



700 drayton

R E S T A U R A N T

MENUS

Breakfast

Brunch

Lunch

Dinner

Wines

912.721.5002

700 Drayton St.
Savannah, GA 31401



MANSION
ON FORSYTH PARK



700 Drayton Street, Savannah, GA 31401 · www.700Drayton.com

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BREAKFAST FAVORITES

Served with roasted fingerling potatoes

KESSLER BENEDICT poached eggs, French ham, tomato, spinach, hollandaise, English muffin, lingonberry sauce 15

DRAYTON EGG SANDWICH bacon, egg, muenster cheese, spinach, tomatoes, grilled wheat berry bread 12

AMERICAN PLATTER two eggs your style, bacon, sausage links, English muffin, butter & marmalade 16

SAVANNAH PANCAKES stack of three filled with fresh blackberries & pecans served with maple syrup 13

CAST IRON WAFFLES served with maple syrup and butter 11

SOUTHERN CHICKEN & WAFFLES fried chicken cutlets, pepperjack cheese, buttermilk waffles, marmalade, pecans 16

FORSYTH BISCUITS & GRAVY country biscuits, thyme-sausage gravy, poached eggs 14

HEALTHY CHOICES

AVOCADO TOAST multigrain bread, semi-sundried tomatoes, arugula & cilantro 15 *(add two poached eggs \$3)*

FRESH FRUIT & YOGURT sliced fruit, berries, Greek vanilla yogurt, homemade granola & honey 13

KESSLER OATMEAL apples, cranberries, brown sugar, blueberries, pecans, walnuts, cinnamon 11

BERRY SMOOTHIE & MUFFINS berries, banana, Greek yogurt, honey, carrot & walnut muffins 12

CONTINENTAL carrot & walnut muffin served with butter, fruit & choice of orange juice or coffee 8

OMELETS

Served with roasted fingerling potatoes

HAM & MUSHROOM French ham, mozzarella, semi-sundried tomatoes, fresh herbs 13

EGG WHITE goat cheese, spinach, semi-sundried tomatoes, fresh herbs 13

SEAFOOD local shrimp & blue crab meat, bell peppers, onions, tomatoes, asiago cheese, lobster cream, micro greens 16

SOUTHWEST bell peppers, onions, pepper jack, avocado, salsa, sour cream, micro cilantro 14

ENHANCEMENTS

FRESH DICED FRUIT small 4 / large 6

FRESH BERRIES small 6 / large 9

FRESH BERRY SMOOTHIE 7

ROASTED FINGERLING POTATOES 5

TRADITIONAL SAUSAGE 5

BACON 5

TOASTED ENGLISH MUFFIN 4

GA LOGAN TURNPIKE GRITS 5

COUNTRY BISCUITS 5

TOAST wheat, multigrain, white 4

STEEL CUT OATMEAL 4

CEREAL WITH MILK Special K, Cheerios, Frosted Flakes & Raisin Bran 7

BEVERAGES

COFFEE OR HOT TEA 5

CAPPUCCINO OR LATTE 6

ESPRESSO single 3 / double 5

MILK small 2.5 / large 3.5

ICED TEA & SODA 4

MIMOSA Segura Cava, Orange Juice 8

FLORIDA ORANGE, GRAPEFRUIT JUICE small 4 / large 6

PARKSIDE BLOODY MARY Dixie Pepper Vodka, Nueske's Bacon and Olives, Chipotle Salt Rim 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness*

BRUNCH COCKTAILS

PARKSIDE BLOODY MARY 12
Dixie Pepper vodka, Nueske's bacon
olives, chipotle salt rim

APEROL SPRITZ 11
Aperol, Segura cava, orange slice

MIMOSA 8
Segura cava, fresh orange juice

CRAFTED COCKTAILS

APPLE CIDER MULE 13
Ketel One, hand pressed lime, Fever Tree
ginger beer, apple cider

SPICED PEAR DAIQUIRI 13
Mt Gay infused rum, St. George spiced
pear, cane sugar, hand pressed lime

