

## *Beverage Selection*

Select an hourly bar package or choose beverage service with a consumption bill of fare.

### *Bar Packages*

**2 Hour Minimum and \$125 Bartender Fee Required.**

Bar packages are billed at an hourly rate per person.

All packages include bottled beer, house wines, soft drinks, juices, and mixers.

**Premium Brand \$16.00 per person per hour**

Grey Goose Vodka | Tanqueray Gin

Chivas Regal Scotch | Woodford Reserve Bourbon

Crown Royal Whiskey | Mt Gay Rum

**Call Brand \$14.00 per person per hour**

Tito's Vodka | Beefeater Gin

Johnny Walker Red Scotch | Maker's Mark Bourbon

Canadian Club Whiskey | Bacardi Silver Rum

**Well Brand \$12.00 per person per hour**

Fris Vodka | Gordon's Gin

Dewar's White Label Scotch | Benchmark Kentucky Bourbon

Cruzan Light Aged Rum

**Eye Opener Package \$10.00 per person per hour**

*\*available for daytime events only*

Mimosas & Bellinis

Bloody Marys

House Sparkling, White, & Red Wines

### *Consumption Bill of Fare*

Enjoy full or partial selection of beverages served to order.

**Premium Liquor \$10+ | Call Liquor \$8+ | Well Liquor 7+**

**Specialty Cocktails \$10+**

**Mimosas & Bellinis \$8 | Bloody Marys \$8**

**Domestic Bottled Beer \$4.50 | Import Bottled Beer \$5 | Draft Craft Beer \$7.50+**

**Soft Drinks \$3 | Juice \$4+**

All beverages will be made at our Main Bar and drinks will be served to guests within the private room. Drinks will be billed to host as ordered. **Client is required to pre-select wine to be offered to guests.** Please inquire for current wine lists before making selections. Beer, liquor, and specialty cocktail offerings may also be limited.

\*\*Bar set up also available with consumption-based option for \$125 fee. Some limitations apply.

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## Hors D'Oeuvres

### Passed Hors D'Oeuvres

Priced Per Piece (20 piece minimum)

#### Fish/Seafood

**Classic Shrimp Cocktail** bloody mary cocktail sauce \$3.50

**Lump Crab Cake** preserved lemon remoulade \$3.50

**Buttermilk Fried Oyster** green goddess dressing \$3.50

**Smoked Salmon** rye toast, crème fraiche, salmon roe \$3.00

**Tuna Tartar** cucumber, shallot, jalapeno, lime \$3.25

**Oysters on the Half Shell** horseradish mignonette \$3.50

#### Meat/Poultry

**Steak & Potato** horseradish cream \$3.00

**Barbeque Pork Biscuit** Carolina mustard sauce, slaw \$2.75

*\*pretzel bun Barbeque Pork Sliders also available, \$4.00*

**Prosciutto Gougère** puff pastry with blue cheese, seasonal fruit \$2.50

**Bacon-Wrapped Quail Breast** Henry Bain steak sauce \$3.00

#### Vegetarian

**Wild Mushroom Tarte** gruyère, Marsala, chives \$2.75

**Burden Creek Goat Cheese Crostini** sundried tomato tapenade \$2.25

**Avocado Toast** cilantro, lime \$2.25

**Deviled Eggs** Peppadew peppers, green tomato relish \$2.50

## Platters

Small platters serve up to **20 guests**, large platters serve **30 or more**.

**Pimiento Cheese Dip** crackers, assortment of relishes & pickles \$55/90

**Carolina Crudité** market assortment of Charleston's best produce, dips \$55/90

**Cheese & Charcuterie Platter** dry-cured sausages, pâtés, artisanal cheeses, fruit, mustards, pickles, crackers, toast \$150/285

**High Cotton Seafood Display** jumbo shrimp, lobster, crabmeat, mussels, oysters, mignonette, bloody mary cocktail sauce (*priced per person, min 15 people*) \$MP (\$18+)

**Dessert Platter** assorted petite pies, cupcakes, truffles, cookies, etc. \$100/185

**Carving and Chef Stations available upon request**

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# HIGH COTTON®

## Dinner

Dinner menus include one first course, three entrées, and one dessert.

Price listed with entrées indicates three-course menu price per person.

### First Course

Please select one soup and one salad.

\*to offer an additional selection of soup or salad, add \$5 to menu price.

