

# HIGH COTTON®

## STARTERS

**CHARLESTON CRAB SOUP** blue crab, sherry, chives 8.

**CARAMELIZED ONION SOUP** croutons, broiled smoked cheddar 8.

**DOUGHNUT HOLES** bacon, apple & bourbon glaze 7.

**CHOPPED CAESAR SALAD** garlic croutons, Parmesan, traditional Caesar dressing, white anchovies 9.

**ADD SAUTÉED SHRIMP** 7. **FRIED OYSTERS** 8. **GRILLED CHICKEN** 5.

**HOUSE SALAD** tomato, cucumber, radish, sunflower seeds, croutons, buttermilk ranch dressing or vinaigrette 8.

**SMOKED SALMON\*** dill crème fraîche, capers, arugula salad, lemon shallot dressing, English muffin 12.

**BUTTERMILK FRIED OYSTERS** arugula, green goddess 17.

**BLUE CRAB STUFFED MUSHROOMS** Creole hollandaise, chives 13.

## ENTREES

**CRAB CAKES BENEDICT\*** grilled English muffin, spinach, lump crab cakes, poached eggs, creole hollandaise, grits or potatoes 16.

**EGGS BENEDICT\*** grilled English muffin, Canadian bacon, poached eggs, hollandaise, grits or potatoes 14.

**BREAKFAST PLATE\*** two eggs, biscuits, sausage and bacon, grits or potatoes 14.

**FARMERS MARKET OMELET\*** roasted crimini mushrooms, heirloom tomatoes, local spinach, goat cheese, grits or potatoes 13.

**STEAK & EGGS\*** 8 oz. bacon wrapped Allen Brothers filet, three eggs, potatoes, Henry Bain steak sauce 40.

**BRIOCHE FRENCH TOAST** almond streusel, Chantilly cream, apple butter, maple syrup, bacon 13.

**CAROLINA SHRIMP & GRITS** Andouille, local tomatoes, okra, fennel & garlic broth 17.

**FRIED CHICKEN SANDWICH** pimiento cheese, bourbon bacon jam, lettuce, tomato, brioche bun, fries 14.

**SEAFOOD CRÊPE** spinach, crab, shrimp, mornay sauce 16.

**HIGH COTTON BURGER\*** choice of pimiento or cheddar cheese, lettuce, tomato, red onion, fries 14.

**ADD BACON OR EGG** 2.

**SC PEAR & GRILLED CHICKEN SALAD** roasted beets, mixed greens, walnuts, feta, golden raisin champagne vinaigrette, pumpkin purée 15.

**GRILLED SALMON SALAD\*** mixed greens, melted fennel, smoked pine nut gremolata, tomatoes, cucumbers, radishes, hard boiled egg, basil vinaigrette 16.

## SIDES

**WHITE LILY BISCUITS AND JAM** 5.

**SMOKED BACON** 4.

**BREAKFAST POTATOES** 4.

**HERITAGE PORK SAUSAGE LINKS** 4.

**GEECHIE BOY GRITS** 4.

**2 LOCAL FARM EGGS\*** 4.

**FRENCH FRIES** 4.

**GRILLED ENGLISH MUFFIN** 3.

**MIXED FRUIT** with local honey 5.

SHAWN KELLY, EXECUTIVE CHEF

ZACHARY DENNIS, GENERAL MANAGER

[www.HighCottonCharleston.com](http://www.HighCottonCharleston.com)

\*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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