DRINK YOUR VEGGIES 14
Bombay Sapphire, sage, carrot juice, cane
sugar, hand pressed lemon, salt & pepper

BLACK WALNUT MANHATTAN 15
Makers Mark, Luxardo Abano,
black walnut & aromatic bitters

ESPRESSO MARTINI 13
Tito's, Kahlua, cane sugar, espresso

PECAN OLD FASHIONED 14
Pecan infused Knob Creek, cane sugar,
aromatic bitters, citrus oil

KESSLER MARGARITA 13
Exotico Reposado, orange liqueur, lime,
orange juice, Grand Marnier float

PARKSIDE MARTINI 14
Grey Goose vodka, dry vermouth, stirred
and served with choice of Filthy blue
cheese-stuffed olives or lemon twist

APEROL SOUR 13
Aperol, hand pressed lemon, cane sugar,
egg white, orange oil

DEVIL WENT DOWN TO GEORGIA 13
Don Julio Blanco, blood orange, cinnamon,
hand pressed lime



Winter



R E S T A U R A N T

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CLASSICS

CAST IRON WAFFLES served with pure maple syrup and powdered sugar, fingerling potatoes 11
AMERICAN PLATTER two eggs your style, bacon, sausage links, fingerling potatoes, English muffin, butter, marmalade 15
DRAYTON EGG SANDWICH bacon, egg, muenster cheese, spinach, tomatoes, grilled wheat berry bread 12
KESSLER BENEDICT poached eggs, French ham, grilled tomato, spinach, hollandaise, English muffin, lingonberry sauce 14
AVOCADO TOAST multigrain bread, cherry tomatoes, thyme, EVOO, arugula, cilantro 12 *(add two poached egg \$3)*

SOUTHERN FAVORITES & OMELETS

Served with roasted fingerling potatoes
CHICKEN & WAFFLES fried chicken cutlets, pepperjack cheese, buttermilk waffles, marmalade, pecans 16
FORSYTH BISCUITS & GRAVY country biscuits, thyme-sausage gravy, poached eggs, arugula 14
SAVANNAH PANCAKES stack of three filled with peaches, pecans served with peach compote 13
EGG WHITE goat cheese, spinach, semi-sundried tomatoes, fresh herbs 13
SEAFOOD local shrimp & blue crab meat, bell peppers, onions, tomatoes, asiago cheese, lobster cream, micro greens 16

APPETIZERS

BUTTERNUT SQUASH & APPLE SOUP vanilla truffle oil, spiced pumpkin seeds 7 / 9
SMOKED SALMON CROSTINI crème fraiche, shallots, fried capers, chives, crispy bread, micro cilantro 14
GA. BLUE CRAB CAKE lump crab, radish, green apple, arugula slaw, tarragon remoulade 16
CRISPY CALAMARI east coast squid, capers, harissa aioli, jalapenos, oregano 15

ENTREES

SOUTHERN SPICED SCOTTISH SALMON farro & seasonal vegetable salad, herbs & mustard vinaigrette 23
SAVANNAH HONEY GLAZED CHICKEN southern dirty rice, roasted heirloom carrots, bacon & red pepper relish 22

SALADS

WEDGE blue cheese, heirloom tomatoes, candied walnuts, pickled onion, peppered bacon, jalapeño ranch 11
HARVEST artisan greens, apple, pecans, aged goat cheese, fig & sherry vinaigrette 12
CAESAR asiago, shaved parmesan, crostini 10

Enhance your salad **CHICKEN BREAST 7** · **FRESH SHRIMP 8** · **GA. BLUE CRAB CAKE 13** · **SALMON FILET 10**

CHOPHOUSE BURGERS & SANDWICHES

Served with fries, fresh cut fruit, or petite green salad
CAMBOZOLA & NUESKE'S BACON BURGER Black Angus, smoked pepper bacon, lettuce & tomato, sliced pickles 17
FORSYTH BURGER goat cheese, tomatoes, organic arugula, balsamic glaze, sliced pickles 15
NUESKE'S BLT smoked peppered bacon, toasted Italian bread, lettuce, tomato, sliced pickles 13
GA BLUE CRAB CAKE SANDWICH radish, green apple, arugula slaw, tarragon remoulade, sliced pickles 18