#### Soup

- Charleston Crab Soup** blue crab, sherry, chives
- Roasted Tomato Bisque** miniature grilled cheese
- Cream of Mushroom** truffle crème fraîche, scallions
- Seasonal Soup** *please inquire for available selection*

#### Salad

- Bibb Lettuce Salad** fried green tomatoes, bacon, blue cheese, buttermilk dressing
- House Salad** mixed greens, tomato, cucumber, radish, sunflower seeds, croutons, vinaigrette
- Caesar Salad** garlic croutons, Parmesan, traditional Caesar dressing
- Pecan Fried Goat Cheese & Arugula Salad**  
seasonal fruit, ham, red onion, local honey dressing

### Entrée

Please select three entrées from one of the following menus.

\*to offer an additional entrée selection, add \$8 to menu price.

#### Meeting Street \$48

##### Pasture-Raised Chicken Breast

basil pesto

##### Carolina Shrimp & Grits

Andouille, local tomatoes, okra,  
fennel & garlic broth

##### Grilled Salmon

garlic caper butter

##### Glazed Pork Tenderloin

sorghum bourbon jus

\*\*\*to offer 8 oz. Allen Bros Filet as  
entrée option, **add \$10** per filet ordered.

#### Broad Street \$58

##### 8 oz. Allen Brothers Filet

truffle butter

##### Lump Crab Cakes

bell pepper coulis

##### Yellowfin Tuna or Swordfish\*

basil pesto

*\*offering will be based on seasonal availability*

##### Maple Leaf Farms Duck

natural jus

##### Crab-Stuffed Flounder

herb butter sauce

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# HIGH COTTON®

## King Street Dinner \$68.00

### Colorado Lamb Rack

mint pesto

### Pan Roasted Halibut or Local White Fish\*

lemon & herb butter sauce

*\*offering will be based on seasonal availability*

### Seared New Bedford Scallops

Champagne shallot cream

### 16 oz. Allen Brothers Prime Ribeye

Henry Bain steak sauce

### Filet Mignon Oscar

8 oz. Allen Brothers filet, jumbo lump crab, Béarnaise

## Vegetables

**Please select two vegetables.**

*\*to offer an additional vegetable, add \$20 per table.*

*Additional sides to be served family-style.*

**Crispy Brussels Sprouts | Sautéed Spinach**

**Asparagus | Collard Greens**

**Green Beans | Roasted Mushrooms**

**Cheddar Cheese & Chive Spoonbread | Truffle Mac & Cheese**

**Pimiento Geechie Boy Grits | Potato Gratin**

## Dessert

**Please select one dessert.**

*\*to offer an additional dessert selection, add \$5 to menu price.*

**Seasonal Cobbler** Wholly Cow vanilla ice cream

**Key Lime Tart** pecan sandie crust, whipped cream

**Triple Chocolate Cheesecake** espresso anglaise, raspberry mousse

**Sticky Toffee Pudding** chocolate sauce

**Vanilla Bean Crème Brûlée** green tea infused citrus segments

**Daily Sorbet Selection**

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## Brunch and Lunch

Menus include one first course, three entrées, and one dessert.

Price listed with entrées indicates three-course menu price per person.

### First Course

Please select one first course.

\*to offer an additional selection for the first course, add \$4 to menu price.

**Tomato Soup** miniature grilled cheese

**Charleston Crab Soup** blue crab, sherry, chives

**Fried Green Tomato Napoleon** pimiento cheese, chow chow relish

**House Salad** mixed greens, tomato, cucumber, radish, sunflower seeds, croutons, house vinaigrette

**Doughnut Holes** bacon, apple, and bourbon glaze

**Seasonal Fruit & Greek Yogurt** local honey, mint

### Entrée

Please select three entrées from one of the following menus.

\*To offer an additional entrée selection, add \$6 to menu price.

\*\*Brunch menus are only available to parties smaller than 30 unless otherwise approved by Director of Private Events.

#### East Bay Brunch \$30

##### Eggs Benedict

grilled English muffin, Canadian bacon, poached eggs, hollandaise, grits

##### Farmers Market Omelet

roasted crimini mushrooms, heirloom tomatoes, local spinach, goat cheese, grits

##### Smoked Salmon Plate

dill crème fraiche, capers, hard boiled egg, English muffin, arugula salad, lemon shallot dressing,

##### Buckwheat & Blueberry Pancakes

whipped lemon goat cheese, fresh fruit, pecan syrup (*gluten free*)

#### Calhoun Street Brunch \$33

##### Crab Cakes Benedict

grilled English muffin, spinach, lump crab cakes, poached eggs, creole hollandaise, grits

