

# HIGH COTTON®

## SPECIALTY COCKTAILS

### THE CHARLESTON COCKTAIL 10

vodka, Madeira, iced tea, lemonade,  
mint-infused simple syrup

### SOUTHERN MULE 9

vodka, Blenheim's spicy ginger ale, lime

### HIGH COTTON MANHATTAN 11

bourbon, Carpano Antica vermouth,  
brandy soaked cherries

### WORLD FAMOUS ESPRESSO MARTINI 11

vodka, Kahlua, espresso with a cocoa rim

### SPICED APPLE SOUR 12

spice infused Red Harbor rum, ginger syrup,  
Cointreau, apple cider

### THE FRENCH QUARTER GIMLET 9

Hat Trick gin, Lillet, St. Germain, amaro, sage

### SOUTHERN CHARM 10

Gentry Charleston Lowland bourbon, Canton ginger liqueur,  
lemon, honey syrup, Blenheim's spicy ginger ale

### SCARLETT ROSEWATER 10

vodka, Cointreau, pomegranate juice,  
rosewater, sparkling wine

## STARTERS

### CARAMELIZED ONION SOUP 9

croutons, broiled smoked cheddar

### CHARLESTON CRAB SOUP 8/10

blue crab, cream, sherry, chives

### PORTOBELLO FRIES 10

served with béarnaise

### MEAT & CHEESE BOARD\* 18

country pâté, liver mousse, salami, prosciutto, Battery Park brie, pimiento cheese,  
smoked cheddar, accompaniments, toast

### JUMBO SHRIMP COCKTAIL 16

bloody mary cocktail sauce, lemon

### BLUE CRAB STUFFED MUSHROOMS 13

Creole hollandaise, chives

### ANSON MILLS BENNE SEED ENCRUSTED TUNA\* 16

miso marinated farro, local mushrooms,  
crushed peanuts, cilantro, pineapple & habanero emulsion

### BROILED KING CRAB 18

marinated field pea salad, pomegranate butter, scallion

### OYSTERS:

### BUTTERMILK FRIED 17

arugula, green goddess dressing

### ON THE HALF SHELL\* HALF DOZEN 16 / DOZEN 30

cocktail sauce, lemon, mignonette

## SALADS

### BIBB LETTUCE SALAD 11

bacon, fried green tomatoes, blue cheese crumbles, buttermilk ranch

### CAESAR SALAD 10

garlic croutons, Parmesan, white anchovy, traditional Caesar dressing

### CAROLINA STRAWBERRY SALAD 12

arugula, Burden Creek goat cheese, almonds, crispy prosciutto, blueberry balsamic vinaigrette

### HEIRLOOM TOMATO SALAD 13

local tomatoes, Charleston Cheesehouse burrata, basil pesto, arugula, crispy onions



## CHEF SPECIALTIES

### **PUMPKIN SEED ENCRUSTED GOLDEN TILEFISH 34**

Kennerty Farms broccoli rabe, turnip purée, citrus segments

### **YELLOWFIN TUNA\* 32**

green pea risotto, braised fennel, beet coulis, smoked pine nut gremolata

### **HIGH COTTON SHRIMP & GRITS 29**

Andouille sausage, tomatoes, okra, fennel & garlic broth

### **SHELLFISH RAVIOLI 36**

scallops, clams, smoked mussels, green peas, porcini mushrooms, Parmesan cream  
available as a vegetarian option 26

### **SCALLOP & TEMPURA FRIED LOBSTER DUO 44**

Carolina Gold rice hoppin' John, asparagus, citrus butter sauce

### **CHERRY POINT SWORDFISH 34**

bacon braised collard greens, Cajun bbq shrimp

## ALLEN BROTHERS STEAKS

### **FILET MIGNON OSCAR\* 60**

8 oz. filet, jumbo lump crab, asparagus, béarnaise

### **BROILED 8 OZ. FILET MIGNON\* 48**

truffle butter, roasted plum tomato

### **16 OZ. PRIME RIBEYE\* 50**

Henry Bain steak sauce, roasted plum tomato

## VEGETABLES

**SAUTÉED SPINACH** garlic, olive oil 6 | **CRISPY BRUSSELS SPROUTS** smoked paprika aioli 6

**ROASTED MUSHROOMS** shallots, Madeira 8 | **GRILLED ASPARAGUS** béarnaise 7

**GEECHIE BOY GRITS** green tomato chow-chow 6 | **FRENCH FRIES** parsley, Parmesan 5

**POTATO & GRUYÈRE GRATIN** chives 6 | **CRAWFISH MONICA** gnocchi, green peas 12

## ASK ABOUT OUR PRALINE SOUFFLÉ

soufflés take time to prepare and require an advance order

## OUR LOCAL FARMERS & SOURCES

**AMBROSE FAMILY FARM** WADMALAW | **ANSON MILLS** COLUMBIA

**SPLIT CREEK FARM** ANDERSON | **CITY ROOTS** COLUMBIA

**GEECHIE BOY MILL** EDISTO ISLAND | **STOREY FARM** JOHNS ISLAND

**GROW FOOD CAROLINA** CHARLESTON | **LOWLAND FARM** JOHNS ISLAND

**CHARLESTON CHEESEHOUSE** CHARLESTON | **RIO BERTOLINI'S** CHARLESTON

SATURDAY & SUNDAY BRUNCH 10:00 AM - 2:00 PM

Shawn Kelly, Executive Chef

Zachary Dennis, General Manager

*\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*