DESSERT

APPLE TART crème anglaise, strawberries, cinnamon 7 a la mode 9
NUTELLA LAVA CAKE vanilla bean ice cream 8
SALTED CARAMEL CHEESECAKE Slow roasted almonds, sea salt caramel, raspberry, blueberry 10
GEORGIA BOURBON PECAN PIE chocolate whipped cream, strawberries 9
ICE CREAM assorted flavors from Leopold's 10

CRAFTED COCKTAILS

APPLE CIDER MULE 13

Ketel One, hand pressed lime, Fever Tree ginger beer, apple cider

SPICED PEAR DAIQUIRI 13

Mt Gay infused rum, St. George spiced pear, cane sugar, hand pressed lime

DRINK YOUR VEGGIES 14

Bombay Sapphire, sage, carrot juice, cane sugar, hand pressed lemon, salt & pepper

BLACK WALNUT MANHATTAN 15

Makers Mark, Luxardo Abano, black walnut & aromatic bitters

ESPRESSO MARTINI 13

Tito's, Kahlua, cane sugar, espresso

PECAN OLD FASHIONED 14

Pecan infused Knob Creek, cane sugar, aromatic bitters, citrus oil

KESSLER MARGARITA 13

Exotico Reposado, orange liqueur, lime, orange juice, Grand Marnier float

PARKSIDE MARTINI 14

Grey Goose vodka, dry vermouth, stirred and served with choice of Filthy blue cheese-stuffed olives or lemon twist

APEROL SOUR 13

Aperol, hand pressed lemon, cane sugar, egg white, orange oil

DEVIL WENT DOWN TO GEORGIA 13

Don Julio Blanco, blood orange, cinnamon, hand pressed lime

KAYTON'S CUP 13

Monkey Shoulder, Bushmills, hand pressed lemon, orgeat, lemon oil



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STARTERS

BUTTERNUT SQUASH & APPLE SOUP vanilla truffle oil, spiced pumpkin seeds 7 / 9

CRISPY CALAMARI east coast squid, capers, harissa aioli, jalapenos, oregano 15

GA BLUE CRAB CAKE lump crab, radish, green apple, arugula slaw, tarragon remoulade 16

HUNTER'S BOARD soppressata, truffle chicken mousse, speck, goat & cambozola cheese, lingonberry jam 24

BABY BEETS & BURRATA extra virgin olive oil, balsamic, lemon salsa verde, golden pea tendrils 14

SMOKED SALMON crème fraiche, shallots, fried capers, crispy baguette, micro cilantro 14

ENTRÉE SALADS

CHOPPED mixed greens, tomato, bacon, feta, hard boiled eggs, almonds, croutons, house dressing 10

WEDGE blue cheese, Heirloom tomatoes, candied walnut, pickled onion, peppered bacon, jalapeno ranch 11

HARVEST artisan greens, apple, pecans, aged goat cheese, fig & sherry vinaigrette 12

CAESAR asiago, shaved parmesan, crostini 10

Enhance your salad CHICKEN BREAST 7 · FRESH SHRIMP 8 · GA BLUE CRABCAKE 13 · SALMON FILET 10

CHOPHOUSE BURGERS & SANDWICHES

Served with choice of fries, fresh cut fruit, petite greens salad, or sweet potato fries

CAMBOZOLA & NUESKE'S BACON BURGER Black Angus, smoked pepper bacon, lettuce & tomato, sliced pickles 19

FORSYTH BURGER goat cheese, tomatoes, organic arugula, balsamic glaze, sliced pickles 15

NUESKE'S BLT smoked peppered bacon, toasted Italian bread, lettuce, tomato, sliced pickles 13

GA BLUE CRAB CAKE SANDWICH radish, green apple, arugula slaw, tarragon remoulade, sliced pickles 18

SPECIALTY ENTREES

SOUTHERN SPICED SCOTTISH SALMON farro & seasonal vegetable salad, herbs & mustard vinaigrette 23

