

Dinner

700 DRAYTON

FARM

HOUSE MADE FOCACCIA | 8

ARANCINI

San Marzano, Parmesan | 16

BURRATA

Caramelized Olives, Cucumbers, Dill | 18

ROASTED BEETS

Citrus, Pistachio, Red Wine Vinaigrette | 16

ARUGULA

Mint, Basil, Pine Nuts, Parmesan | 16

PEPPERS

Black Olive Crumb, Aioli | 14

POTATOES

Salsa Verde, Crispy Garlic | 12

BROCCOLI RABE

Fish Sauce, Lardo | 13

SEA

CRUDO

Lemon, Calabrian Chilis, Pistachio | 18

MUSSELS

Hot Italian Sausage, San Marzano, Fresh Herbs | 20

CRAB

Endive, Capers, Parmesan | 25

INSALATA DI MARE

Mussels, Calamari, Fingerling Potatoes | 19

PASTA

CACIO E PEPE

Gnocchi, Parmesan, Pecorino | 30

CARBONARA

Rigatoni, Guanciale, Egg Yolk | 35

MAINS

WHOLE BRANZINO

Livornese Sauce | 48

LAMB SHANK

Gigante Beans | 50

PORK BELLY PORCHETTA

Rainbow Chard, Mustard Glaze | 46

FIorentina STEAK

Calabrian Chili Salsa Verde | 68

SCALLOPS

Celery Root, Capers, Brown Butter | 44

OSSO BUCO

Saffron Risotto, Fresh Herbs | 58

CAULIFLOWER

Green Olive Pistou | 30

**All menu items are subject to change according to seasonality and availability*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. 18% gratuity will be added to groups of 6 or more. A 5% wellness fee will be added to your check.*

Drinks

COCKTAILS

16

DELEGAL

Tequila, Meyer Lemon, Rosemary, Apertivo

SVETLANA

Cold Brew Rum, Mezcal, Orange Bitters

ROMERLY

Olive Oil Washed Vodka Martini

SKIDAWAY

Bourbon, Pecan Orgeat, Lime

OGEECHEE

Apple, Pomegranate, Gin, Sparkling Wine

TIVOLI

Whisky, Ginger, Tea, Clarified Milk

WINE BY THE GLASS

SPARKLING

La Marca Prosecco, Italy | 15

Simonet Blanc Brut, France | 15

WHITE

Stag's Leap Chardonnay, Napa Valley | 18

Escher Haus Riesling, Germany | 14

Art of Earth Pinot Grigio, Italy | 14

Miner Sauvignon Blanc, Napa Valley | 16

ROSÉ

Figuière Mediterranee Rosé, France | 15

RED

Luke Cabernet Sauvignon, Washington | 18

Cycles Gladiator Pinot Noir, Santa Rosa | 15

Orin Swift Abstract Red Blend, California | 25

Crios Malbec, Argentina | 15

Il Fauno Tuscan Red Blend, Italy | 17

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Brunch

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TO START

YOGURT AND GRANOLA

Greek Yogurt, House Granola, Blueberry Compote, Fresh Berries and Almonds | 13

FRESH FRUIT | 13

SOMETHING MORE

LOCAL PORK SAUSAGE | 7

CRISPY PECANWOOD BACON | 7

TOAST & JAM | 5

MINI CROISSANTS | 5

HOUSE BISCUIT & JAM | 5

GRILLED CHICKEN | 7

BEVERAGES

JUICE | 7

CAPPUCCINO OR LATTE | 6

ESPRESSO | 4

COFFEE/TEA/SODA | 5

MAINS

POACHED EGGS & POLENTA*

Parmesan Polenta, Salsa Verde, Herbs | 18

COUNTRY HAM & CHEDDAR OMELET*

Roasted Potatoes | 17

700 DRAYTON BREAKFAST*

2 Farm Eggs, Choice of Bacon or Sausage
Roasted Potatoes, Toast | 18

FRENCH TOAST

Cinnamon Battered Brioche, Blueberry Syrup,
Pistachio Tuille | 17

AVOCADO TOAST*

Radish, Parmesan, Poached Egg,
Harvest Bread | 14

ARUGULA

Mint, Basil, Pine Nuts, Parmesan | 16

BOWL OF GRAINS & VEGETABLES

Farro, Quinoa, Sunflower Seeds, Pumpkin
Seeds, Crispy Chickpeas, Tahini Vinaigrette | 16

BURGER*

Double Smash-Style Patties, Lettuce, Pickles,
Fry Sauce, American Cheese | 14
Add fries | 6

EGG SANDWICH*

Fried Egg, Sausage Patty, American Cheese,
Red Onions, Basil Aioli | 18

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Drinks

COCKTAILS

MANSION MIMOSA

Your choice of orange, pineapple, grapefruit, or
peach | 12
Bottomless for 35

BLOODY MARY

Your choice of Vodka or Reposado Tequila,
Savannah Bloody mix, fresh cracked pepper | 13
Bottomless for 35

PEACH MARGARITA

Silver Tequila, Lime, Triple Sec, Orange Juice,
Peach Purée | 15

APEROL SPRITZ

Aperol, Prosecco, Q Soda Water | 15

ESPRESSO MARTINI

Vodka, espresso, vanilla, Kahlua | 15

IRISH CYNAR

Cynar, Bourbon, Tia Maria, Cream Float | 15

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