



# 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

|  |    |
|--|----|
| <b>HOUSE BREAD</b>                                   | 6  |
| <i>Sorghum Butter, Pecan Muhammara Dip</i>           |    |
| <b>DEVILED EGG MOUSSE</b>                            | 9  |
| <i>Hard Boiled egg, Smoked Paprika, Crudit </i>      |    |
| <b>SMOKED EGGPLANT</b>                               | 9  |
| <i>Cauliflower Flatbread, Peanut Tahini</i>          |    |
| <b>GEORGIA SHRIMP COCKTAIL</b>                       | 14 |
| <i>Chilled Shrimp, Classic Cocktail Sauce, Lemon</i> |    |

### CHARCUTERIE

|   |    |
|---|----|
| <b>COUNTRY HAM PLATE</b>  | 18 |
| <i>Thinly Sliced Dry Aged Ham, House Made Beer Mustard</i>                      |    |
| <b>HUNTER BOARD</b>   | 28 |
| <i>Country Ham, House made Pate, Georgia Cheeses, Mustard, Local Honey</i>      |    |
| <b>GEORGIA CHEESE PLATE</b>   | 18 |
| <i>Selection of Regional Cheeses, Preserves, Candied Pecans, Seasonal Fruit</i> |    |

### LIGHTER FARE

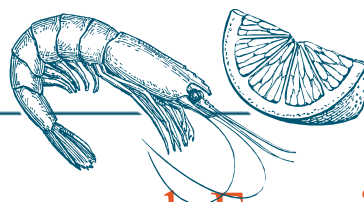
|   |    |
|---|----|
| <b>BLUE CRAB CAKE</b>   | 19 |
| <i>Smoked Paprika Aioli, Pea Shoots, Pickled Turnip</i>                     |    |
| <b>CLAMS</b>  | 20 |
| <i>Sapelo Island Clams, Savannah River Chorizo, Mountain Jam Lager</i>      |    |
| <b>BURRATA</b>  | 15 |
| <i>Grilled House Bread, Meyer Lemon Marmalade, Georgia Olive Oil</i>        |    |
| <b>MAC AND CHEESE</b>   | 14 |
| <i>Truffle Fondue, Cavatelli, Basil, Rye Bread Crumbs</i>                   |    |
| <b>STEAK TARTARE</b>  | 18 |
| <i>Pork Rind, Shallot, Caper, Bread and Butter Pickles, Fermented Chili</i> |    |
| <b>CAST IRON CORNBREAD</b>  | 12 |
| <i>Creamed Corn, Thomasville Tomme, Caramelized Banana Butter</i>           |    |

### FROM THE GARDEN

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

### MAINS

|  |    |
|--|----|
| <b>RED SNAPPER</b>   | 27 |
| <i>Benne Seed Broth, Caramelized Fennel, Lemon Oil, Pepper Jelly</i>                   |    |
| <b>GEORGIA SHRIMP</b>  | 24 |
| <i>Savannah Red Risotto, Confit Pork Belly, Bell Pepper and Celery Relish</i>          |    |
| <b>CHICKEN</b>   | 28 |
| <i>Pan Roasted Claxton Farms Chicken, Sweet Potato Gnocchi, Local Mushroom Gravy</i>   |    |
| <b>PORK ROAST</b>  | 36 |
| <i>Sweet Tea Cured Savannah River Pork, Chorizo Grits, Shaved Apple, Charred Onion</i> |    |
| <b>BLACK GROUPER</b>   | 38 |
| <i>Spiced Tomato Chutney, Celery Root Puree, Shoestring Sweet Potato</i>               |    |
| <b>BRAISED SHORT RIB</b>   | 36 |
| <i>Smoked Peach Chimichurri, Creamed Turnip Greens</i>                                 |    |



## 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. |
|--|-------|-------|
| La Marca Prosecco / Italy .....                  | 13    |       |
| Poema Rose Cava / Spain.....                     | 13    |       |
| Chandon Brut / California .....                  | 14    |       |
| Chandon Brut Rose / California .....             | 15    |       |
| <b>WHITES</b>                                    |       |       |
| Kessler Collection Chardonnay / Napa Valley..... | 10    | 14.5  |
| Landmark Chardonnay / Sonoma County.....         | 14    | 21    |
| Stags' Leap Chardonnay / Napa Valley.....        | 16    | 24    |
| Clean Slate Riesling / Mosel, Germany.....       | 10    | 14.5  |
| The Seeker Rose / Provence.....                  | 11    | 16    |
| Fleurs de Prairie Rose / Provence.....           | 15    | 22.5  |
| Terlato Pinot Grigio / Italy.....                | 14    | 21    |
| <b>Orin Swift "Blank Stare" Sauvignon Blanc</b>  |       |       |
| Russian River Valley .....                       | 16    | 24    |
| Whitehaven Sauvignon Blanc / New Zealand .....   | 13    | 19    |



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

- AMBOS SEAFOOD, SAVANNAH, GA**  
*Grouper, Swordfish, Sea bass, 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*

| REDS   | 6 OZ. | 9 OZ. |
|--|-------|-------|
| Kessler Collection Cabernet Sauvignon / Napa .....     | 12    | 18    |
| <b>Bohemian Collection Cabernet Sauvignon</b>          |       |       |
| North Coast.....                                       | 14    | 21    |
| Luke Cabernet Sauvignon / Washington.....              | 15    | 22.5  |
| Inkblot by Michael David Cab Franc / Lodi.....         | 16    | 24    |
| Roco Pinot Noir / Willamette Valley .....              | 15    | 22.5  |
| Four Graces Pinot Noir / Willamette Valley .....       | 17    | 23.5  |
| Crios by Susana Balbo Malbec / Mendoza.....            | 10    | 15    |
| Bodega Norton Red Blend / Mendoza .....                | 15    | 22.5  |
| Gamba Zinfandel / Russian River Valley.....            | 13    | 19.5  |
| Oberon Merlot / Napa Valley .....                      | 15    | 22.5  |
| Petite Petit by Michael David Petite Sirah / Lodi .... | 16    | 24    |