SAVANNAH HONEY GLAZED CHICKEN dirty rice, roasted heirloom carrots, bacon & red pepper relish 24

DESSERTS

APPLE TART strawberries, cinnamon 7 a la mode 9

NUTELLA LAVA CAKE vanilla bean ice cream 8

SALTED CARAMEL CHEESECAKE Slow roasted almonds, sea salt caramel, raspberry & blueberry 10

GEORGIA BOURBON PECAN PIE chocolate whipped cream, strawberries 9

ICE CREAM assorted flavors from Leopold's 10

Lunch

Winter

CRAFTED COCKTAILS

APPLE CIDER MULE 13
Ketel One, hand pressed lime, Fever Tree
ginger beer, apple cider

SPICED PEAR DAIQUIRI 13
Mt Gay infused rum, St. George spiced
pear, cane sugar, hand pressed lime

DRINK YOUR VEGGIES 14
Bombay Sapphire, sage, carrot juice, cane
sugar, hand pressed lemon, salt & pepper

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APEROL SOUR 13
Aperol, hand pressed lemon, cane sugar,
egg white, orange oil

DEVIL WENT DOWN TO GEORGIA 13
Don Julio Blanco, blood orange, cinnamon,
hand pressed lime

KAYTON’S CUP 13
Monkey Shoulder, Bushmills, hand
pressed lemon, orgeat, lemon oil

SIDES 7

- MAC n’ GREENS
- YUKON GOLD MASHED POTATOES
- SAUTEED BABY TURNIPS & GREENS
- BLUE CORN & MANCHEGO GRITS
- SOUTHERN DIRTY RICE
- ROASTED MARBLE POTATOES
- CHARRED BRUSSELS SPROUTS
- ROASTED CARNIVAL CAULIFLOWER



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APPETIZER

- BABY BEETS & BURRATA** extra virgin olive oil, balsamic, lemon salsa verde, golden pea tendrils 14
- SKILLET CORNBREAD** pecan butter 5
- RAW OYSTERS** on the half shell, classic mignonette 14
- HICKORY SMOKED HALL OYSTERS** collard greens, roasted garlic, bacon 14
- CRISPY CALAMARI** east coast squid, capers, harissa aioli, jalapenos, oregano 15
- CRAB CAKE** local blue crab, radish, green apple, arugula slaw, tarragon remoulade 16
- SHRIMP & GRITS ARANCINI** “grandma’s gravy” dipping sauce 16
- HUNTER’S BOARD** soppressata, truffle chicken mousse, seasonal cheeses, cornichons, lingonberry jam 24

SOUP & SALAD

- BUTTERNUT SQUASH & APPLE SOUP** vanilla truffle oil, spiced pumpkin seeds 7
- FRIED GREEN TOMATO CAPRESE** pimento cheese, smoked bacon, collards 12
- CHOPPED** mixed greens, tomato, bacon, feta, hard boiled eggs, almonds, croutons, house dressing 10
- HARVEST** artisan greens, apple, pecans, aged goat cheese, fig & sherry vinaigrette 12
- CAESAR** asiago, shaved parmesan, crostini 10
- WEDGE** blue cheese, heirloom tomatoes, candied pecans, pickled onion, peppered bacon, jalapeno ranch 11

SIGNATURE

- SEARED SCALLOPS** Florida purple rice, lemon beurre blanc, broccolini, sweet potato 33
- PEANUT & PECAN CRUSTED SALMON** apple-orange marmalade, chipotle BBQ, roasted potatoes, asparagus 30
- CAVATAPPI PASTA** dayboat scallops, shrimp, blue crab, roasted cauliflower, saffron beurre blanc 35
- PAN ROASTED HALIBUT** blue corn & manchego grits, baby turnips, pickled beets, greens, lemon salsa verde 37
- SAVANNAH HONEY GLAZED CHICKEN** dirty rice, roasted heirloom carrots, bacon & red pepper relish 24
- BUTCHER’S CUT PORK CHOP** sweet potato gratin, caramelized carrots, cider pan jus 32
- CHILI-RUBBED SHORT RIB** cinnamon, polenta, cilantro, roasted red pepper sauce 34
- LAND & SEA** tenderloin medallions, garlic shrimp, blue crab, mashed potatoes, asparagus 36

STEAKS & CHOPS

Seasoned with our Bohemian signature rub and served with buttermilk mashed potatoes, Dorati sun-dried tomatoes and Kessler Cabernet reduction. Our beef cuts are sourced from the Midwest, corn fed, and aged up to 28 days.