##### Seafood Crêpe

local spinach, crab, shrimp, mornay sauce

##### Carolina Shrimp & Grits

Andouille, local tomatoes, okra, fennel & garlic broth

##### Brioche French Toast

almond streusel, Chantilly cream, apple butter, maple syrup, bacon

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# HIGH COTTON®

## Market Street Lunch \$30

### Roasted Chicken Breast

local grains, seasonal vegetables,  
basil pesto

### High Cotton Burger

cheddar cheese, lettuce, tomato,  
red onion, fries

### Gnocchi Primavera

seasonal vegetables, grana Padano,  
olive oil

### Grilled Chicken

### Caesar Salad

garlic croutons, Parmesan,  
traditional Caesar dressing

## George Street Lunch \$33

### Fried Chicken Sandwich

pimiento cheese, bacon-bourbon jam,  
lettuce, tomato, brioche bun, fries

### Grilled Sirloin

Henry Bain sauce, asparagus, fries

*\*upgrade to 8oz. Allen Bros. filet,  
add \$15 per order.*

### Carolina Shrimp & Grits

Andouille, local tomatoes, okra,  
fennel & garlic broth

### Grilled Salmon Salad

mixed greens, tomato, cucumber, radish,  
hard boiled egg, basil vinaigrette

## *Dessert*

**Please select one dessert.**

*\*to offer an additional dessert selection, add \$4 to menu price.*

**Seasonal Cobbler** Wholly Cow vanilla ice cream

**Key Lime Tart** pecan sandie crust, whipped cream

**Triple Chocolate Cheesecake** espresso anglaise, raspberry mousse

**Sticky Toffee Pudding** chocolate sauce

**Vanilla Bean Crème Brûlée** green tea infused citrus segments

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HIGH COTTON®

## *Brunch Buffet*

**Buffet is available for parties of 25 or more.**

The buffet is not available for private events held in the East Bay Room, and the maximum seated capacity of the French Quarter and Main Dining Room is lower with buffet set up.

### *Brunch Buffet Menu \$30*

Price per person includes coffee station and two hour buffet.

**Doughnut Holes** bacon, apple bourbon glaze

**Fresh Seasonal Fruit** Greek yogurt, local honey

**Smoked Salmon** dill crème fraiche, capers, red onions, bagels

**Scrambled Farm Eggs** sharp cheddar, chives

**Breakfast Casserole** crimini mushrooms, heirloom tomatoes, spinach, goat cheese

**Carolina Shrimp & Grits** Andouille, local tomatoes, okra, fennel & garlic broth

**Brioche French Toast** maple syrup

**Crispy Potato Hash** bell peppers, onions, garlic

**Smoked Bacon**

**Heritage Pork Sausage Links**

### **Additions:**

**Charleston Crab Soup** blue crab, sherry, chives **\$4.00 per person**

**White Lily Biscuits** seasonal jam **\$2.50 each**

**Blue Crab Stuffed Mushrooms** creole hollandaise **\$2.25 each**

**Lump Crab Cakes** creole hollandaise **\$7.00 each**

**Chef's Stations also available, please inquire for more information.**

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## Children's Menus

Children's Menus are available for guests 12 years old and younger.

### Brunch & Lunch \$15

#### First Course

**Fresh Fruit** honey, mint

**Mixed Greens Salad** ranch dressing

#### Entrée

(choice of)

**Scrambled Eggs** cheddar cheese grits, bacon

**French Toast** maple syrup, bacon

**Chicken Fingers** ranch dressing, French fries

**Fried Jumbo Shrimp** cocktail sauce, French fries

**High Cotton Kids Burger** cheddar cheese, French fries, pickle

**Grilled Cheese** French fries

#### Dessert

**Vanilla Ice Cream Sundae** chocolate sauce, whipped cream

### Dinner \$20

#### First Course

(choice of)

**Mixed Greens Salad** ranch dressing

**High Cotton Caesar Salad** croutons, Parmesan, traditional dressing

**Fresh Fruit** honey, mint

#### Entrée

(choice of)

**Chicken Fingers** ranch dressing, French fries

**Buttered Pasta** *add grilled chicken upon request*

**Fried Local Shrimp** cocktail sauce, French fries

**High Cotton Kids Burger** cheddar cheese, French fries, pickle

**Grilled Hanger Steak** Henry Bain steak sauce, French Fries

**Grilled Cheese** French fries

#### Dessert

**Vanilla Ice Cream Sundae** chocolate sauce, whipped cream

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