00 PM

SMALL BITES

- CAST IRON CORNBREAD** 12
Creamed Corn, Thomasville Tomme, Caramelized Banana Butter
- HOUSE BREAD** 6
Sorghum Butter, Pecan Muhammara Dip
- DEVEILED EGG MOUSSE** 7
Hard Boiled Egg, Cruditè, Smoked paprika
- 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

BREAKFAST

- BENEDICT** 16
Buttermilk Biscuits, Country Ham, Hollandaise
- CRAB OMELETTE** 19
Blue Crab, Tomato, Bell Pepper, Onion, Hollandaise
- EGG SANDWICH** 14
Crispy Cheese, Tomato, Fried Eggs, Arugula
- MORNING MELT** 18
Impossible Patty, 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



LUNCH

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| <ul style="list-style-type: none"> BIBB LETTUCE 13
<i>Asher Blue, Tomato, Candied Pecan, Pepper Bacon, Smokey Ranch</i> GEM LETTUCE 13
<i>Baby Romaine, Vegan Caesar Dressing, Sourdough Croutons, Shaved Parmesan</i> HEIRLOOM TOMATO 15
<i>Burrata, Meyer Lemon, Crispy Garlic, Compound Olive Oil</i> | <ul style="list-style-type: none"> GARDEN SALAD 13
<i>Arugula, Cucumber, Carrot, Radish, BellPepper, Toasted Sesame Seed</i> BLUE CRAB CAKE 19
<i>Smoked Paprika Aioli, Pea Shoots, Pickled Turnip</i> BURGER 18
<i>Secret Sauce, Lettuce, Tomato, Onion, Thomasville Tomme</i> | <ul style="list-style-type: none"> FRIED CHICKEN SANDWICH 18
<i>Buttermilk Marinated Chicken Breast, Bread and Butter Pickles, Chipotle Aioli</i> |
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