- BLACK ANGUS DELMONICO** 16oz 45
- RCK FILET MIGNON** 6 oz 39 / 8 oz 42
- NEW YORK STRIP STEAK** 12 oz 37
- BONE-IN COLORADO LAMB CHOPS** 43

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

Winter

Dinner

SPARKLING

Segura Viudas Brut Cava Spain	9	36
Collet Brut Champagne	15	76
La Marca Prosecco Italy	10	38
La Marca Prosecco Italy	Split	13
Chandon Sparkling Rosé California	Split	17
Nicolas Feuillatte Brut Rosé Champagne	21	90
Nicolas Feuillatte Brut Champagne		84
Chandon Brut California		65
Veuve Clicquot Brut Rosé Champagne		159
Veuve Clicquot Brut Champagne		115

WHITE

The Kessler Collection Chardonnay Napa Valley	9	36
Stags’ Leap Wine Cellars Chardonnay Napa Valley	15	56
Whispering Angel Rosé France	10	38
Lone Birch Riesling Yakima Valley, WA	11	42
Whitehaven Sauvignon Blanc New Zealand	12	46
Maso Canali Pinot Grigio Trentino	11	42
Gerard Fiou Sancerre Loire, France	15	57
Terlato Pinot Grigio Friuli		40
Simonnet-Febvre Chablis Burgundy		50
Orin Swift Sauvignon Blanc Russian River		60
Jordan Chardonnay Russian River		74
Prisoner ‘The Snitch’ Chardonnay Napa Valley		72
Laurenz V. Grüner Veltliner Austria		46
Cakebread Chardonnay Napa Valley		76
Sanford Chardonnay Santa Rita Hills		82

CABERNET SAUVIGNON

<i>Bohemian Collection</i>		
	14/gl	54/btl
<i>Jean-Charles Boisset, the proprietor of Raymond Vineyards has an undeniable passion for producing extraordinary wines. The Kessler family collaborated with Jean-Charles to create this wine, handpicked by Richard Kessler.</i>		
Kessler Collection Napa Valley	12	38
Inkblot Cabernet Franc Lodi	16	62
Domaine Chandon Napa Valley		90
Jordan Alexander Valley		128
Faust Napa Valley		99
ZD Winery Napa Valley		150
Silver Oak Alexander Valley		138
Caymus Napa Valley		159
G.B. Crane “Disciples” St. Helena		88
Roth Sonoma Coast		82
Prisoner Napa Valley		82

PINOT NOIR

Laetitia Santa Barbara County	14	54
Hall Napa Valley		88
Moillard Burgundy		74
Diora Santa Barbara		64
La Crema Sonoma Coast		46
WillaKenzie Estate Willamette Valley		56
Stoller Dundee Hills		58
Prisoner ‘Eternally Silenced’ Napa Valley		80
Rex Hill Willamette Valley		84
Byron Santa Maria Valley		78

AROUND THE GLOBE

Arcanum Merlot/Cabernet Franc Tuscany	16	60
Don Miguel Gascón Malbec Argentina	10	38
Four Vines Zinfandel Lodi	13	49
Rutherford Hill Merlot Napa Valley		81
EarthQuake Petite Syrah Lodi		58
Il Poggione Sangiovese Montalcino		79
Edmeades Zinfandel Mendocino County		41
Cesari Mara Corvina Valpolicella Ripasso		52
Petite Petit Petit Sirah/Verdot Lodi		50
Bruno Giacosa Dolcetto d’Alba Nieve		58
Oberon Merlot Napa Valley		52
Riva Leone Nebbiolo Barbaresco		79
Orin Swift ‘Abstract’ Syrah/Grenache Russian River		90